SPIDER MAX

DATA SHEET

SELMI CHOCOLATE MACHINERY

Mechanical characteristics

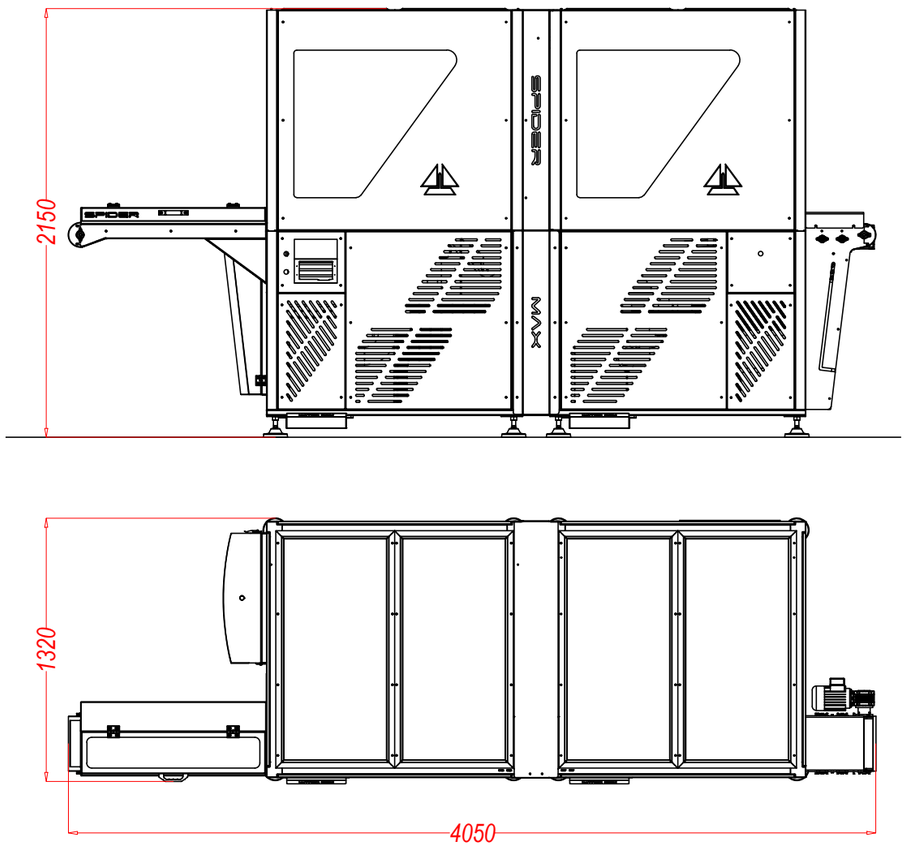
Overall dimensions	[mm] (LxWxH) 4050x1320x2150
Empty weight	[kg] 1800
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Capacity	260 moulds
Room temperature	19/23 °C , air-conditioned and dehumidified room with approx. 45% humidity

Cooling system characteristics

Cooling group	[Fr/h] 12000
Refrigerant gas	R448A
Refrigerant gas quantity	[g] 2 x 2800

Electrical characteristics

Total installed power	[kW] 10
Supply voltage	[VAC] 400 / 220
Number of phases	3
Frequency	[Hz] 50 / 60
Enclosure degree of protection	IP65
Connection type: industrial plug	32A - 5 poles



The new SPIDER MAX Vertical Spiral Chocolate Cooling Tunnel is a new solution with high production capacity for cooling chocolate, pralines, bars, snacks, and filled napolitaines in molds.
A New High-Performance Model designed and engineered for integration with chocolate production lines combined with the Oneshot Tuttuno 9, this model offers doubled dimensions to ensure longer mold retention within the cooling chamber, thus improving product crystallization, quality, and productivity.
The Spiral Transport System equipped in the tunnel boasts two separate and synchronized circuits, one ascending and one descending, which combined provide a path of about 100 linear meters.

The internal modular transport and handling belt ensures minimal level differences, facilitating the linear transport of molds and also easing the cleaning and sanitization of the cooling tunnel during work breaks.

Thanks to the increased height dimensions and doubled containment capacity, the tunnel can hold over 260 molds, benefiting from increased capacity and longer retention in the refrigerated area, thereby enhancing cooling.

The SPIDER MAX is also particularly suitable for the fast cooling of other products such as biscuits and bakery products, superfoods, protein bars, snacks, and cereal, dried fruit, and sugar-based extruded clusters, as well as any product not coated in chocolate.

These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.

SELMI chocolate machinery

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