



| TUNNEL | Ricopertura Enrobing Enrobage | Decorazione Decoration Decoration | Lunghezza tunnel Tunnel lenght Longeur tunnel | Coda Tail Queue | Distaccatore Detachment Detacheur | Totale Total Total |
|--------|-------------------------------------|---|---|-----------------------|---|--------------------------|
| 3 m | 1100 | 400 | 3000 | 400 | 400 | 5300 |
| | | 600 | | | 600 | 5700 |
| | | 800 | | | 800 | 6100 |
| | | 1000 | | | 1000 | 6500 |
| | | 1200 | | | 1200 | 6900 |
| 4 m | 1100 | 400 | 4000 | 400 | 400 | 6300 |
| | | 600 | | | 600 | 6700 |
| | | 800 | | | 800 | 7100 |
| | | 1000 | | | 1000 | 7500 |
| | | 1200 | | | 1200 | 7900 |
| 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 |



Chocolate enrobing, moulding and cooling tunnel.

Chocolate enrobing and cooling tunnel with a working width of 200/250 mm. The production speed of this unit can vary from 30 to 200 cm/min.

In the chocolate cooling and enrobing tunnel, the enrobing unit is fully integrated, easy to assemble and wash.

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 inox AISI 304 L
 Gaskets PTFE
 Tank capacity -

Cooling system characteristics

Cooling group [Fr/h] 3200
 Refrigerant gas R448A
 Refrigerant gas quantity [g] 2100

Electrical characteristics

Total installed power [kW] from 3
 Supply voltage [VAC] 400 / 220
 Number of phases 3
 Frequency [Hz] 50 / 60
 Auxiliary voltage [Vdc] +24
 Enclosure degree of protection IP65
 Connection type: industrial plug 16A - 5 poles

