



Corio
Equipment
Manufacturing

Cooling
Tunnels

Chocolate Cooling Tunnel Model SCT- 16' – 16"

Options

- Conveyor working widths 12" to 24"
- Cooling tunnels 10 to 100 feet long
- Self Contained Refrigeration
- Additional cooling zones
- Extended front conveyors
- Optional Stainless Steel Bed Liner
- Different power requirements



16' Cooling Tunnel
4.876 M

Note: Conveyors Have a
1/4" Close Nose Bar System

Product Features

- Stainless Steel Construction
- NEMA 4 Standard Control (PLC Control Optional)
- Heavy duty USDA grade white urethane conveyor belting (**with automatic belt tracking system**)
- Digital temperature control 1 cooling zone
- Variable speed conveyor system
- Stainless Steel Conveyor System - BISSC Certified
- Easy to clean components
- Insulated White FRP lift off Canopies USDA Accepted
- Cooling Temperature Ambient temp to 45 Degrees
- Low Humidity Design
- Conveyor width 16 inches - (406.400mm)
- Maximum product height is 6 inches
- Self Leveling Caster Pads
- Heavy duty AC drive motor
- 1 year factory warranty
- Working voltage is 220V, 3 phase, 20 amps
- R- 404A (Remote Condenser Unit)
- Btu Capacity 16,000
- Refrigeration Evaporators (NSF Approved)
- Dimensions 41" W x 19' L x 55.5" H
- F.O.B Wareham, Ma 02571

For More Information Call
866- 537-1113
Manufactured by
Corio Bakery Equipment, LLC.

www.coriobakeryequipment.com

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