

Chocolate Forming

Cooling tunnel

Cooling tunnel models: ETCT275108, CT400, CT1200.
Each model is shown with its image and technical specifications.

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Technical details

Category	Chocolate Forming
Model range	3
Feature	For molded chocolates on chocolate shell lines and small or compact molding lines.
Mold footprint	175×275 mm.
Capacity options	108 / 144 / 180 molds (codes ETCT275108, ETCT275144, ETCT275180).
Total power	8.5 kW, 380 V three-phase.
Model	ETCT275108
Material	Food-contact stainless steel

Models and specifications

Elevator type cooling tunnel

ETCT275108



Elevator type cooling tunnel (ETCT275108) in the Cooling tunnel range. Review the model table for capacity, utilities and configuration details.

Feature	For molded chocolates on chocolate shell lines and small or compact molding lines.
Mold footprint	175×275 mm.
Feature	18 vertical stages; rod conveyor with rodless pneumatic horizontal transfer at the top.
Capacity options	108 / 144 / 180 molds (codes ETCT275108, ETCT275144, ETCT275180).
Total power	8.5 kW, 380 V three-phase.
Feature	Up to 80% length saving vs a horizontal tunnel at equivalent residence time.
Feature	Three or four molds index up simultaneously.
Model	ETCT275108
Material	Food-contact stainless steel

Horizontal cooling tunnel

CT400



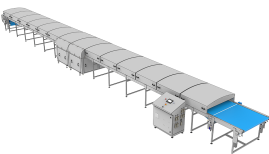
Horizontal cooling tunnel (CT400) in the Cooling tunnel range. Review the model table for capacity, utilities and configuration details.

Default conveyor	polyurethane belt for enrobed products and drops/coins/callets; rod or modular belt configured at order for mold cooling.
Belt width	300–800 mm. Length: 4–12 m. Configured at order.
Cooling	Refrigeration sized to the belt envelope.

Feature	Top lids with gas springs and interior lighting for cleaning access.
Feature	Mist eliminators for dry air delivery onto the product.
Total power	380 V three-phase; kW depends on length and belt width.
Model	CT400
Material	Food-contact stainless steel

Horizontal cooling tunnel

CT1200



Horizontal cooling tunnel (CT1200) in the Cooling tunnel range. Review the model table for capacity, utilities and configuration details.

Default conveyor	polyurethane belt for enrobed products and high-throughput drops/coins/callets; rod or modular belt configured at order for mold cooling.
Belt width	600–2000 mm. Length: 12–30 m. Configured at order.
Cooling	Refrigeration sized to the belt envelope.
Feature	Top lids with gas springs for cleaning access.
Feature	Mist eliminators for dry air delivery onto the product.
Total power	380 V three-phase; kW depends on length and belt width.
Model	CT1200
Material	Food-contact stainless steel