

CHOCOLATE PROCESSING EQUIPMENT



REFRIGERATED COOLING TUNNELS

SUITABLE FOR COOLING A VARIETY OF PRODUCTS THE TUNNELS CAN BE BUILT TO YOUR EXACT SPECIFICATION

The Loynds refrigerated cooling tunnels are tailored to meet your specific needs. The flexibility in customization extends to chiller capacity, width, length, height, and belt type, ensuring they align perfectly with your confectionery processing requirements.

Additionally, we can supply modules for turning corners, demoulding, or feeding cooled moulds onto further downstream processes.

For operations focusing on mould cooling, we provide an additional machine for aligning chocolate moulds side by side.

The cooling tunnels are manufactured from stainless steel and include insulated hoods with gas strut assisted opening and closing.

Belt speed and cooling temperature are fully adjustable.

FEATURES

- **Construction:** manufactured from stainless steel for durability, longevity and easy cleaning.
- **Insulation:** Featuring hinged insulated hoods to maximise energy efficiency.
- **Easy Opening:** Gas struts are fitted to each lid for easy opening and closing.
- **Versatility:** Ideal for chocolate, candy, and mould cooling, these machines accommodate various confectionery processes.
- **Belt Types:** Choose from a range of belt types to suit your application.
- **Speed Control:** To adjust the amount of time products stay inside the cooling tunnel.
- **Belt Tracking System:** To ensure the belt remains straight along the cooling tunnel.

OPTIONS

- **Belt Type:** Choose from mesh, flat plastic, steel, or hygienic options.
- **Chiller Capacities:** Select from various chiller sizes to suit your needs.
- **Mould Sorting Device:** For stacking moulds into different configurations entering the tunnel or for turning corners.
- **Mould Cooler**
- **Enrobing Cooler**



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SPECIFICATIONS

Dimensions
Customisable

Weight
Dependant on dimensions

Power
Dependant on chiller capacity

Products
Suitable for any products that require cooling

Belt Speed
0 – 7 metres per minute

