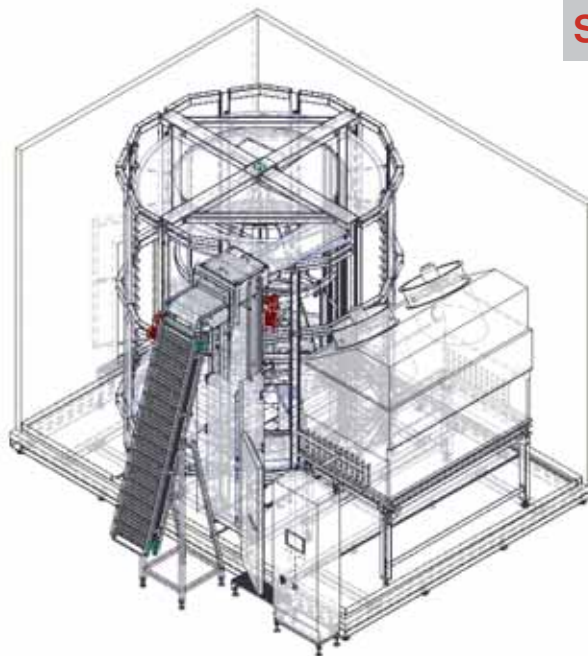


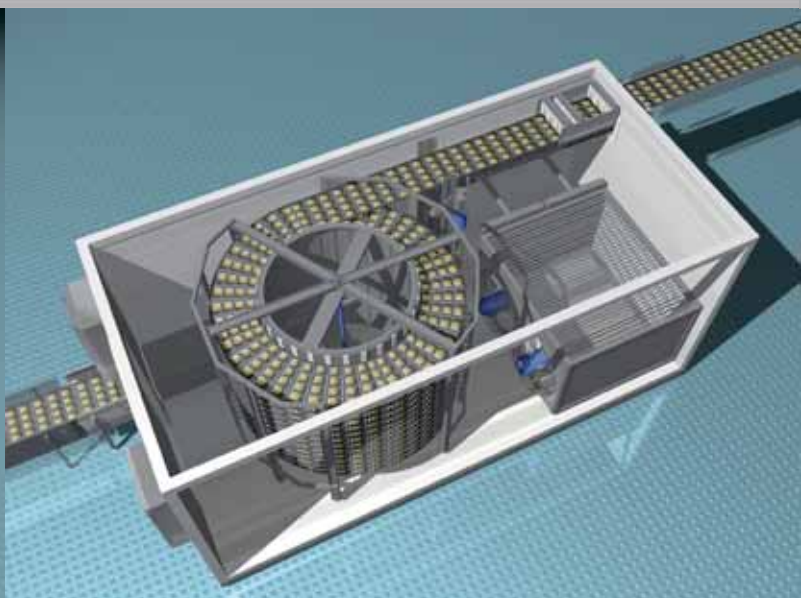
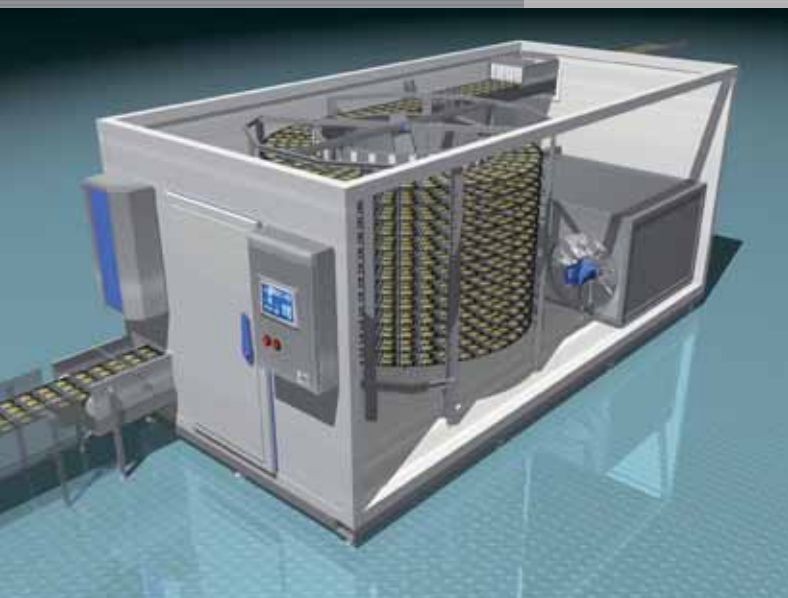


