APPLICAITON
The Fedco® Cooling Tunnel is an efficient cooling unit for the removal of surface and interior heat from food products traveling on a conveyor.

FEATURES
- Modular design consisting of a 4 foot infeed section, 8 foot cooling sections and a 4 foot discharge section.
- Each section contains its own evaporator, temperature display with precise temperature control and evaporator/cooling coils to meet cooling requirements.
- Each freon evaporation has a removeable drip pan, drain line solenoid valve expansion valve, evaporator relief valve, manual shut-off valve and high, medium or low velocity directing nozzles.
- Top, bottom and door panels constructed of energy efficient, thick, high impact and chemical resistant plastic veneer bonded to expanded polystyrene.
- Doors easily swing open for ease of maintenance and sanitation.
- Stainless steel legs, side frame, conveyor bed and safety guards.
- Conveyor belt returns within the tunnel for optimum cooling efficiency.
- Pneumatically operated belt tracking.
- Suitable for direct expansion or glycol cooling systems.
- NEMA 4X stainless steel electrical panel.
- Meets BISSC standards.
Fedco® COOLING TUNNEL

OPTIONS

- Chill plates to circulate coolant.
- High velocity air impingement flow.
- Available as drying tunnel for special applications.
- Intralox style conveyor belt.

SPECIFICATIONS

- Electrical: 460V, 3 Phase, 60 Hz.
- Pneumatic: 3 cfm @ 70 PSI

Available with standard evaporator units or optional high velocity, direct impingement air nozzles for more rapid cooling.

Cross section of Fedco insulated panel.

Unique door design allows doors to swing fully open for easy sanitation and maintenance from either side.

TYPICAL COOLING TUNNEL LAYOUT