Rexfab
COMMITTED PARTNER



SPIRAL COOLER “CENTER DRIVE”

Circular spiral product cooler

- No lubri• cation needed, reduce or eliminate cleaning cycle and increase production uptime.
- Extended belt life: Runs at lower tensions compared to friction-driven systems.
- Versatility: can use different products and at different rate.

DIMENSIONS

- Diameter: 260 in.
- Height : 160 in.

For reference only. Dimensions will adjust to your space and product needs.

CAPACITÉ

- 200 Hamburguer buns per minute.
- Cooling time of 40 min.
- Belt speed 26 ft per minute.

MECHANICAL FEATURES

- Squirrel cage drum allows superior air• ow with improved aerodynamic design.
- Stainless steel design.
- Full plastic modular belting w/ Plastic rods provide load sharing resulting in minimum stress on the outer edge of the belt.

CONTROL FEATURES

- Panel 72x72x16 Stainless Steel Nema 12.
- AV Panel view +7 Perf. 7 in w/ 4 2 2.5 mm PB.
- PLC L320ERS2 (Safety PLC).

INSTALLATION REQUIREMENTS

- Power: 480 V/ 3 Ph.
- Leveled concrete • oor surface among equipment foot print.

AVAILABLE OPTIONS

- Clean in place Sanitation System (CIP).
- Optional drum access platform eases maintenance.
- Optional Remote VPN access allowing machine troubleshooting and data monitoring.

SOLUTIONS

- **Labor Reduction:** No operator needed.
- **Quality Assurance:** Having the belt mechanically coupled to the drum eliminates product orientation issues.
- **Operator Friendly:** Direct Drive eliminates the need for complicated operating controls and primary motors. Delays and lags during startup are eliminated, as is the need for friction inserts.
- **Spiral Cooler:** A critical step in the baking production process.