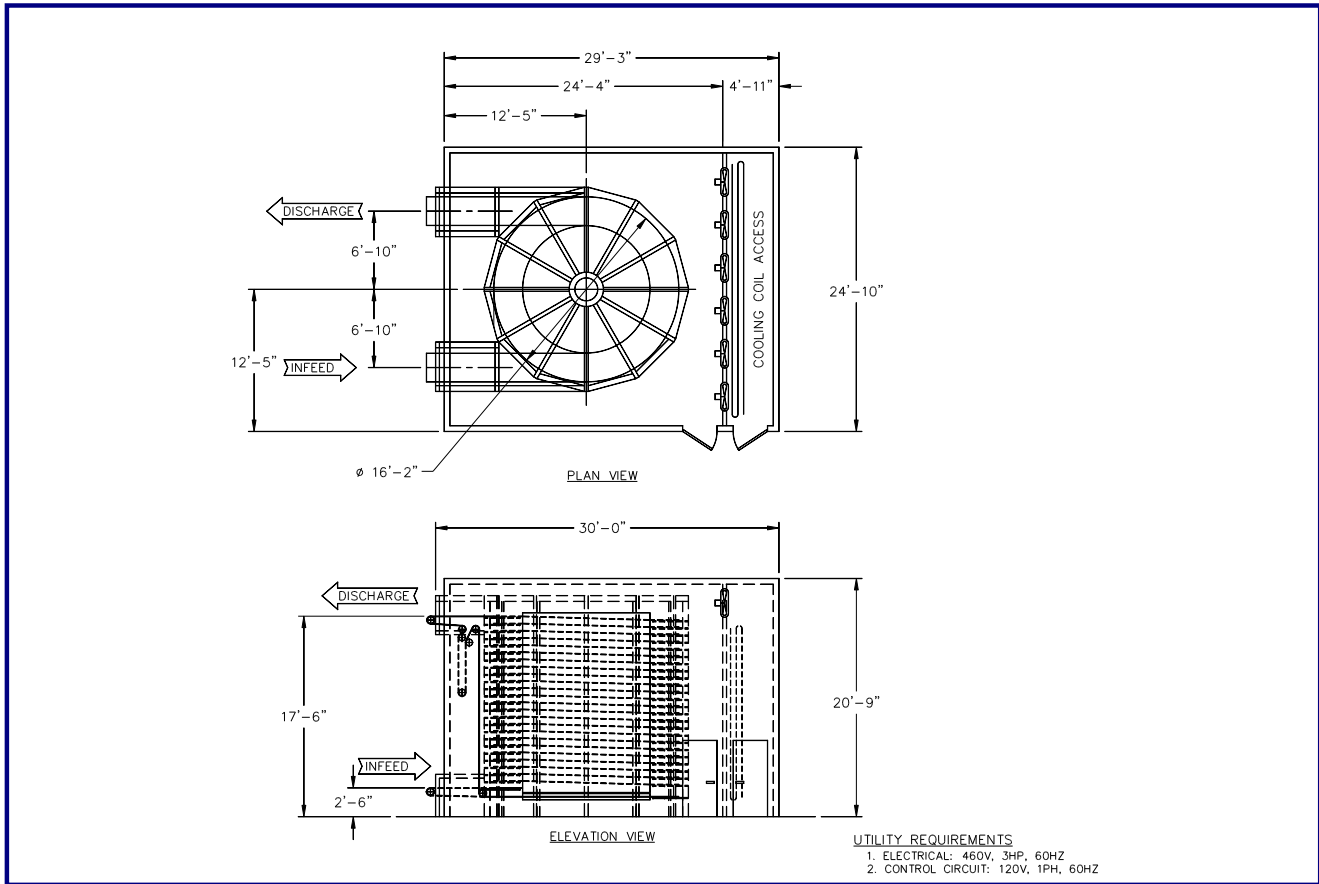


Spiral Conveyors



Pulver Genau Spiral Conveyor Systems are designed to provide cooling of depanned bakery products. Systems include spiral cage conveyor with variable speed drive, belt wash system, full enclosure with two man doors, refrigeration coils and fans with all necessary controls mounted in a NEMA 12 system control panel. We design our Spiral Conveyors to meet our customers needs and rigorous production rates. Through careful selection of spiral diameters based on the available ceiling height we can minimize floor space requirements and provide the most efficient conveyor system for each of our customers needs.

STANDARD FEATURES

- All stainless steel support structure.
- Variable speed drive for changing cooling times
- USDA approved natural acetel plastic belting.
- Programmable logic controls (PLC) with operator interface. Process time is indicated on the operator interface.
- Two man doors with internal access aisles for ease of maintenance and sanitation when an enclosure is required.
- Moisture resistant fluorescent light fixtures.

OPTIONAL FEATURES

- Automatic belt washing system.
- Enclosure Panel System. Full 3½" thick insulated Cam-lock panels with stainless steel interior and exterior.

APPLICATIONS

- Ambient Product Cooling
- Product Retarder / Freezer
- Product Proofer
- Product Accumulation
- Product Retention

PULVER GENAU INC.
Company

4140 Industrial Way, Tracy, CA 95376
2764

MADE IN THE USA by an American Owned

Phone: (209) 835-5190 Fax: (209) 835-