

COOLING TUNNELS

The Perfect Cooling Tunnel 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 easy to clean design permits for quick clean-up. With its various available sizes, our Perfect Cooling Tunnel is made for increasing productivity with a quick and constant cooling of the chocolate coatings.

Each section can be individually controlled for temperature (zoning) to prevent moisture and condensation. Our unique conveyor belt is continuously fed exclusively through the tunnel and thus constantly maintains its desired temperature all while being more energy efficient. The Perfect Cooling Tunnel is a high efficiency machine which reduces the need for extended lengths of tunnel.

Specifications:

- All materials are food grade approved such as stainless steel, the polyurethane food conveyor belt and plastics
- Variable belt speed between 0 - 20 ft/min
- Automatic intake and output strap alignment, Pneumatic belt tracking system
- Complete industrial air conditioning unit in each section
- Electronic dual display thermostat (FUJI) to adjust and read the temperature
- Temperature can be individually controlled by section (zoning)
- Each section is equipped with adjustable 6" legs
- Doors on either side and top that open for easy maintenance and access to the ventilation duct
- Equipped with fiberglass and foam sandwich insulation
- Available in Light version or Heavy duty. HD version have removable roller and more industrial infeed and outfeed
- Incorporated cooling table incorporated for a strong efficient bottom cooling



Model	HP Compressors	Evaporators	BTU/hr	No of Fans	CFM Fan total	Belt width	Width	Length 1st section	Length add'l section	Height	Electrical (Volts)	Electrical (Hertz)	Electrical (AMP)
CT-6	3/4	1	5,500	10	850	6"(152mm)	32"(813mm)	180"(4.5m)	120"(3.05m)	62"(1,575mm)	110	60	18
CT-12	3/4	1	5,500	10	850	12"(305mm)	32"(813mm)	180"(4.5m)	120"(3.05m)	62"(1,575mm)	110	60	18
CT-16	3/4	1	5,500	16	1,360	16"(406mm)	32"(813mm)	180"(4.5m)	120"(3.05m)	62"(1,575mm)	110	60	18
CT-24	1	2	11,000	16	1,360	24"(610mm)	39"(991mm)	180"(4.5m)	120"(3.05m)	62"(1,575mm)	220	60	30
CT-36	1	2	11,000	16	1,360	36"(914mm)	51"(1,295mm)	180"(4.5m)	120"(3.05m)	62"(1,575mm)	220	60	30
CT-48	1	2	11,000	26	2,210	48"(1,219mm)	63"(1,600mm)	180"(4.5m)	120"(3.05m)	62"(1,575mm)	220	60	30
CT-60	3	4	22,000	26	2,210	60"(1,524mm)	75"(1,905mm)	180"(4.5m)	120"(3.05m)	62"(1,575mm)	220	60	40



* Note: The Perfect Cooling tunnel requires connection to an air compressor which is supplied by the customer

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