



TUNNEL	Ricopertura Enrobing Enrobage	Decorazione Decoration Decoration	Lunghezza tunnel Tunnel lenght Longeur tunnel	Coda Tail Queue	Distaccatore Detachment Detacheur	Totale Total Total
5 m	1100	400	5000	400	400	7300
		600			600	7700
		800			800	8100
		1000			1000	8500
		1200			1200	8900
6 m	1100	400	6000	400	400	8300
		600			600	8700
		800			800	9100
		1000			1000	9500
		1200			1200	9900
8 m	1100	400	8000	400	400	10300
		600			600	10700
		800			800	11100
		1000			1000	11500
		1200			1200	11900
12 m	1100	400	12000	400	400	14300
		600			600	14700
		800			800	15100
		1000			1000	15500
		1200			1200	15900
16 m	1100	400	16000	400	400	18300
		600			600	18700
		800			800	19100
		1000			1000	19500
		1200			1200	19900



Chocolate enrobing and cooling tunnel with a working width of 320/420 mm. Designed for enrobing and cooling enrobed and moulded products, using a special air diffuser placed along the entire length of the cold chamber.

The production speed of this unit can vary from 30 to 200 cm/min

The coating section can be easily removed and washed. The TUNNELS have a completely integrated coating section which can be easily removed and washed.

The machine is designed to be able to work with more than one replaceable tempering machine when changing the colour of chocolate for enrobing.

### Mechanical characteristics

Overall dimensions

Empty weight

Material in contact with food

Gaskets

Room temperature

inox AISI 304 L

PTFE

19/23 °C , air-conditioned and dehumidified room with approx. 45% humidity

### Cooling system characteristics

Cooling group

Refrigerant gas

Refrigerant gas quantity

[Fr/h] 3600 / 4000

R448A

[g] 2600 / 2800

### Electrical characteristics

Total installed power

Supply voltage

Number of phases

Frequency

Auxiliary voltage

Enclosure degree of protection

Connection type: industrial plug

[kW] from 4

[VAC] 400 / 220

3

[Hz] 50 / 60

[Vdc] +24

IP65

16A - 5 poles