Food Processing

Spiral Conveyor Systems



ENG



We for your success

We are your best resource for machinery and equipment for freezing, cooling, fermentation and cooking/ pasteurization of food. Our turnkey systems simplify and speed your manufacturing process.

In addition we

DEVELOP, DESIGN, PRODUCE, AUTOMATE

custom-made complete systems for any user-defined application.



Spiral conveyor variants

Freezing



- programmable freezing time with infinitely variable operating temperature
- cooling medium client-specific adaptable

Cooling



- programmable cooling time with infinitely variable operating time
- cooling medium client-specific adaptable

Fermentation

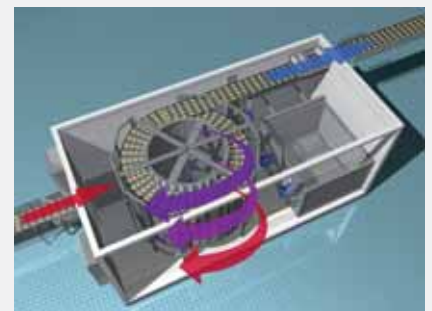
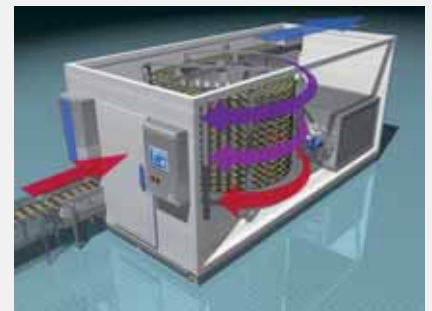
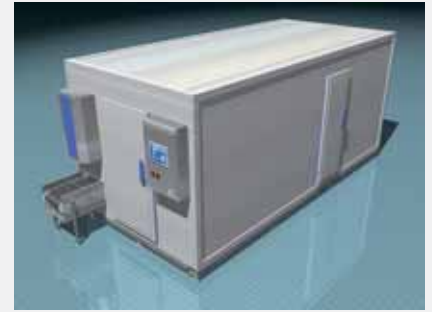


- demand responsive temperature and moisture control
- intermediate level divides the fermentation spiral conveyor in depending on product climate
- frequency-controlled fans afford optimal air-speeds

Cooking/ Pasteurization



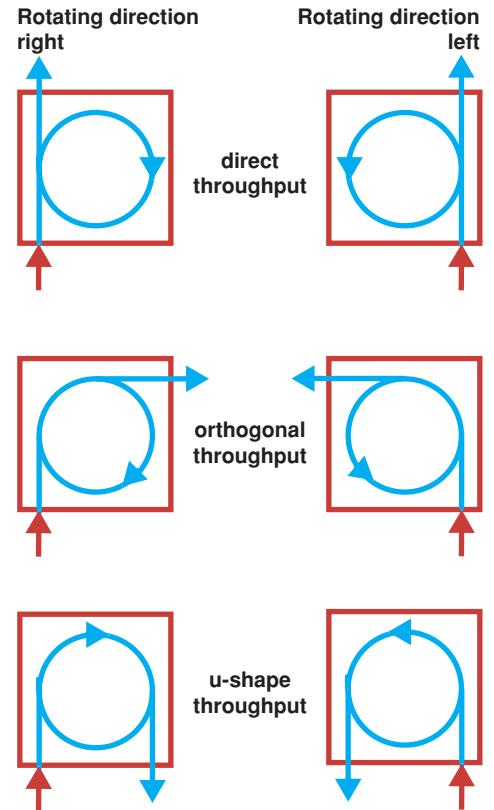
- steam heated or the principle of convectors
- product-specific intermediate levels for the regulation of the heating time and temperature



