

Chocolate cooling vertical tunnel - New Model

Footprint : Less than 3m² Mould capacity : More than 120

New model with internal mold transport system using an innovative modular belt which guarantees very low differences in level in order to create greater linearity of mold transport inside the cooling chamber as well as allowing the operator to clean the tunnel easily and completely. Angular air distribution to ensure optimal cooling of the chocolate and pralines, greater compatibility with different types of molds on the market with maximum dimensions of 175x275mm with a height up to 40mm. An essential peculiarity of this machine is its total compactness in terms of occupied space, functionality and high productivity. Selmi has created an innovative movement of the molds which allows maximum exposure of the same to the cooling airflow. The system is covered by an international patent.

The increased height dimensions allow you to benefit from a increased mold capacity and greater tool permanence themselves inside the refrigerated area, improving cooling

Spider was created to be combined with Tuttuno, Mold Loader 175

Exit of the cooled product on the same axis as the input to allow the operator greater productivity

It can contain more than 125 molds inside

Possibility to choose whether to work in a continuous cycle or with work breaks

Belt speed adjustable via comfortable and intuitive touch screen

Ordering option with water-cooled condenser.

Technical data

Electrical specification: 400 V three phase - 50 Hz
 Required power: 4 kW - 16 A - 5 poles
 Optimal operating temperature: 20/25°C, maximum 32°C
 Cooling unit: 3200 frigories/h
 Dimensions: h. 2155, w. 2695, d. 1320 mm

125 moulds



SPIDER[®] PATENT

SPIRAL
VERTICAL
COOLING
TUNNEL

