



**Corio
Equipment
Manufacturing**

**Cooling
Tunnels**

Chocolate Cooling Tunnel Model SCT- 20' – 16"

Options

- Conveyor working widths 12" to 24"
- Cooling tunnels 10 to 100 feet long
- Remote Refrigeration
- Additional cooling zones
- Extended conveyors
- Different power requirements
- Cooling Temperature Ambient temp to 45 Degrees



20' Cooling Tunnel

Product Features

- All Stainless-steel construction #304
- NEMA 4 Control Panel (PLC Control Optional)
- Heavy duty USDA grade 16" Urethane conveyor belting for Chocolates
- Digital temperature control 1cooling zone
- Variable speed conveyor system
- Easy to clean components
- Insulated lift off light weight canopies
- Light weight Conveyor Aluminum Frame Construction
- Conveyor width 16 inches with auto conveyor tracking
- Maximum product height is 5 inches
- Locking casters
- DC variable speed drive motor
- Working voltage is 220V, 3 phase, 30 amps
- R- 404 Refrigeration
- Dimensions 40" W x 20' L x 55.5" H
- FOB Wareham, MA 02571

**For More Information Call
800- 537-1113
Manufactured by
Corio Bakery Equipment Co.**

www.coriobakeryequipment.com

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