

DATA SHEET

COOLING TUNNEL TEF300

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.



TECHNICAL SPECIFICATIONS

- Constructed from satin-finished AISI 304 stainless steel.
- Equipped with two 3600 m³/h fans for air propulsion to cool the product.
- Product conveyor speed can be adjusted to increase exposure time to 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: TEF300

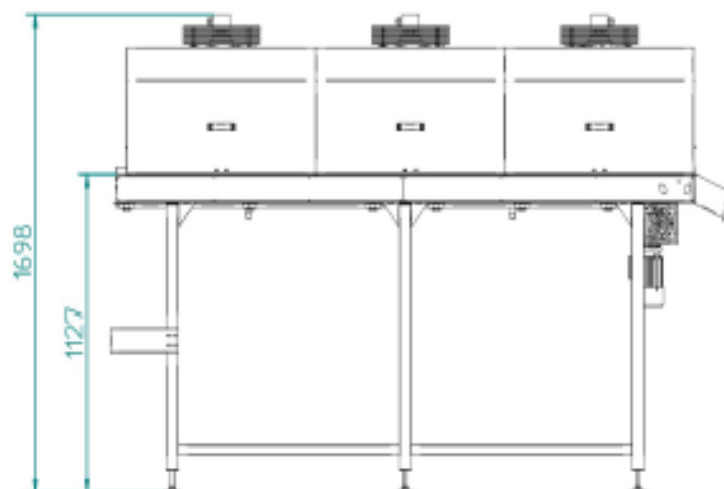
DIMENSIONS: WIDTH 440mm de cinta. / LENGTH 3000 mm. / HEIGHT 1255 mm.

MOTOR POWER: 1,43 KW

VOLTAGE: 220V II.

CAPACITY: 50/120KG

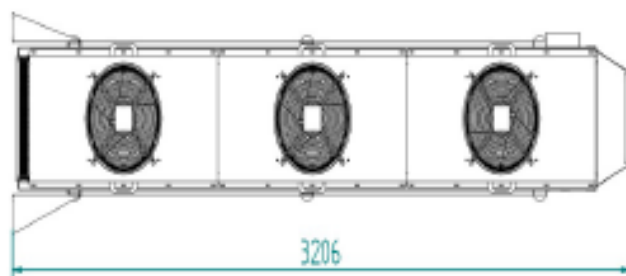
DIMENSIONES



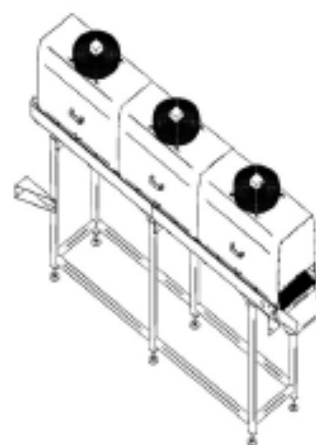
VISTA LATERAL



VISTA FRONTAL



VISTA PLANTA



VISTA ISOMÉTRICA

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

www.inhospans.com

V1,0 – 2023/09/01