

# TUNNEL 300/400

COATING LINE

- ▶ Can be used with Plus Ex, Futura Ex and Top Ex.
- ▶ Designed for the artisanal needs of patisseries and chocolateries.
- ▶ Machine is entirely controlled via a touch screen.
- ▶ Heated coating area (day and night).
- ▶ Can be connected to a detacher.



The production speed of this machine ranges from 20 to 150 cm/min. The Tunnel 400 has a completely integrated coating section which is easily assembled and washed. The machine was designed to allow working with more than one tempering machine, which can be swapped over upon changing the colour of the coating.



FIND  
MORE

Option to modify to three phase 220 V - 50/60 Hz

# Technical data

Electrical specification: 400 V, three phase - 50 Hz

Required power 2,8 Kw - 16 A - 5 poles

Optimal ambient temperature: 20/25 °C, maximum 32 °C

Cooling unit: 3200 frigories/h

Dimensions: w. 4800, d. 850 mm.

Working width: 200/250 mm.

