



tunnel 300/400

COATING LINE



Can be used with Plus Ex, Futura Ex and Top Ex • Designed for the artisanal needs of patisseries and chocolateries • Machine is entirely controlled via a touch screen • Heated coating area (day and night) Can be connected to a detacher • Option to modify to three phase 220 V - 50/60 Hz

The production speed of this machine ranges from 20 to 150 cm/min. The Tunnel 400 has a completely integrated coating section which is easily assembled and washed. The machine was designed to allow working with more than one tempering machine, which can be swapped over upon changing the colour of the coating.

TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz
Power required: 2,8 Kw - 16 A - 5 poles
Optimal ambient temperature: 20/25°C, max 32°C
Cooling unit: 3200 frigorie/h
Dimensions: h. 4800 mm, d. 850 mm
Working width: 200/250 mm

tunnel 800/1200

COATING LINE

**Designed for large workshops and small/medium industries • This machine can be used simultaneously for coatings and mouldings • Can be connected to a detacher
Option to modify to three phase 220 V - 50/60 Hz**

Designed to coat and cool coated and moulded products using a special air diffuser positioned over the whole length of the cold chamber. The production speed ranges from 30 to 200 cm/min. The TUNNEL 800/1200 has a completely integrated coating section which can be easily removed and washed. The machine was designed to allow working with more than one tempering machine, which can be swapped over upon changing the colour of the coating.



TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz
Power required: 4 Kw - 16 A - 5 poles
Optimal ambient temperature: 20/25°C, max 32°C
Cooling unit: 3800/4000 frigorie/h
Dimensions: h. 8000/12000 mm, d. 850 mm
Working width: 300/400 mm