



Linee automatiche  
di frittura e bollitura  
Automatic lines for  
frying and boiling production

## COOLING BELT FOR INDUSTRIAL USE



In the picture Model  
2000 x 600  
(With inox steel mesh)

### FEATURES:

- Cooling belt ideal to bring any product to room temperature (about 20°C);
- Various lengths and widths available;
- Possibility to realize the belt with inox steel mesh or in monofilament mesh;
- Adjustable belt speed;
- Lid with fan, easily removable;
- Trays for collecting crumbs;
- Height and inclination adjustable;
- Structure with swivel wheels (two with brake) and adjustable in height for better stability in case of discontinuous floors;
- Light and sturdy structure for ease of handling;
- Control panel on the machine, easily removable.





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### TECHNICAL FEATURES:

- Various sizes available:

Length (mm)	1500	2000	3000	4000	5000
Width (mm)	400	400	400	400	400
	600	600	600	600	600
	800	800	800	800	800
N° of lid with fan	1	1	2	3	4

- Product loading height: cm 100, adjustable;
- Product unloading height: 92 cm adjustable;
- Possibility to incline the belt;
- Adjustable belt speed;
- Electrical panel easy to remove;
- Removable parts for cleaning;
- Structure and parts constructed integrally with materials suitable for contact with food;
- Maximum electric power engaged:

N° of lid with fan	1	2	3	4
Total electric power (W)	250	400	550	700

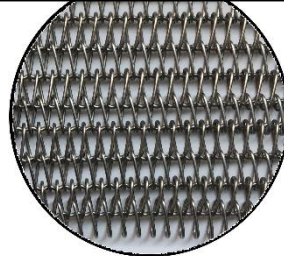
- CE mark;
- Possibility to make the belt choosing between two different mesh:

Monofilament mesh TYPE BS

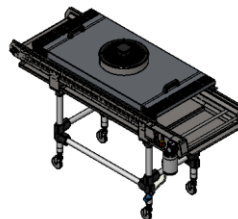
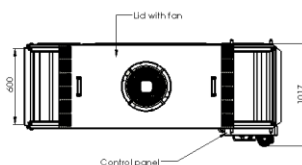
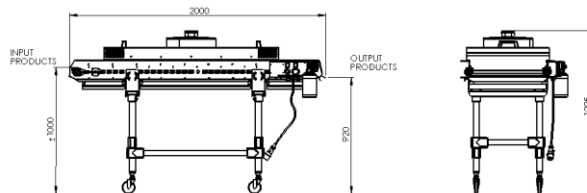


Various steps available

Inox steel mesh TYPE TN



### DIMENSIONS:



In the picture  
Model 2000 x 600

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