

# SPIDER MAX

## Chocolate cooling vertical tunnel - New Model

Path : about 100 linear meters Mould capacity : Up to 260

**NEW  
ENTRY**

**260  
moulds**

SPIDER max<sup>®</sup> PATENT

TUNNEL DI  
RAFFREDDAMENTO  
VERTICALE



The new SPIDER MAX Vertical Spiral Chocolate Cooling Tunnel is a new solution with high production capacity for cooling chocolate, pralines, bars, snacks, and filled napolitaines in molds.

A New High-Performance Model designed and engineered for integration with chocolate production lines combined with the Oneshot Tuttuno 9, this model offers doubled dimensions to ensure longer mold retention within the cooling chamber, thus improving product crystallization, quality, and productivity.

The Spiral Transport System of which is equipped the tunnel is divided into two separate and synchronized circuits, one ascending and one descending, which combined, provides a surface of about 100 linear meters.

The internal modular transport and handling belt ensures minimal slope differences, facilitating the linear transport of molds and also easing the cleaning and sanitization of the cooling tunnel during work breaks.

Due to the increased height dimensions and doubled capacity, the tunnel can hold over 260 molds, benefiting from increased capacity and longer retention in the refrigerated area, thereby enhancing cooling.

The SPIDER MAX is also particularly suitable for the fast cooling of other products such as biscuits and bakery products, superfoods, protein bars, snacks, and cereal, dried fruit, and sugar-based extruded clusters, as well as any product not coated in chocolate.



### Technical data

Electrical specification: 400 V three phase – 50 Hz

Required power: 10 kW – 32 A – 5 poles

Optimal operating temperature: 20/25°C,  
maximum 32°C

Cooling unit: 12.000 frigories/h

Dimensions: h. 2150, w. 4050, d. 1320 mm