



The refrigerated dressing conveyor is available in two versions: Strip and ropes. It allows the trays' or bowls' dressing, all while being on a 1 to 8 meters refrigerated conveyor, at a temperature from +5/+10°C, when the room temperature is at +20/+25°C.

Our refrigerated dressing conveyor is a new approach, which is in full compliance with the HACCP standards (Hazard Analysis Critical Control Point) when it comes to dressing trays and bowls. Compact and mobile, our dressing conveyors can be used in all configurations and in all places; since it's both compact and mobile. It's not necessary anymore to put a dressing conveyor in a refrigerated room, which costs a lot to operate and harshens the personnel's working environment.

For long courses, the conveyor can be provided in several pieces. For optimal use, the speed is adjustable (3-12 meter/minutes); this is applicable for both the refrigerated and the normal dressing conveyors, where a number of devices can be connected on the carpet.

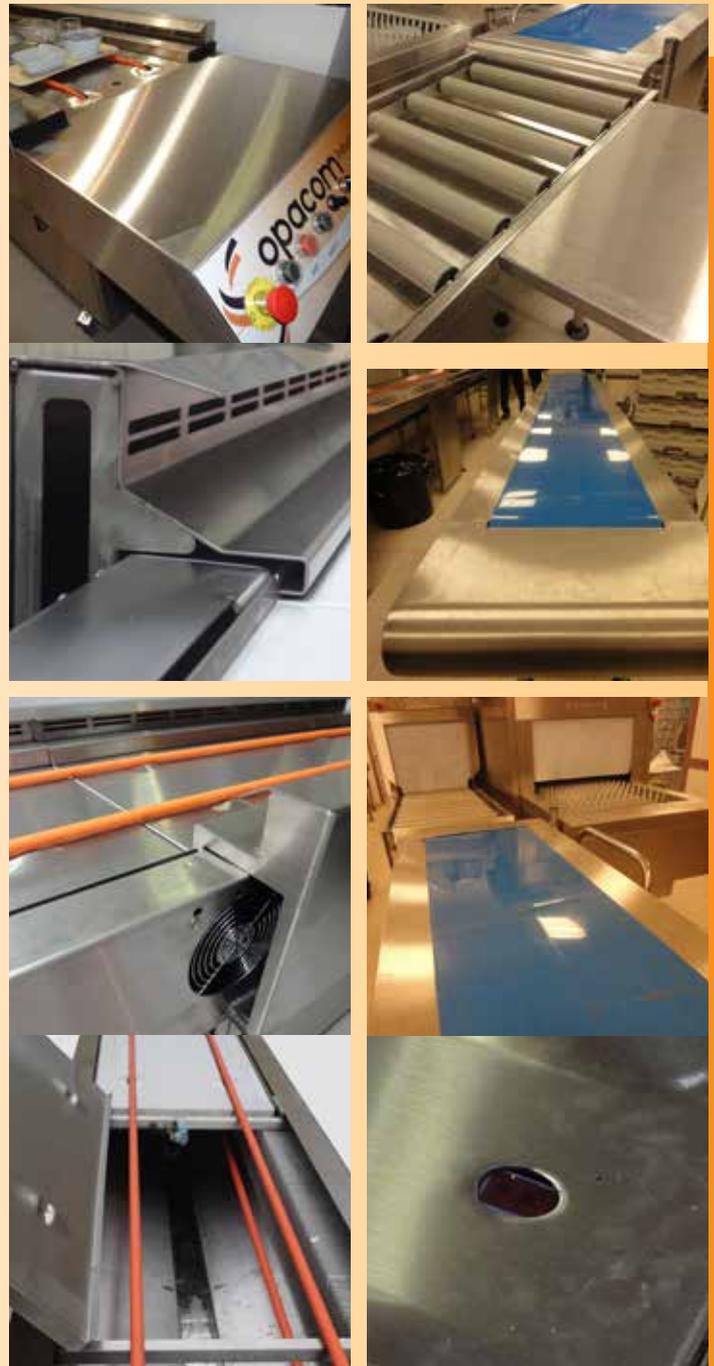
The dressing conveyors' maintenance has is both easy and simple; thanks to a modular design which allows complete access to all tools without the use of tools.

An all stainless-steel depositing table helps as a conveyor's extension, integrated within it is a full control panel that allows running the conveyor (both electronically and electromechanically).

The string edition of the dressing Technicord has been created following the same outlines of the Technicord; hence has all the advantages mentioned below:

Hygiene, Simplicity, Security, Silence and Reliability.

The dressing Technicord



Our realization speak for us.