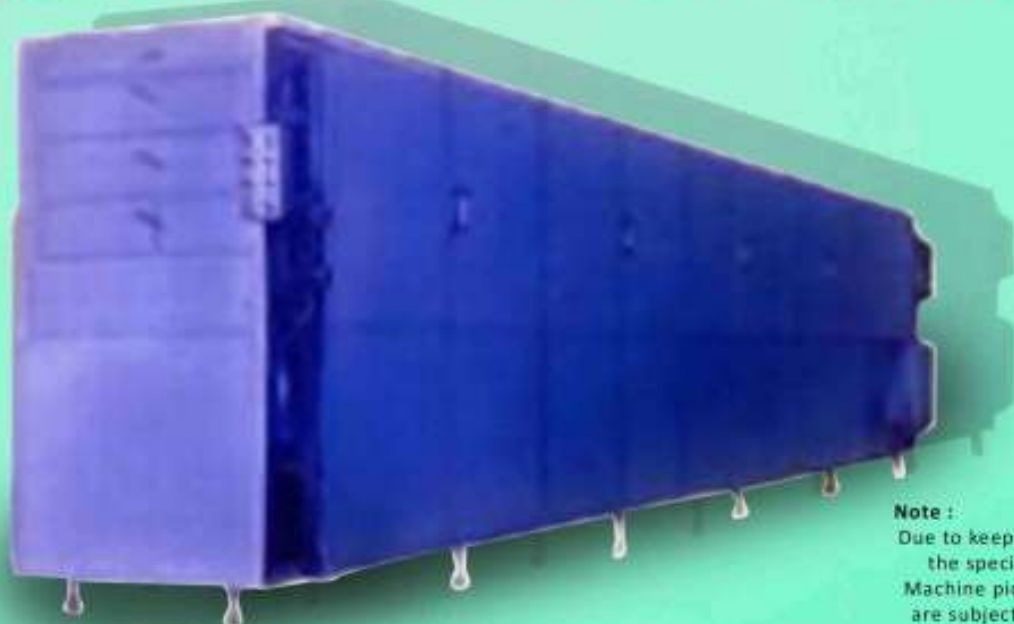




MLD CHOCOLATE COOLING TUNNEL



Note :
Due to keeping innovation,
the specification and
Machine pictures or color
are subject to alteration
without notice!

BASIC PARAMETERS

power of the whole machine	14.6 KW/ 380 V
refrigeration & model of compressor	JZS-2F10 (water-cooled or air-cooled as per buyer's option)
standard refrigerating output	14000 calorie/ F22
cooling method	centrifugal-fan closed circulating cooling
time of chocolate staying in the tunnel	18 - 30 min
temperature at tunnel entrance	5°C - 14°C
temperature at tunnel exit	0°C - 10°C
power supply method	24 V 380V 50Hz
capacity	100 - 120 kg/h
machine weight	4600 kg
dimension	11000*1600*2000 mm

The machine is mainly used in refrigerating and molding process for chocolate products. It is a new-generation continuous chocolate cooling tunnel, which is designed and manufactured according to the characteristics of chocolate production. MLD chocolate cooling tunnel adopts electromagnetic clutch driving and chain-type conveying structure, the whole machine has stable quality, it can save electric power with easy operation and maintain.