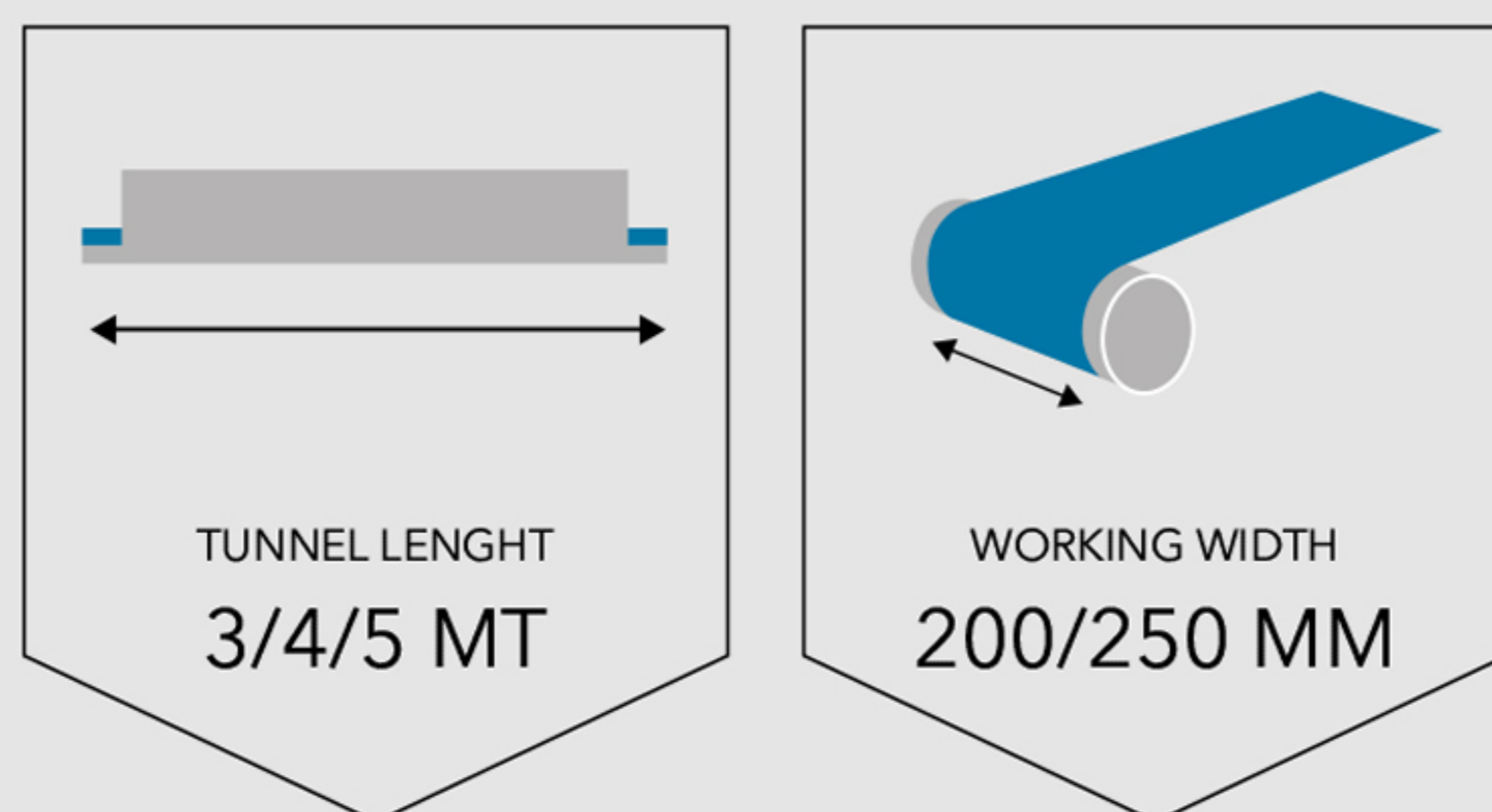


TUNNEL 200/250

Chocolate enrobing, moulding and cooling tunnel



Can be used with Plus Ex, Futura Ex and Top Ex

Designed for the artisanal needs of patisseries and chocolateries

Machine is entirely controlled via a touch screen

Heated coating area (day and night)
Can be connected to a detacher

The production speed of this machine ranges from 20 to 150 cm/min. The Tunnel 200/250, length 3/4/5 mt, has a completely integrated coating section which is easily assembled and washed. The machine was designed to allow working with more than one tempering machine, which can be swapped over upon changing the colour of the coating.

Technical data

Electrical specification: 400 V three phase 50 Hz
Power required: 2,8 kW - 16 A - 5 poles
Optimal ambient temperature: 20/25°C, max 32°C
Cooling unit: 3200 frigorie/h
Dimensions: l. 3/4/5 mt, d. 850 mm
Working width: 200/250 mm

tunnel 200/250

COATING LINE



Option to modify to three phase 220 V - 50/60 Hz

