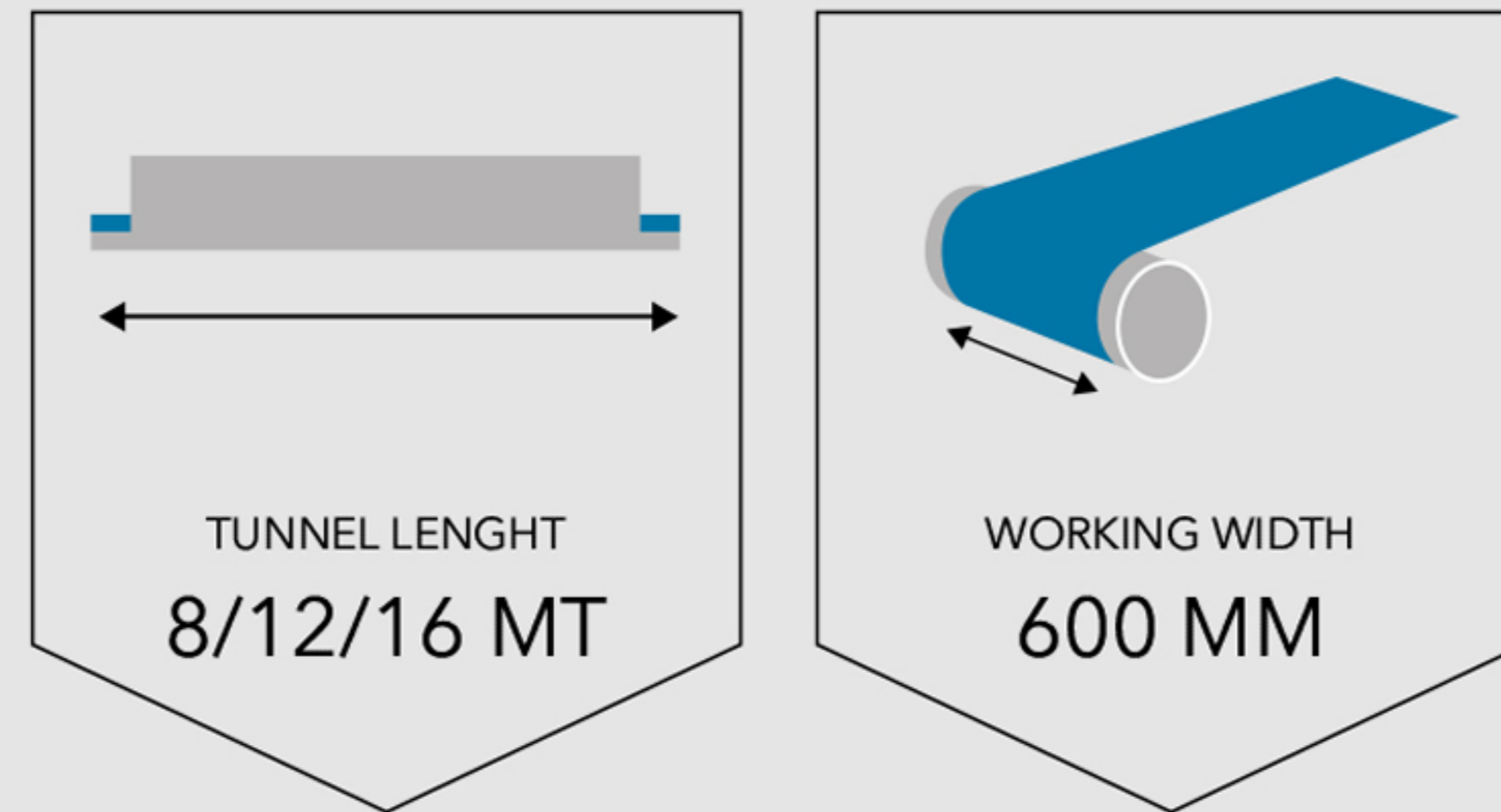


TUNNEL 600

Chocolate enrobing, moulding and cooling tunnel



Designed to coat and cool various types of products. Built entirely in stainless steel, this tunnel is equipped with a 600mm wide belt and two separate refrigeration units which allow for the creation of zones of different temperatures. The temperature is set from a very user friendly and versatile control panel that allows the operator to easily navigate between the various functions of the machine. This machine is designed for industrial production. The machine is available as standard in three different lengths: 8m, 12m and 16m. However, the company is also able to manufacture it to any required custom length if this were to be requested. Please note that with regards to the total dimensions, as well as the cooling chamber one also needs to take into consideration the decoration zone, which will have a length chosen by the customer, and the detacher.

The latter is an optional belt that is very useful in a coating procedure by facilitating and noticeably improving the quality of the final product.

Technical specifications

Electrical specification: 400V 3-phase 50/60 Hz
 Option: 230V 3-phase 50/60 Hz
 Power consumption: 8 kW - 16 A dual power supply
 Optimal environment temp.: 20/25°C, maximum 32°C
 Cooling system: 7600/8000 frigories/h
 Dimensions: l. 8/12/16 mt, d. 1250 mm
 Working width: 600 mm

tunnel 600

COATING
LINE



Applicable to:
 - Cento
 - R600T