

## *Cooling Tunnels*



### **C+CS Cooling Tunnels**

Increased capacity and output volume of pralines and chocolate based products can be obtained by means of a cooling tunnel. Once molded or enrobed products enter the conveyor on the cooling tunnel there is an open length of 1.0 m for manual or mechanical decoration of the products. In the end of the cooling tunnel is an open packing table of 1 m.

If the cooling tunnel is ordered together with an enrober the cooling tunnel can be designed to be driven by the enrober. Alternatively the cooling tunnel can be equipped with a separate driving unit, and by this concept be independent of the enrober. It makes it possible to interchange two or more enrobers with for instance dark, milk or white chocolate in front of the cooling tunnel, or to place a moulding station in front of the cooling tunnel.

The temperature in the cooling tunnel is controlled by electronics with a digital read out. The cooling tunnels can be delivered with 2 thermostats for different temperature in inlet and outlet end. Inside the cooling section is the compressor, 2 evaporators and 2 ventilators. This system creates a double circulation of cold air to the ends of the tunnel. By this circulation the loss of cold air is minimal.

The top sections are 1 m long each and built as a light weight construction. Inside the top sections are lined with aluminum for easy cleaning and the top sections can easily be removed without using tools.

- Thermostatically controlled cooling
- Cooling liquids filled compressor 50 mm thick insulation throughout
- Lined internally with aluminium
- Zone cooling allows for variable temperatures along the length of the tunnel
- Automatic belt steering, 1 m decorating table
- 1 m of packing table
- Available in 32, 40 or 60 cm of belt width
- Variable speed control of 0 -> 3.0 m/minute

- In case of the 60 model the decoration and packing tables are supplied with separately driven belt drives
- ChocoMa cooling tunnel type C+CS – belt width 32, 40 or 60 cm

## **C+C Cooling Tunnels**

Increased capacity and output volume of pralines and chocolate based products can be obtained by means of a cooling tunnel. Once moulded or enrobed products enters the conveyor on the cooling tunnel there is an open length of 1.0 m for manual or mechanical decoration of the products. In the end of the cooling tunnel is an open packing table of 0.6 m.

If the cooling tunnel is ordered together with an enrober the cooling tunnel can be designed to be driven by the enrober. Alternatively the cooling tunnel can be equipped with a separate driving unit, and by this concept be independent of the enrober. It makes it possible to interchange two or more enrobers with for instance dark, milk or white chocolate in front of the cooling tunnel, or to place a moulding station in front of the cooling tunnel.

The temperature in the cooling tunnel is controlled by electronics with a digital read out. The cooling tunnels can be delivered with 2 thermostats for different temperature in inlet and outlet end. Inside the cooling section is the compressor, 2 evaporators and 2 ventilators. This system creates a double circulation of cold air to the ends of the tunnel. By this circulation the loss of cold air is minimal.

The top sections are 1 m long and they can easily be removed for cleaning without using tools.

- Thermostatically controlled cooling
- Cooling liquid filled compressor 20 mm thick insulation throughout
- Lined internally with aluminum zone cooling allows for variable temperatures along the length of the tunnel
- Automatic belt steering, 1 m decorating table
- 0.6 m of packing table
- Available in 18 or 24 cm of belt width
- Variable speed control of 0 -> 3.0 m/minute
- ChocoMa cooling tunnel type C+C – belt width 18 or 24 cm