

COOLING CONVEYOR - MCCO 1




FOR COOLING OF VARIOUS CONFECTIONERY PRODUCTS

The Loynds Cooling Conveyor is engineered for the ambient cooling of various confectionery products, offering an efficient cooling solution within a compact design.



It features a 780mm wide plastic mesh grid belt, complemented by overhead ambient blower fans. The conveyor's speed is adjustable, ensuring optimal cooling rates, and it is equipped with lockable castors for mobility and stability.

At the conveyor's end, a collection station allows for the easy gathering of products into trays, ensuring a streamlined production process.

FEATURES

-  Small footprint
-  Variable speed
-  Overhead ambient cooling fans with adjustable fan speed

OPTIONS

-  Collection trays
-  Cooler dimensions can be customised to your preferred size



COOLING CONVEYOR - MCC01

SPECIFICATIONS

Overall Height
1100mm (can be customised)

Overall Length
3650mm (can be customised)

Overall Width
1200mm (can be customised)

Material
Frame Aluminium
Belt Polypropylene

Output
Variable depending on product

Weight
390Kg

Products
Various confectionery products

