



COOLING TUNNEL TRANSPLEX TPDF



COOLING TUNNELS TRANSPLEX TPDF

The « **TRANSPLEX** » tunnels are specially developed for chocolatiers who don't have enough place to put a standard cooling tunnel.

These tunnels are proposed in 4 lengths and with a working width of 180 mm, 220 and 300 mm.

These tunnels are proved in 2 lengths and with a working width of 180 mm, 220 and 300 mm.

The greatest advantages of these tunnels are there limited length and their price. The cooling length has been reduced, thanks to the speed of the air circulation in the casing and with the cooling under the belt. All the models are equipped with a paper wire feeder for the resumption of the products with transfer sheet which needs a crystallization time more important.

The detachment of the products is made:

By passing the strip on an output reception plate which allows the taking candy for their canning with ergonomic design to facilitate the work position to save space all reception plate is easily removable when the tunnel is not used

Or by passing the bonbons on 2 belts which allows the easy detachment of the products.

The tunnels are delivered with removable deflector to work in radiation. In this case the air is no longer directly over the bonbons, which facilitates the passage of the products with transfers.



EQUIPEMENTS :

- . The frame is in stainless steel
- . The caissons are in Altuglass plastic
- . Adjustable speed of the belt
- . Adjustable temperature of cooling unit
- . Removable deflectors for radiation work
- . Tension : 230 v single-phase – 50/60 Hz
- . Power : 2.5 Kw

DIMENSIONS :

. Tunnel lenght	TP2DF	TP4DF	TP6DF	TP8DF
. Cooling lenght	3.5 m	5.5 m	7.5 m	10 m
. Width of belt	2 m	4 m	6 m	8 m
. Total lenght		180 / 220 / 300 mm		
. Working height		420 mm (550 au niveau du groupe de froid)		
. Entry table lenght	0.75 m	950 mm / 1 m		
. Removable exit table lenght	0.50 m	0.50 m	0.50 m	Sur bande 1 m