

Cooling tunnels and cooling towers

Our cooling solution systems are developed for different types of food products. The use of cold air can be directed on the product or do not have contact with it. The products can be transported in the refrigerators contained in plastic molds, or placed on the belt conveyors, or placed on conveyor mesh. The cooling system can be run via glycol water or with air treatment units depending on the results to be obtained.

The "tower" of the insulation systems have performed in the traditional manner with the inner walls of food material (stainless steel sheet).

The novelty of the "tunnel online" is the possibility to open them with the comfortable opening "gull wings" that provide extreme easy of cleaning the interior of the cooler.



LINEAR COOLING TUNNELS

Product with cold air :

Chocolate pralines, biscuits, brioches, bakery

Product with cold air and cooling under plate:

Chocolate bars, enrobated brioches, wafer

Conveyors choices : belt , intralox chain, moulds, bosch conveyors , ascending spiral

Temperature : from -10°C to 20 ° C

Gull wings open system it is drawing to keep easy all maintenance, cleaning and working operations.

