



Spiral Solutions

Your Partner in Space & Energy Efficient Solutions



Cooling, Freezing & Conditioning solutions for Packaged & Unpackaged products like
Pouches | Sachets | Jars | Cans | RTE | Dairy | Bakery & Poultry

Spiral Solutions for various sectors





Neologic Engineers Pvt. Ltd. is a turnkey project execution company for Food Processing with more than 12 years of experience. We offer not only plant and machinery but, customized solutions to meet the requirement of Food, Dairy, Fruit & Vegetables industry and stand with you as technical associates throughout the life of the project.

Spiral Solutions

Spiral Air Coolers and Pasteurizers

Spiral Water Pasteuriser and Coolers

Spiral Air Freezer

Spiral Air Pasteurizers (SAP) and Spiral Air Coolers (SAC) are perfect for the processing of Fruits & Vegetables, Pasta and Pasta Sauce, Ketchup, RTE/RTH/RTS, Batter, Ice Cream, Curd, Meat and Bakery products.

SAP & SAC work without water for products that are sensitive to water in the processing or packaging stage. We use ambient or temperature controlled air (hot/cold) to heat or cool packaged and non-packaged foods using SAPs and SACs.

Some processed food, such as food in Pouches, Cups, and Sachets that requires cooling after packaging can be cooled with our Spiral Water Coolers (SWC). Our SWCs are space and energy - efficient. The same goes for our Spiral Water Pasteurization (SWP) systems, which are used to eliminate pathogens in packaged foods. We use steam, hot water, cooling tower or chilled water, based on the products & temperature in case of both SWP and SWC.



SPIRAL IN OPERATION

Spiral Water Coolers Spiral Water Pasteurizers

Our SWCs are space and energy-efficient. They occupy minimum space using stacking technique with minimum power requirement. They also utilize the minimum amount of water needed and water in the system is reused for maximum efficiency. The same goes for our Spiral Water Pasteurization (SWP) systems, which are used to eliminate pathogens in packaged foods. We use hot water, Cooling tower water or Chilled water, based on the product in case of both SWP and SWC. The water cooling and pasteurizing method is used for products such as packaged pasta sauces, Ready to Eat items etc. Our Spiral systems installed at Tasty Bite, Pune, are working efficiently.



