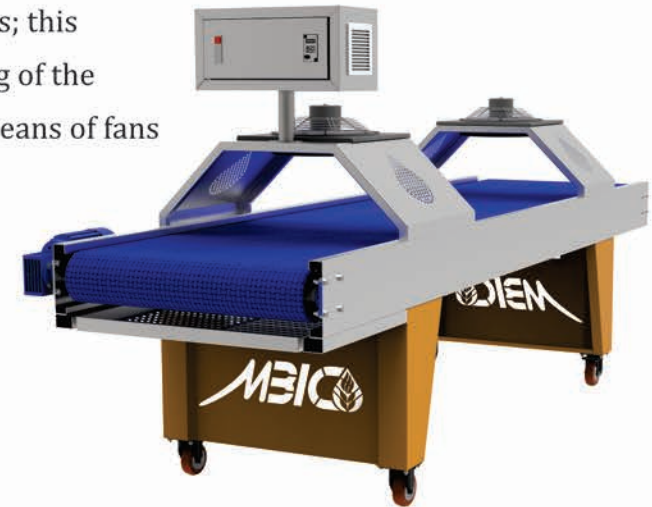


Bread Cooling Conveyor Machine

Bread Cooling Conveyor Machine is the type of Conveyor that used for Cooling of Bakery Products; this system can be located at the end of Automatic or Semi-Automatic Tunnel Bakery Oven for Cooling of the Baked Products, then transfer the products to Packaging Process. Cooling operation is done by means of fans and conveyor speed is adjustable by operator.



Technical Data

Model	6 Meters	5 Meters	4 Meters	3 Meters	2 Meters
Dimensions (cm)	617x110x150	517x110x150	417x110x150	317x110x150	217x110x150
Width of Belt(cm)	75	75	75	75	75
Material of Belt	Fireproof Net PVC	Fireproof Net PVC	Fireproof Net PVC	Fireproof Net PVC	Fireproof Net PVC
Number of Fans	4	4	3	2	2
Motor Power (kw)	0.37	0.37	0.37	0.37	0.37
Voltage (V)	220	220	220	220	220

Bakery Cooling Rack

Bakery Cooling Rack is an ideal solution for cooling all types of Bakery Products and can be designed and produced as Wheeled and Foldable as per the request. Available in Different Dimension Variable on Numbers of the Shelves & Models

Technical Data

Model	6 Shelves	4 Shelves	2 Shelves
Dimensions (cm)	200x50x160	200x50x140	200x50x100
Height with Wheel (cm)	170	150	110
Weight (kg)	80	52	26

