

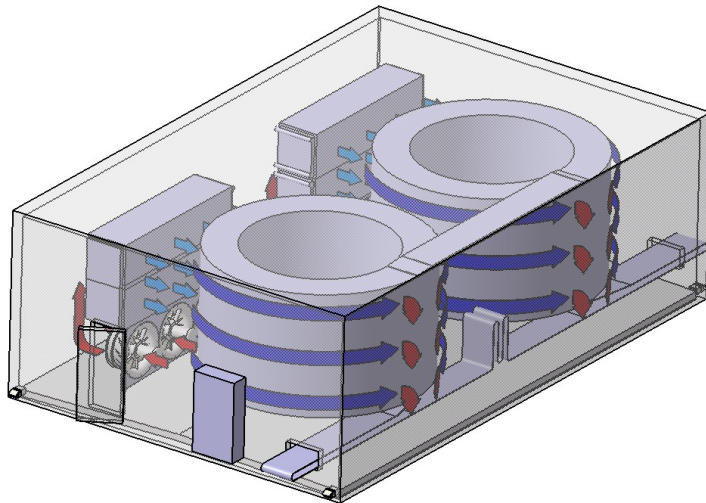
Scanico Spiral Systems

Twin Drum Spirals

The Scanico twin drum spiral is the right choice when freezing large capacities or sensitive products.

It ensures minimum freezing time due to the effective horizontal airflow and optimal end-product quality as no overload to any down-feed conveyor is needed. The in- and out-feeds are both on the same level. It is the perfect solution for treating large capacities of packaged products like ready meals and ice cream as well as delicate products such as whole salmon, bakery products and products that require gentle transport.

The Scanico twin drum spiral can be designed to fit the special conditions of your production facilities, making it ideal for areas of limited height.



All types of spiral belts can be supplied, e.g. the Ashworth collapsing steel belt, with product specific carriers if needed, the space-saver belt with a stretched outside edge or plastic belts etc.

The twin drum spiral can be designed as a freezer, chiller, steamer / pasteurizer or proofer.

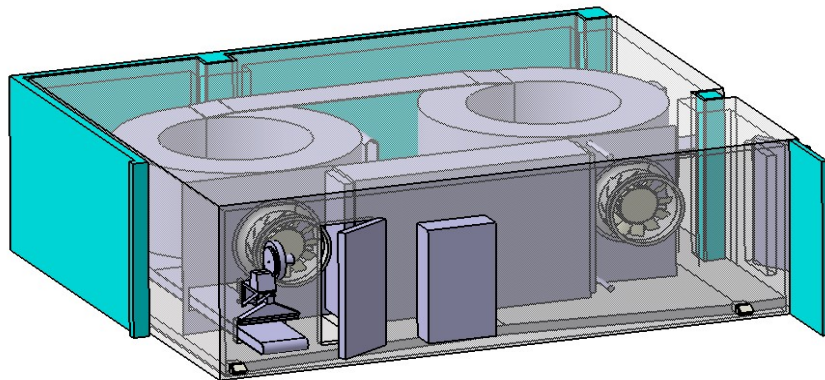


Technology
for a challenging world

Scanico manufactures spiral systems for different purposes within the food-processing industry, including IQF freezing, chilling, steaming and proofing. Using stainless steel and foodstuff-approved plastic for all surfaces with direct product contact ensures high hygiene standards. The systems are easy to clean and maintain. We have designed and constructed freezers and other equipment for the world's leading food-processing companies for more than 20 years. Consequently, we have the qualifications for offering you the optimal solution.

The principal of a spiral system is simple. A continuous flexible belt is coiled in a spiral around a drum at the base and is raised to an out-feed unit by means of an outer spiral system. At the base, the drum is secured to a slewing ring which stabilises the system. The drum can move clockwise (CR) or anticlockwise (CCR) and has an ascending or descending layout. The drum diameter is chosen according to the physical conditions of your production site.

Scanico uses horizontal airflow in all our spiral systems which results in the quickest freezing time.



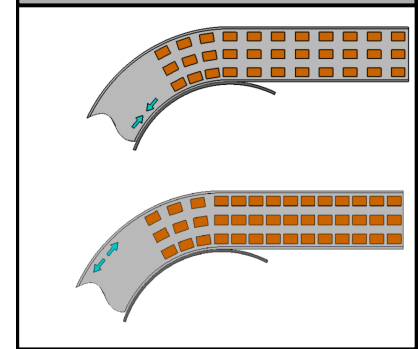
With horizontal airflow you are independent of belt mesh density, product loading density and frost build-up since the air skims the belt's top and under the sides instead of going through the belt. Consequently, ventilator pressure can be reduced and energy consumption minimised. As the air balance in the freezer is unique and evaporators with wide fin spacing are used, long running time between defrosts is possible. Depending on your product, the time between defrosts can be as long as one week.

The right belt solution for the spiral system is chosen on the basis of the product's consistency and packaging as well as the intended treatment.

In addition to our standard belt, we use space-saver and polythene belts. The space-saver belt has a fixed inside edge and a stretched outside edge making it perfect for treating shape-sensitive products. The polythene belt has high carrying support and easy product release making it perfect for treating sticky products.

Scanico *technology sets the standard
- your imagination the limit!*

Belt load on the collapsing belt and the space-saver belt.



Examples of in-feed and out-feed layout. Many possible variations.