Spiral Water Cooler/Pasteurizer



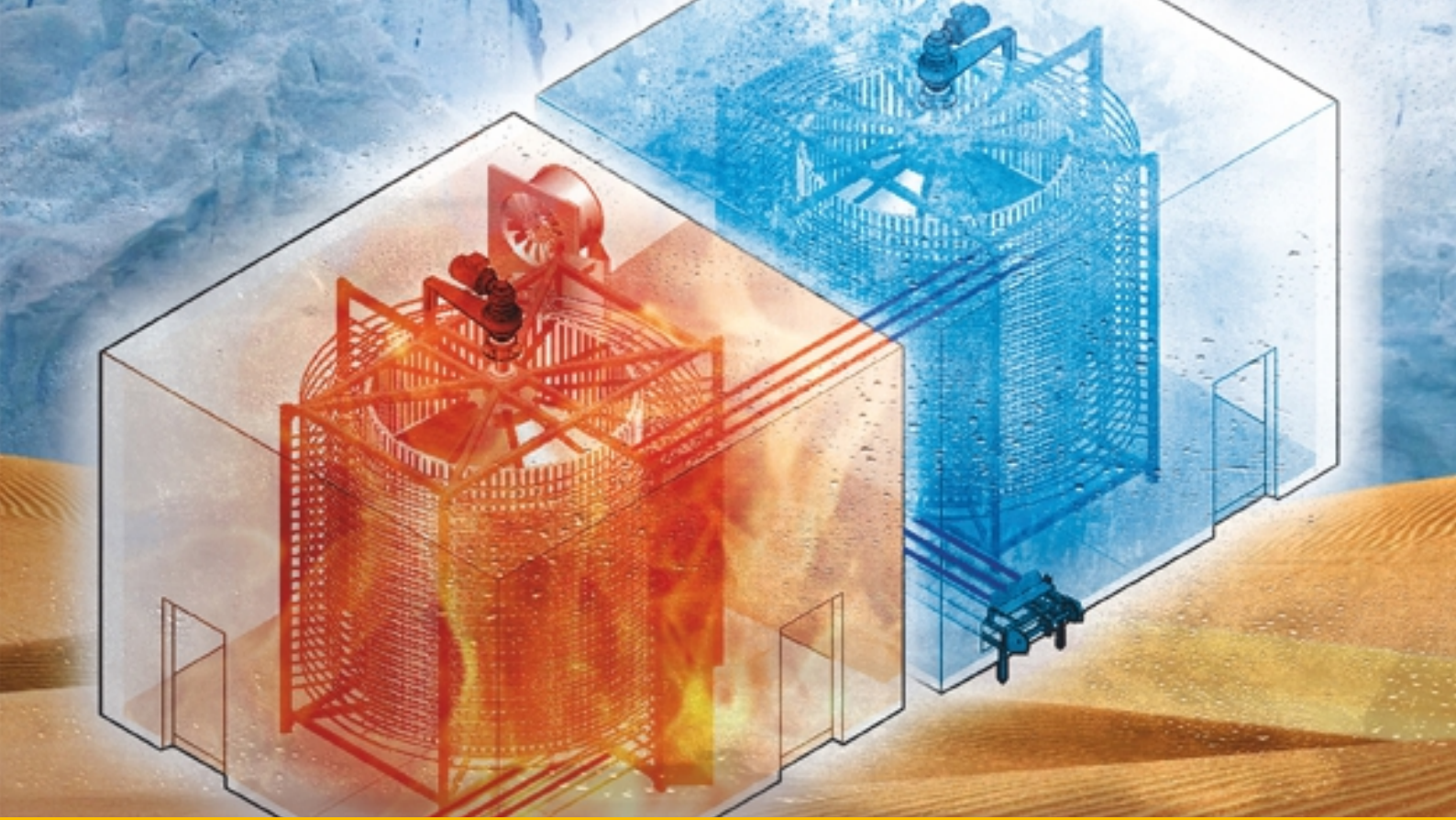
Technical features

- | Collecting tanks underneath and recycle pump positioned at the lower part of the spiral
- | Easy to open for washing, inspection and maintenance
- | Flexible Intralox Modular Plastic Belts for specific applications.
- | Spiral's structure made of stainless steel
- | HMI PLC touch-screen with supervision system

Our system advantages

- | Very small footprint compared to linear tunnel.
- | Less power consumption in comparison with linear tunnel.
- | Very compact design to minimize space occupied.
- | No need for any special flooring.
- | The panels insulate perfectly both the Spiral Water Coolers and Pasteurizers.
- | Accommodating multiple lines inside the same tower, independently or separately.
- | No belt lubrication. All the mechanical parts and piping are external so no contamination.
- | Very low water consumption.





Spiral Air Coolers

Spiral Air Pasteurizers

Spiral Air Freezers

Spiral Air Pasteurizers (SAP) and Spiral Air Coolers (SAC) are perfect for the processing of fruits and vegetables, pastas and pasta sauces, meats and bakery products. SAPs work without water and are perfect solutions for areas where water is not easily available or for products which are sensitive to water in the processing or packaging stage. Most importantly, more than one product can be treated using SAPs. This helps optimize maintenance and labour costs in the process without affecting the final quality of the product. We use atmospheric and chilled air to cool both packaged and non-packaged foods using SAPs and SACs.





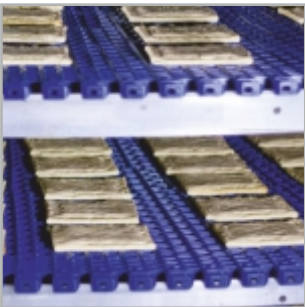
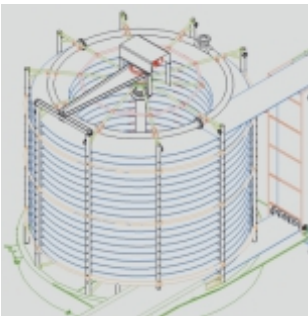
Spiral Air Cooler/Pasteurizer

Technical features

- | Higher thermal exchange on the product surface
- | Improved thermal exchange and minimized time
- | Quicker and faster thermal hot and cold penetration
- | Final characteristics are maintained with minimum risk

Our system advantages

- | Low maintenance costs
- | Smaller footprint compared with traditional linear tunnels
- | Accommodating different type of products on same belt
- | Final product standardization
- | Optimizes production costs
- | No need to dry product after cooling



Some of Our Esteemed Clients



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