

Description

The paternoster principle of our cooling cabinets is the most space saving design available in the market. The standard cooling cabinet is splitted into two sections. For real chocolate the first cooling zone will be adjusted to a gentle cooling, followed by second zone. For compound the first zone will be converted to a shock cooling followed by a second zone. The design of the cooling cabinet is sanitary and insulated to avoid energy loss.

{gallery}../boelu/images/paternoster{/gallery}

Technical data

The cooling cabinet available from width of 100 / 275 / 425 / 600 / 800 and 1000mm width. Depending on the mould size and the cooling time 20 or 30 levels are filled with moulds to achieve a cooling time of approx 90 - 130min. Maximum hight is approx. 2900mm and can be tailor made fit in in new and existing factories. The temperature control is automatic, depending on the recipe adjustable from the build in PLC control.