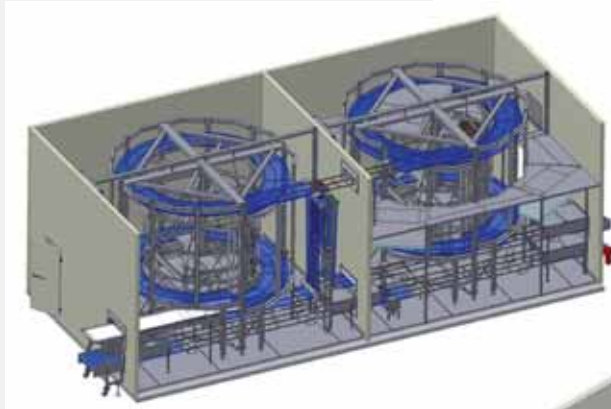
Variability & Flexibility

- basic version as one-tower-system or double-tower-system
- up- and down conveyor available
- adaptation of the product inlet and outlet to the production and field conditions
- directly, orthogonal or u-shaped belt-throughput possible

Product inlet & -outlet*



*belt-throughput conforms to the one-tower-system as well as the double-tower-system



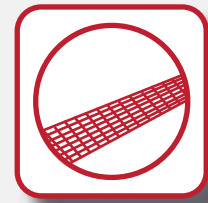
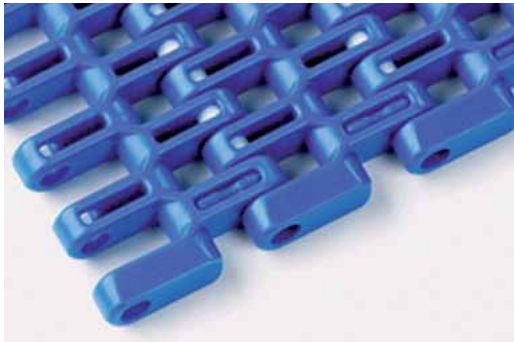
Product orientation

- adaption to almost all product requirements by free programmable SPS-Control



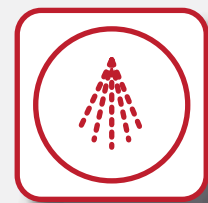
Beltoptions

- beltsystems are available from plastic or metall made by well-known manufacturers
- with or without side edges



Cleaning

- complete interior-cleaning by a pressure line system with cleaning nozzles
- automatic cleaning-program (foaming, rinsing, desinfecting)



Security

- investment in high reliability and a long service lifetime
- ideal for multiple-shift production use
- commitment of high-quality standard components
- process safety by continuous belt monitoring
- retrieve informations about the plant by touch-screen-display





Optional beltcleaning

- above the belt mounted spray-bars with different kinds of nozzles ensure efficient and thorough cleaning of the entire belt through its pass
- wet cleaning system can be extended by drying fans with airknives



Optional handcleaning

- separate hand-cleaning-system ensures the optimal cleaning further system components



Optional loading system

- shape sensitive products can be placed safely by a tangential loading conveyor

Extract from the spiral conveyor program*

Designation/ Type	SK-E16-660-2905	SK-E20-507-1790	SF-E21-660-2905	DTGA-E18-692-2905
Application	Cooling	Cooling	Freezing	Fermentation
Number of spirals	1	1	1	2
Number of Levels	16	20	21	18
Belt width	660	507	660	692
Diameter	2905	1790	2905	2905
Throughput time	60min	40min	70min	120min
Operating temp.	-10°C	-10°C	-40°C	+35°C - -10°C

*different dimensions on request

Application areas

Experience 12/2010

- ▶ Dough- and baked goods
- ▶ Fish processing
- ▶ Meat
- ▶ Poultry
- ▶ Vegetables
- ▶ Potato products
- ▶ Confectionary products



Advantages

- **integration** in different forms of organisation of the production
- freezing-, cooling-, fermentation- and cookingcells can be connected in series
- **compact** design creates **additional production areas**
- **projecting und integration** according to your specifications
- **rationalization and automation** of your production process





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