

PATENT
NEW
MODEL

CIRCULAR
VERTICAL COOLING
TUNNEL

spider® PATENT



Spider was designed to be coupled with Tuttuno and Mould Loader 175

Insertion into the tunnel is timed and assisted by a loading cooling belt

The cooled product exits on the same level as the inserted product to aid with the operator's productivity

Thanks to the Spin patent, the cool and dry air flows follow the moulds during their journey

It can contain within more than 110 moulds

The column spiral has an inclination of 1% which is important for giving a planar result: the chocolate into the moulds will be distributed evenly

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

Technical specifications tunnel for moulds with vertical spirals. The main characteristics of this machine are the compact dimensions, functionality and high production rate. Selmi has created an innovative movement of the moulds that allows for their maximum exposure to the cooling flux. The system is covered by an international patent.

Technical data

Electrical specification: 400 V three phase - 50 Hz

Required power: 4 kW - 16 A - 5 poles

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

Cooling unit: 3200 frigories/h

Dimensions: h. 2000, w. 2500, d. 1150 mm

