Naddeo



DRYING

AECOLD

Continuous and controlled product cooling

POWER	**10.9 Kw**
VOLTAGE	**400V**
FREQUENCY	**50Hz**
WEIGHT	**2100 Kg**

General configuration

The AECOLD CONTINUOUS COOLING TUNNEL is an automatic system designed to reduce and control product temperature during conveying, ensuring process continuity and integration into automatic food processing lines. The machine consists of:

- Stainless steel electro-welded tubular supporting structure;
- Insulated doors hinged to the main structure;
- Stainless steel evaporator supplied with glycol water;
- 3-way motorized valve for cooling circuit regulation;
- Stainless steel fans for air distribution;
- 2x2 monofilament mesh conveyor belt;
- Drive head complete with stainless steel drum motor.

Functional characteristics

The product is continuously conveyed through the tunnel by a 2x2 monofilament mesh belt and exposed to a cooled airflow distributed by stainless steel fans. The evaporator, supplied with glycol water and regulated by a 3-way motorized valve, allows the cooling action to be controlled and stable process conditions to be maintained as the product passes through the tunnel. The system configuration therefore combines continuous conveying and controlled temperature reduction within a single processing stage.

Technical-functional summary

The AECOLD TUNNEL is a solution dedicated to continuous product cooling, designed for simple and effective integration into automatic processing lines. The combination of a glycol-water evaporator, forced air distribution and continuous conveying enables controlled temperature reduction while maintaining a regular production flow. Stainless steel construction and the insulated configuration complete a machine designed to ensure reliability, hygiene and stability throughout the cooling process.