

COOLING PROCESS EQUIPMENT

3 TIER MINI COOLER

FOR COOLING CANDY AND CHOCOLATE PRODUCT IN A SMALL-SCALE ENVIRONMENT




The Loynds Mini Cooling Tunnel is the perfect accompaniment to our other low volume machines. Designed and built in the UK, this machine is the ideal solution for a small scale factory, giving a good cooling solution in a small footprint.

The Cooler sits at the height of a regular work bench, so product can be passed directly from your table top machines, or your own hands, onto the conveyor.

The product is pulled through three tiers of conveyors, being cooled by several fans.

Each belt has fully independent speed controls, for maximum customization of cooling times and cooling volumes.

FEATURES

-  Small footprint
-  Three cooling tiers
-  Independently controlled conveyors



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SPECIFICATIONS

Overall Height
1300mm

Overall Length
2900mm

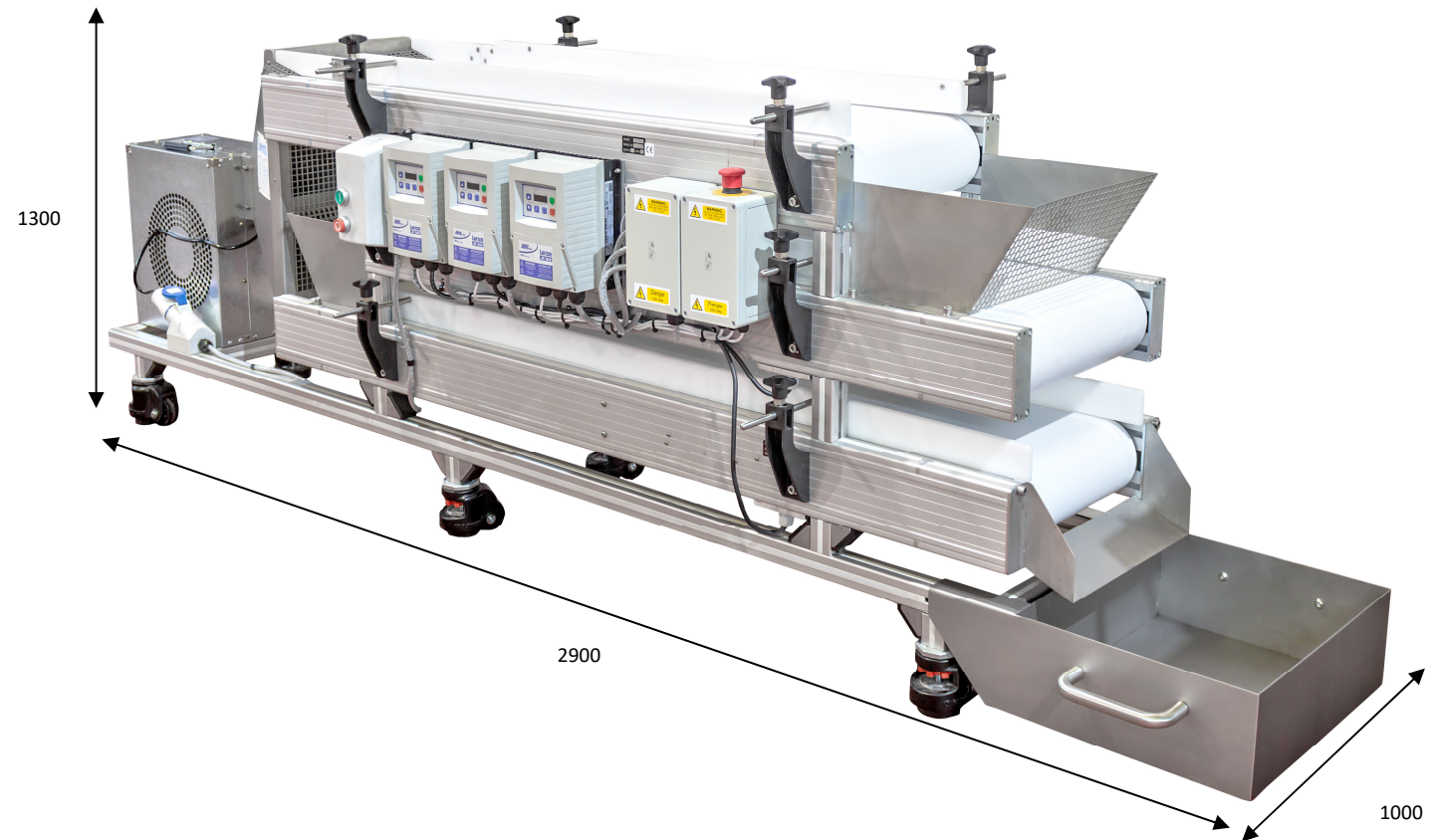
Overall Width
1000mm

Material
Stainless-Steel

Output
Depends on product size and desired cooling amount

Weight
Machine = 354Kg

Uses
Cooling candy and chocolate products



You Tube
https://youtu.be/H1AZ9_N2wE0

Measurements are in millimetres