

DATA SHEET

COOLING TUNNEL TEF200

This food conveyor line features an integrated cooling tunnel system, designed to lower the temperature of the finished product before it enters the refrigeration or freezing chamber. It is ideal for complementing our continuous fryer.



TEF200

TECHNICAL SPECIFICATIONS

- Constructed from satin-finished AISI 304 stainless steel.
- Equipped with two 3600 m³/h fans for air circulation to cool the product.
- Conveyor speed is adjustable to increase exposure time to the air.
- Includes a system to collect excess oil via a tray located at the bottom.
- We offer custom-made continuous fryers, tailored to client requirements and special dimensions.

MODEL: TEF200

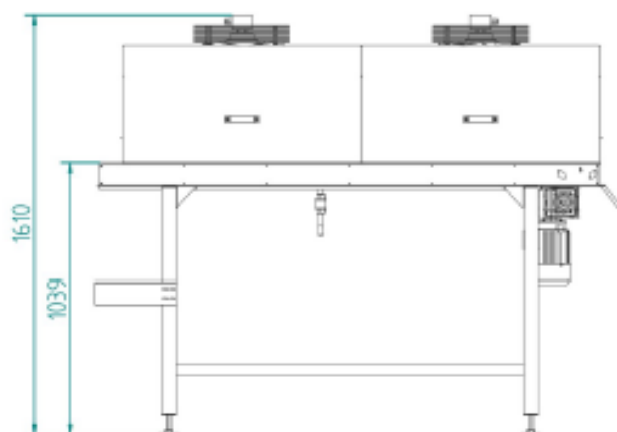
DIMENSIONS: WIDTH 440mm de cinta. / LENGTH 2000 mm. / HEIGH 1255 mm.

MOTOR POWER: 1,43 KW

VOLTAGE: 220V II.

CAPACITY: 10/60KG

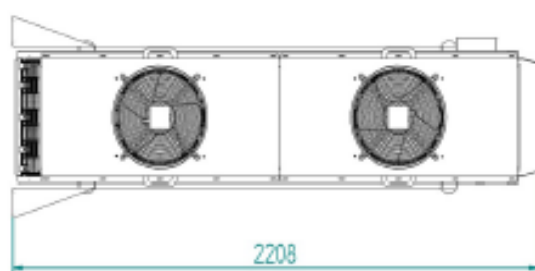
DIMENSIONES



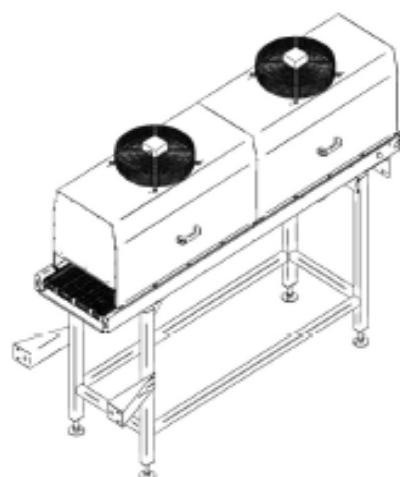
VISTA LATERAL



VISTA FRONTAL



VISTA PLANTA



VISTA ISOMÉTRICA

The company reserves the right to make technical modifications without prior notice.

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V1,0 – 2023/09/01