



Enrober/Cooling Tunnels

TUN 300/400 | A-1300T TUN 800/1200 | A-1400T



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The Selmi Enrober/Cooling Tunnels are available from 3 meters (9.84') to 12 meters (39.37') in length and are designed to work in conjunction with the Selmi Automatic Tempering Units.

FEATURES

- Double chocolate curtain
- Equipped with blower to remove excess chocolate
- Independently controlled enrobing and cooling belts
- Stainless steel construction
- Touch screen controls

Required Equipment

TUN 300/400 requires:

- Selmi Plus Automatic Tempering machine
A-1300
- or –
- Selmi Futura Automatic Tempering machine
A-1500

TUN 800/1200 requires:

- Selmi Top Automatic Tempering machine
A-1400

Complementary Products

A | TANK 200/400

A-1360/A-1375

- Provides a constant supply of melted chocolate.

B | MOULD LOADER

A-1475

- Used for automated solid bar moulding.

TECHNICAL INFORMATION

OPTIMUM ROOM TEMPERATURE

- 68-77° F (89.6° F max) / 20-25° C (32° C max)

POWER REQUIREMENTS

- 220 Volts, 3 Phase

DIMENSIONS

Tun 300

- approx. W 17' 3.875" x D 2' 1.197" x H 4' 9.874"
- approx. W 528 cm x D 64 cm x H 147 cm

Tun 400

- approx. W 20' 7.244" x D 2' 1.197" x H 4' 9.874"
- approx. W 628 cm x D 64 cm x H 147 cm

Tun 800

- approx. W 34' 0.268" x D 2' 9.858" x H 4' 9.874"
- approx. W 1,037 cm x D 86 cm x H 147 cm

Tun 1200

- approx. W 47' 2.929" x D ' 9.976" x H 4' 9.874"
- approx. W 1,440 cm x D 86.3 cm x H 147 cm

USABLE BELT WIDTH

Tun 300/400

- approx. 7.9"
- approx. 200 mm

Tun 800/1200

- approx. 11.8"
- approx. 300 mm



A



B