

COOLING TABLE

The Perfect Cooling Table is designed for mid-size to large operators and expanding businesses.

The modular design is created so that this machine can grow with your business by adding this to an existing line and thus increasing your production in a fraction of the time. The Perfect Cooling Table is made for increasing productivity with a quick and constant cooling of the chocolate bottom coatings.

Specifications:

- All materials are food grade approved such as stainless steel, the polyurethane food conveyor belt and plastics
- Variable belt speed between 0 - 10 ft/min
- Automatic intake and output strap alignment, Pneumatic belt tracking system
- Functions with a glycol chilling unit
- Electronic dual display thermostat (FUJI) to adjust and read the temperature of the glycol tank
- Connected to the customer's air compressor
- Each section is mounted on four braked casters with adjustable height
- Other lengths available upon request



Model	BTU/hr	Glycol Qty	Glycol Flow	Belt width	Width	Length	Height Total*	Electrical (volts)	Electrical (Hertz)	Electrical (AMP)
CB-12	5,500	15 gal (57 L)	100 gal /h (3.78 L/h)	12" (305 mm)	18" (458 mm)	72" (1,829 mm)	45" (1,143 mm)	120	60	20
CB-16	5,500	15 gal (57 L)	100 gal /h (3.78 L/h)	16" (406 mm)	24" (610 mm)	72" (1,829 mm)	45" (1,143 mm)	120	60	20
CB-24	5,500	15 gal (57 L)	100 gal /h (3.78 L/h)	24" (610 mm)	32" (813 mm)	72" (1,829 mm)	45" (1,143 mm)	120	60	20
CB-36	11,000	30 gal (1.14 L)	200 gal /h (7.56 L/h)	36" (914 mm)	44" (1,118 mm)	72" (1,829 mm)	45" (1,143 mm)	120	60	2x20
CB-48	11,000	30 gal (1.14 L)	200 gal /h (7.56 L/h)	48" (1,219 mm)	56" (1,422 mm)	72" (1,829 mm)	45" (1,143 mm)	120	60	2x20
CB-60	11,000	30 gal (1.14 L)	200 gal /h (7.56 L/h)	60" (1,524 mm)	68" (1,727 mm)	72" (1,829 mm)	45" (1,143 mm)	120	60	2x20

* Note: The height varies with the height of the belt



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