

# Active spiral cooler.

Precise, hygienic and gentle cooling.





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## 01 Flexible

As single or double tower, upwards or downwards conveying, with four layout options and three system diameters; placed on the factory floor, foundation, or a sub-frame, acticool® fulfills nearly all requirements in terms of capacity and integration processing and building.

## 02 Accurate

Comprehensive control technology ensures precise cold air flow, gentle cooling and exact product discharge temperatures. Numerous sensors, frequency control of all fans and motor-controlled jalousie flaps provide the optimal balance of supply, exhaust and recirculated air quantities.

## 03 Energy-saving

The use of light modular plastic belts reduces the electrical drive systems; the absence of air guide elements in the system reduces pressure losses and energy consumption of the fans, and the use of filtered fresh air using the natural temperature gradient for cooling, are all energy efficient.

## 04 Reliable

The design focused on industrial multi-shift operation; a controlled belt over drum and frequency-controlled central and overdrive drives; the use of high-quality components, and a reduced number of moving parts ensures maximum reliability.

## 05 Functional

The acticool® offers state-of-the-art PLC controls, several remote service and communication options, programming and saving of all product and system parameters in recipes, plus elaborate visualization (3D images of the system, temperature trends, etc.) on a colour touchscreen.

## 09 Customised

acticool® can be tailored to your needs with numerous options such as stainless steel insulating enclosure, insulated floor with welded stainless steel tray and defined drains, and ultrasonic or high pressure humidification – custom-designed to meet your needs.

## 08 Special

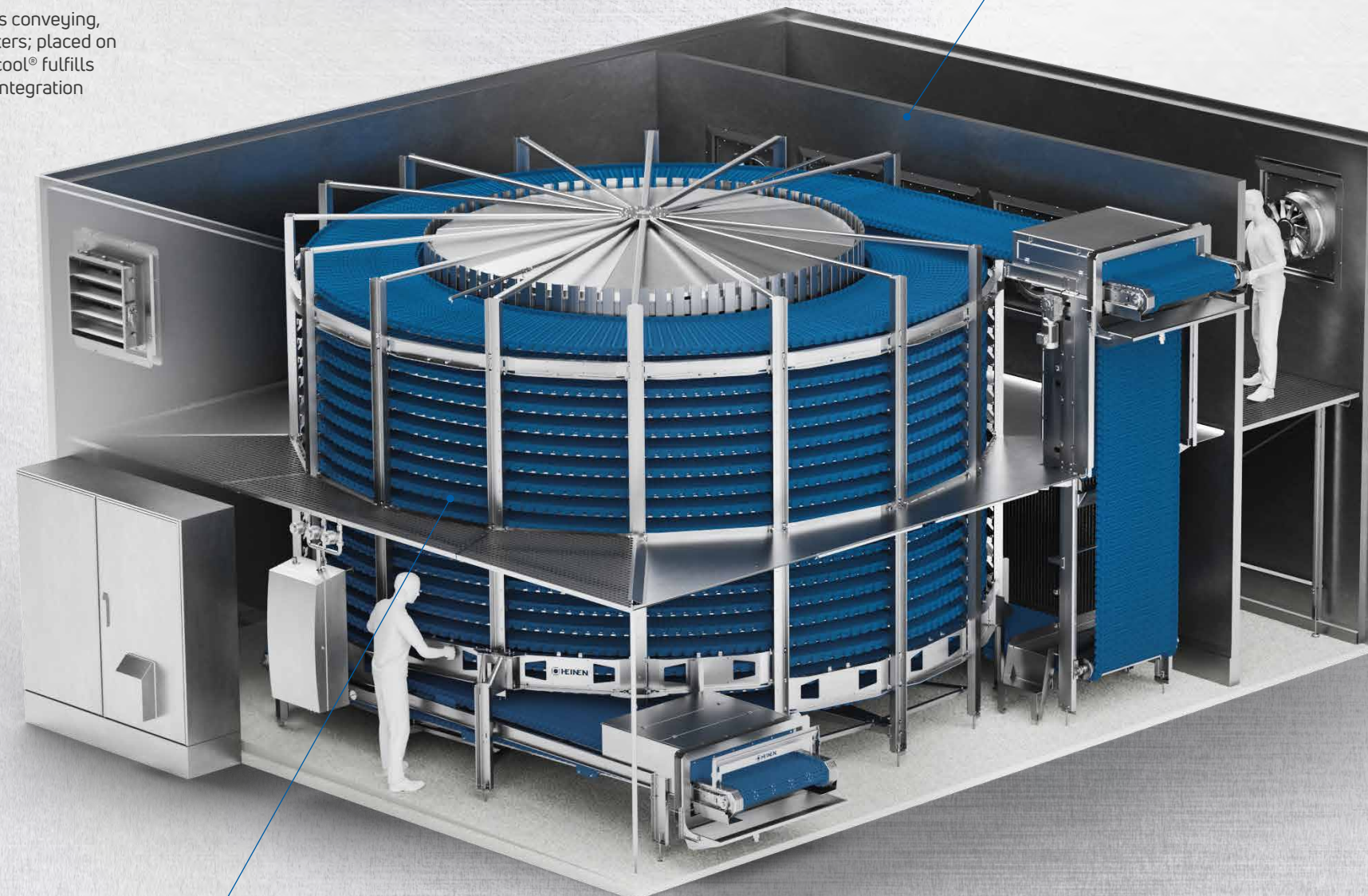
With a comprehensive range of sorting, separation, as well as infeed and discharge technology; oven take overs, spiral gravity chutes or the installation of the system on a platform above the oven, acticool® is most suitable for high-quality fresh baked goods.

