



MICRO CLIMA

Micro Clima is the new micro tunnel, with vertical development, which allows to optimize the production of "molded" chocolate. Bars, masses, chocolate snacks, everything that is produced using polycarbonate molds can now also be cooled in a small space, without sacrificing productivity. The vertical movement system, with alternate towers, guarantees the complete finish and cooling of the products.

In line with a tempering machine, the tunnel can cool 3 bars (100 grams) per minute.

TECHNICAL FEATURES

Vertical tunnel for molds 275mm x 175mm - Equipped with a pair of fans - 2 loading towers (20 molds each) - Loading molds through the long side - Pneumatic pistons for horizontal movement of molds - Timed mold presence sensors - Speed regulator of the transport system - Latest generation electronic board - Inspection windows - Electronically adjustable temperature (up to 5 ° C) - 3-color LED: green for electric activation; blue for cooling ignition; red for moving carpets and towers

SPECIFICATIONS

Production: from 3 molds per minute

Installed power: 220/380V 3 phases 50/60 Hz

Power consumption: 4 kW

Entrance section: 300 mm

Exit section: 300 mm

Overall dimensions: 990 x 1850 x 2000 (h) mm

Weight: 550Kg