





Spooner Cooling Solutions

Product Cooling and Process Control

Spooner Cooling Systems

Spooner cooling solutions allow individual control of humidity and temperature to ensure a consistent product with minimum weight loss. From chilled to high efficiency cooling systems suiting both the process requirements and local conditions, using traditional conveyor product transport or rack design for larger products and greater throughputs.

Cooler Types Include:

Tunnel Coolers

- High performance nozzle system
- Ambient air
- Chilled air
- Combination

Rack Coolers

- Ambient air
- Humidity control via air wash
- Temperature control through mixing of fresh air and re-circulated air, depending on local conditions
- Spiral Cooler air conditioning systems

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Spooner bespoke solutions

Air wash

Rack transportation system

Traditional conveyor

Chilled system

Spooner standard hygienic design

Spooner Cooler Benefits

Machine tailored to process and building requirements

Low temperatures, high humidity

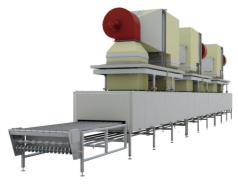
High throughput with small footprint

Small products, product dependant belt

Low temperatures for rapid cooling

Ease of access, quick cleaning, less downtime. Low risk of product contamination from foreign bodies







Innovative solutions for proofing, baking and cooling since 1932 SPOONER









Spooner Baking Solutions

Spooner bakery equipment caters for a wide and growing variety of products including;

- Bread products
- Cakes
- Biscuits
- Pies
- Cereals
- Crisps/Chips
- Potato products
- Snacks
- Ingredients
- Confectionary

- Meat products
- Morning goods
- Artisan breads
- Pizza
- Potato chips
- Pastries
- Cookies
- Crackers
- Pet foods





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