



Vertical spiral cooling tunnel for molded chocolate

New model with internal mold transport system using an innovative modular belt which guarantees very low differences in level in order to create greater linearity of mold transport inside the cooling chamber as well as allowing the operator to clean the tunnel easily and completely.

Angular air distribution to ensure optimal cooling of the chocolate and pralines, greater compatibility with different types of molds on the market with maximum dimensions of 175x275mm with a height up to 40mm

An essential peculiarity of this machine is its total compactness in terms of occupied space, functionality and high productivity.

Selmi has created an innovative movement of the molds which allows maximum exposure of the same to the cooling airflow. The system is covered by an international patent.

The increased height dimensions allow to benefit from increased capacity and greater permanence of the molds inside the refrigerated area, improving cooling. It can contain more than 125 molds inside.

- possibility to choose whether to work in continuous or with work / pause
- belt speed adjustable via comfortable and intuitive touch screen
- Option with water-cooled condenser.
- Option to modify to 220V three-phase 50/60 Hz.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 2850x1300x2150
Empty weight	[kg] 950
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Capacity	120 moulds
Room temperature	19/23 °C , air-conditioned and dehumidified room with approx. 45% humidity

Cooling system characteristics

Cooling group	[Fr/h] 6000
Refrigerant gas	R448A
Refrigerant gas quantity	[g] 2800

Electrical characteristics

Total installed power	[kW] 5
Supply voltage	[VAC] 400 / 220
Number of phases	3
Frequency	[Hz] 50 / 60
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 5 poles

