

TUNNEL 300/400

COATING LINE



- Can be used with Plus, Futura and Top.
- 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.

TECNICAL DATA

Optimal ambient temperature: 20/25o C, max 32o C.

Power consumption: 4 kW.

Installed power: 2.8 kW.

Cooling system: 3200 frigories/h.

Total length: 4.8 m.

Total width: 850 mm.

Useful working width: 200 mm.

The production speed of this machine ranges from 20 to 100 cm./min. The positioning of the tempering machine under the coating area is made easier thanks to the reference notches.

