Stainless steel snack conveyor shoe polish cooling tunnel

- a. Production capacity: 100~10000kg/h
- b. Cooling temp.: -10~10 degree
- c. Hilding time: 1~60 min
- d. Control models: PLC & Touch pannel
- a. Modular solutions combining a range of size, features and cooling elements to suit any application from fragile filled chocolates and cream goods to bars and coated biscuit
- b. Radiation, conduction, and conduction cooling
- c. Precision temperature contrl
- d. Energy efficiency and environmental safety
- e. Attractive design with easy cleaning and maintenance
- f. Airflow, insulation and hood design for temperature consistency across the entire band width
- a. Adjustable infeed tanle
- b. FDA-approved band
- c. Automatic centering
- d. Cooling section
- e. Cooling unit for cooling tunnel
- f. Cover
- g. Drive unit
- h. Base
- 1. Moulds cycle moving in the cubical space, auto in & out, no joint chains, so its very easy to change the products.
- 2. Small area covered, which saves the factory space for *cooling tunnel*
- 3. Good cooling performance, small space of moulds moving, high cooling efficiency to the products.
- 4Intellectual controlling, which can match the depositor and control the temperature automatically.