



CTB

LCM 240 CTB · 320 CTB · 420 CTB

Cooling Tunnel

LCM

Schokoladenmaschinen

The length of the cooling tunnel is made according to the customer's need with regards to production, cycle duration and space available.

The cooling temperature and the humidity in the tunnel can be individually adjusted.

The straight-run control of the transportation belt is electronically controlled and the cycle duration can be variably regulated.

The tunnel parts are insulated and can be easily removed for cleaning. Additionally, the tunnel can be opened from the underside for cleaning.

For service-technical reasons, the cooling system with the removable, electronic control can be found in a separate cooling station.



Cooling tunnel LCM 320 CTB

LCM belt control and cooling unit in separate cart as standard version.



www.lcm.de
info@lcm.de

LCM Schokoladenmaschinen GmbH · Schlierer Straße 61 · D-88287 Grünkraut

Tel.: +49 (0)751 - 295935-0 · Fax: +49 (0)751 - 295935-99



LCM 240 CTB · 320 CTB · 420 CTB

Technical Data

Extra Equipment

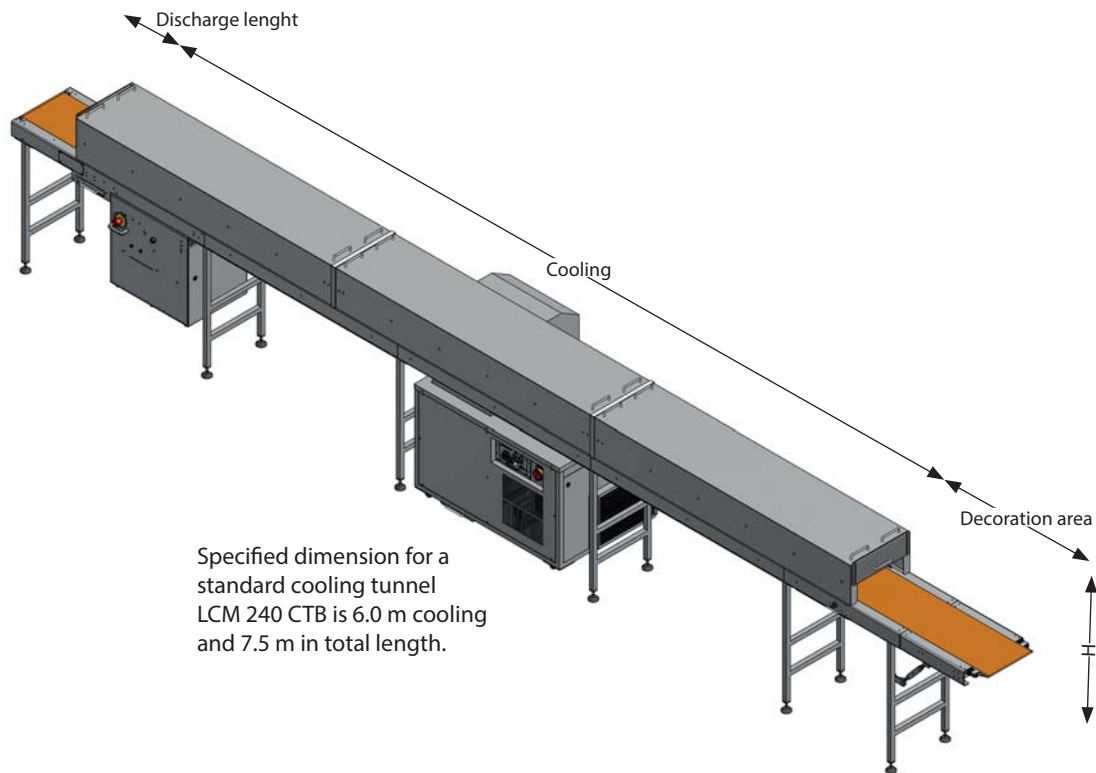
- Plexiglas cover
- Decorating trays to be attached to the side in the decorating area.



Connection to the cool water circuit or separate set up of cooling unit possible.

With additional insulation and increased cooling performance, temperatures to 5° C are possible for special products.

Lengths can be individually made according to customer's needs.



	Decoration length [cm]	Cooling length [cm]	Discharge length [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
LCM 240 CTB	100	600	50	130	400/2,5	500