

Spiraflo - Spiral Conveyor Systems | Temperature Conditioning | Food Industry

FlexCAM's high performance spiral conveyor system range has been designed to suit any food application where the product requires environmental conditioning such as chilling, freezing, baking, frying, proofing and pasteurising of food products or dwell time between processes.



Cooling
+10°C to -5°



Deep-freezing
up to -40°C



Proofing
+20°C to +50°C



Baking
up to +300°C

Flexible and hygienic design

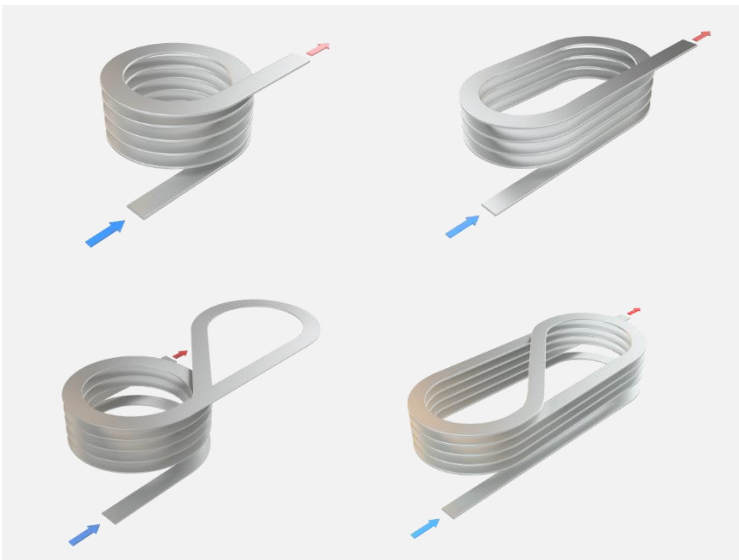
Spiraflo utilises the Side Drive principal allowing us to design highly complex and customised spirals with unlimited belt lengths to fit available space. It can be tailored to a wide range of operating conditions and hygienically designed for safe use in all types of food production. The system comprises three belt types: Intralox Series 2700 all plastic belts, Twentebelt SS Wire belts and SS belts with an Acetal (POM) overlay.



Technical features and benefits



- › Each tier is driven by an individual sprocket off a vertical shaft. This provides the ability to tension each tier individually and run conveyors of unlimited length.
- › The system can be designed with multiple belts to enable two or more production lines - feeding different spiral conveyors - sharing the same footprint.
- › Production flow can be up, down or multi-directional in one footprint with multiple entry and exit points.
- › As there is no drum, the need for an overdrive or belt slippage between the drum and belt is eliminated. This minimises the risk of "Christmas Treeing" and makes the product more stable compared to drum spirals.
- › Without the drum, Spiraflo is also more affordable than traditional spiral systems offering a quicker ROI.
- › The open space within the spiral allows for better airflow or storage of evaporative coolers.
- › Cleaning of the belt is simple with access to both the internal and external surfaces made easy
- › Low ongoing maintenance requirements and costs

Design layouts (round, oval and P-loop)



Side Drive and belt technology



Recommended use:	Any food application where the product requires temperature changing or dwell time between processes such as chilling, freezing, baking, frying, proofing or pasteurising	
Industry applications:	Bakery, dairy, fried goods, fish processing, fruit processing, yoghurts, dips, ice creams, sauces	
Temperature range:	From -40°C to +300°C	
Design features:	<ul style="list-style-type: none"> › Highly efficient, space saving multi-tier design options to fit tight spaces (round, oval & P loop) › Hygienic open frame design › Up, down or bi-directional systems with multiple entry and exit points at different levels › Unlimited conveyor length as the belt is driven off each tier utilising the side drive principal › Full design and turnkey system including transfers, infeed and outfeed systems › Belt cleaning systems are available if required › Belt lift sensors on all systems › Drive sprockets (Split for easy removal) available in Acetal, Nylon and SS for different applications › No requirement for a large catenary sag as each tier is independently driven off the main shaft › HMI panel, including product change over recipes, alarms, torque overload protection and IoT technology 	
Benefits:	<ul style="list-style-type: none"> › Complex design layouts › Unlimited conveyor lengths › Reduced footprint › Better cooling ability as there is no drum › Maximum airflow › Product stability as direct drive is inherently stable providing smooth consistent belt travel › Reduced maintenance and cleaning when compared to other solutions › Lower maintenance and downtime due to removal of drum and associated moving parts › Less chance of “Christmas treeing” the belt 	
Belt type:	<ul style="list-style-type: none"> › Intralox Series 2700 full Acetal (POM) Series 2700 › Twentebelt SS Wire belts 302,304 or 316 SS › Twentebelt SS belts with an Acetal (POM) overlay 	 
Belt width:	<ul style="list-style-type: none"> › 300mm to 1270mm standard width belts › 1.6, 1.7 and 2.2 x belt width radius › Non-standard widths are also available 	
Specification:	<ul style="list-style-type: none"> › FDA approved belts › Suitable for temperatures from -40 to + 300 Degrees Celsius 	
Warranty:	<ul style="list-style-type: none"> › 12 months (24/7) warranty 	