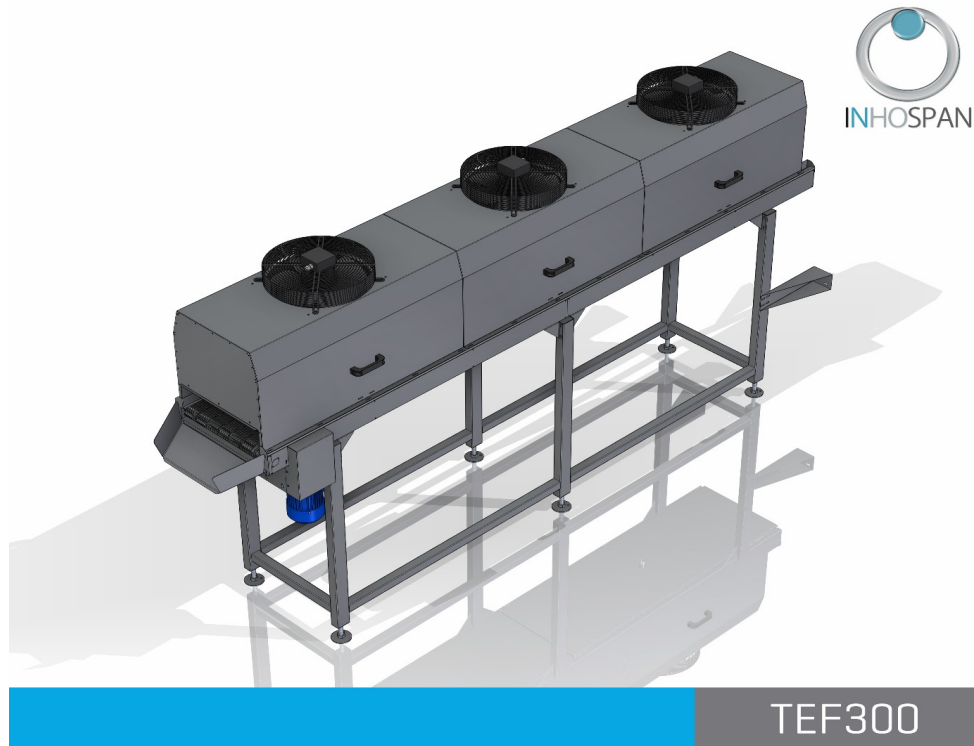


DATA SHEET

COOLING TUNNEL TEF300

this line with food conveyor belt incorporates a system known as a cooling tunnel to lower the temperature of the finished product before it comes into contact with the refrigeration or freezing chamber. ideal for complementing our continuous fryer.



TECHNICAL SPECIFICATIONS

- Manufactured in satin-finish AISI304 stainless steel.
- Equipped with two 3600m³/hour fans for air circulation to cool the product.
- The product conveying speed can be adjusted for extended exposure to air.
- Features a system for collecting excess oil through a tray located at the bottom.
- We offer customized manufacturing of continuous fryers according to customer needs and special dimensions.

MODEL: TEF300

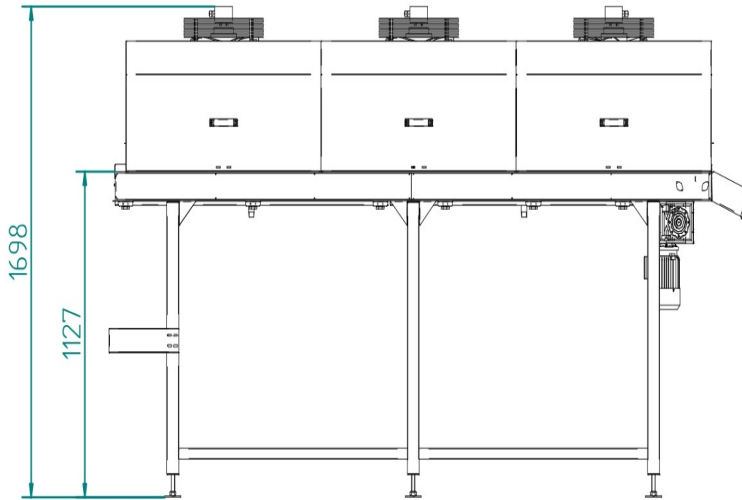
DIMENSIONS: WIDTH 440mm de cinta. / LENGTH 3000 mm. / HEIGHU 1255 mm.

MOTOR POWER: 1,43 KW

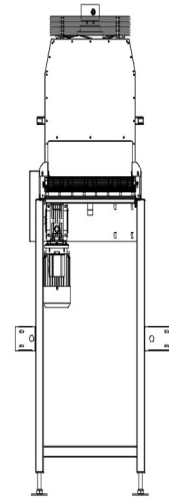
VOLTAGE: 220V II.

CAPACITY: 50/120KG

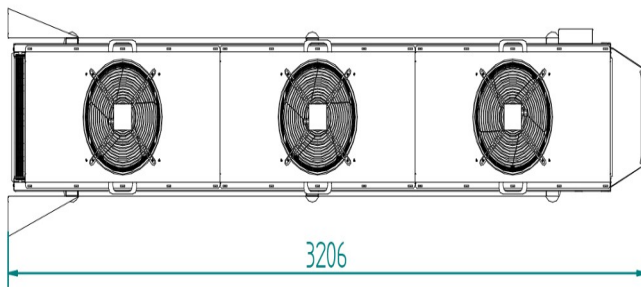
DIMENSIONS



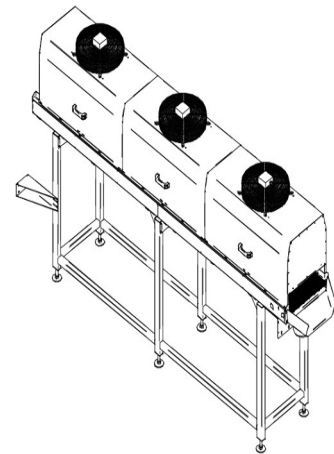
VISTA LATERAL



VISTA FRONTAL



VISTA PLANTA



VISTA ISOMÉTRICA

The company reserves the right to make technical modifications without prior notice.

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V1,0 - 2023/09/01