

## 2.12 | COOLING TUNNEL

- Cooling Tunnel is provided cooling and of various chocolate products (Drop Drop or Flake, Chocolate Covered Wafer, Biscuit, Turkish Delight, Chestnut Candy, Pişmaniye, Nougat) with Cold Air cycle.
- Cooling Tunnel made of Stainless Steel.
- Cold air moisture control inside the Tunnel is provided.
- Thanks to the cooled air, the chocolate products are cooled. Tunnel temperature in the Cooling Tunnel can be reduced to 0°C.
- Cooling process is ensured to remain stable at the desired temperature with PLC and electronic devices.
- The machine covers can be opened at any time to ensure the cleaning of the machine.
- Cooling Tunnel is Made with Food-grade PVC or Polyurethane and Modular Belt System.
- The cooling tunnel, if necessary, can be included in the automated system. Tunnel construction designed for easy adaptation with Chocolate Coating Machine, OneShot Filling Machines, Couverture-Ganache Filling Machine, Vermicelli Machines.

ELECTRICAL POWER	MAIN MACHINE POWER: 15 kW - 70 kW
VOLTAGE	400 V, 3 Phase, 50 Hz;
PLC SYSTEM	OMRON
WEIGHT	1500 - 5000 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 800-1500mm X LENGTH: 6000-24000mm X HEIGHT: 1000-1200mm



MACHINE CODE	BELT WIDTH	BELT LENGTH	BELT TYPE	BELT SPEED
HCTM-P-600-6000	600 mm	6 m	Polyurethane	30-200 cm/min
HCTM-P-800-6000	800 mm	6 m	Polyurethane	30-200 cm/min
HCTM-P-1200-6000	1200 mm	6 m	Polyurethane	30-200 cm/min
HCTM-P-600-12000	600 mm	12 m	Polyurethane	30-200 cm/min
HCTM-P-800-12000	800 mm	12 m	Polyurethane	30-200 cm/min
HCTM-P-1200-12000	1200 mm	12 m	Polyurethane	30-200 cm/min
HCTM-P-600-18000	600 mm	18 m	Polyurethane	30-200 cm/min
HCTM-P-800-18000	800 mm	18 m	Polyurethane	30-200 cm/min
HCTM-P-1200-18000	1200 mm	18 m	Polyurethane	30-200 cm/min