## 07 Modular

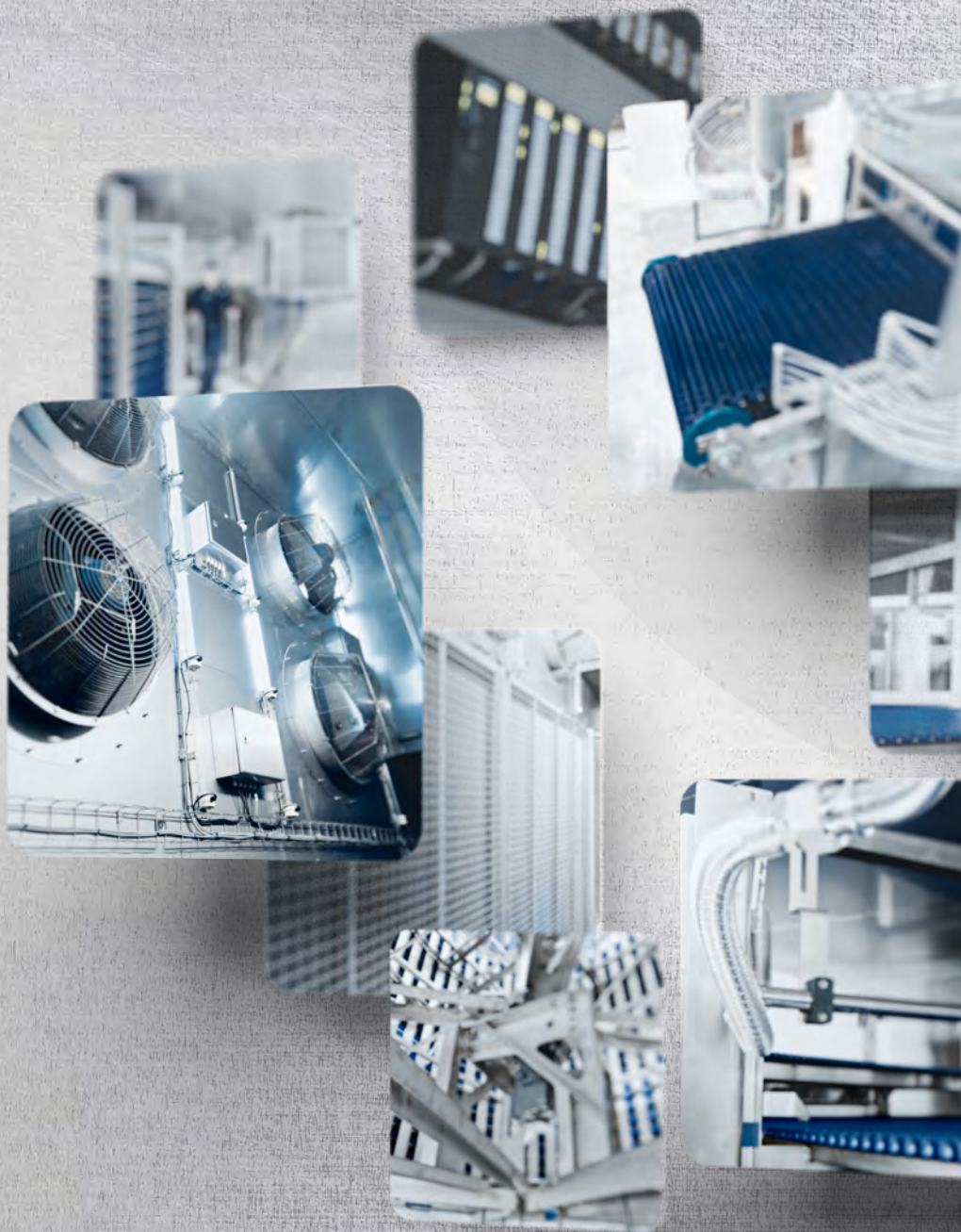
The simple belt cleaning system, with a pump unit for increasing pressure generating foam can be progressively upgraded into an extended cleaning system or even further into a fully integrated cleaning system that cleans the entire interior in addition to the belt and the conveyor system.

## 06 Hygienic

Insulating enclosure inside with stainless steel, two-stage supply air filtering, constant pressure control by continuous pressure testing, and optional UV-C air disinfection, as well as a full accessible climate control area for cleaning provides process conditions in clean-room quality.







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