

COOLING TUNNEL

MT. 4/6/8/10/12 USEFUL - BELT WIDTH 180/250/320 mm



TECHNICAL CHARACTERISTICS:

- Totally AISI 304 stainless structure – Caps insulating material printed
- Conveyor belt made of food-compatible polyurethane non deformable – Table take off driving terminal
- Self-centred rollers to adjust conveyors belt's direction – Automatic defrosting system hot gas
- Cooling with ring air ventilation – Refrigerating unit with air cooling system
- Height passing product mm 130/290 – Belt width mm 180/250/320
- Refrigerating length from mt. 4 to mt 12
- Dimensions mm 570 from mt 6 to mt 14xh. 1270
- Volt 400 – Hz 50 – Kw 2,4 three-phase 5 poles (special voltages on request)

Optional:

- **COOLING TUNNEL PRO** – with passage height product modified
- Topping dispenser
- Illuminated inspection window



ILLUMINATED INSPECTION WINDO

VERTICAL TUNNEL

Verticale Pomati: a tunnel in a vertical version that in only 2m of width cools as much as a 20m tunnel, with 90% savings on the overall dimensions. Verticale can be adjusted to current production lines, reducing their extension and increasing their performance. The innovative cooling system allows a homogeneous distribution of the cold inside the chamber. The air recirculation combined with a high-efficiency cooling unit allows a reduction of energy consumption and low percentage of humidity. Brushless motors, controlled by Servo Drive, allow a flowing handling of the carriers. Temperatures and cooling times are programmable via a touch screen panel. The unique design allows the installation in open laboratories.

TECHNICAL CHARACTERISTICS:

- Carriers capacity racks: Verticale 175: 72 molds / Verticale 275: 108 molds
- Brushless motors with servo drive
- Touch screen control
- Stainless steel structure AISI 304
- Dimensions: mm 2100 x 800 x h 2010
- Volt 240/400V – Hz 50/60 – KW 3

