

Optionals for K24 and K50

COOLING TUNNEL



Cooling tunnel for chocolate products designed for artisan and industrial laboratories.

It fits perfectly with both **K24** and **K50** and it is equipped with a conveyor belt for food which takes the pre-crystallized products - in moulds or covered by the chocolate tempering machine - and cools and crystallizes them inside.

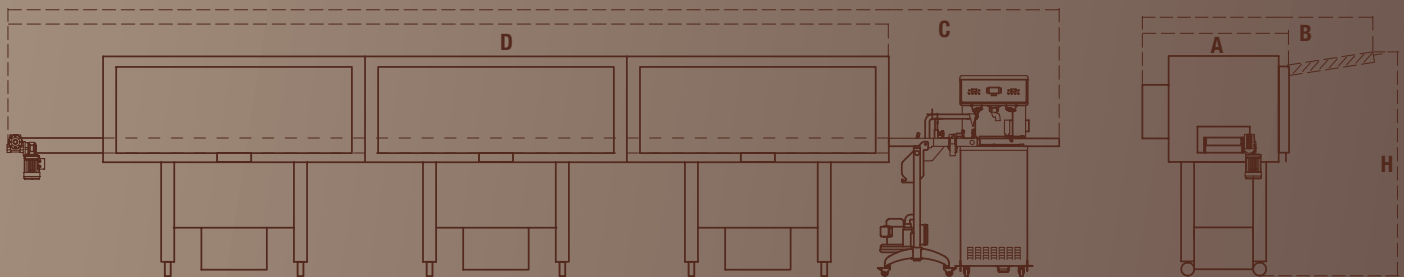
Entirely made in stainless steel, equipped with temperature and humidity control, the tunnel is made of independent modules (2 mt. each), each of them has its own refrigerating unit. You can therefore choose the number of modules needed (minimum 3, maximum 12- we suggest 4).

You can choose between two possible versions of the inside belt :

- made of silicone for the coating
- with grid for the moulds.



Technical features for BV6 model (3 modules)



- Optimal temperature for tunnel functioning: 18°C - 30°C
- Power for each unit: 3,5 Kw
- Voltage/Phases/Frequency: 400 V / 3+N / 50 Hz
- Absorption for unit: 16 Amp
- Belt speed: from 10 to 80 cm/minute
- Height for product transit: 8,5 cm
- Conveyor belt width: 25 cm
- Tunnel height (H): 1,71 mt
- Tunnel depth (A): 1,12 mt
- Tunnel depth (B): 1,84 mt
- Tunnel length (C): 8,034 mt
- Tunnel length (D): 6,73 mt

