



CTB

LCM Belt Cooler

Cools chocolate bars in even the smallest of spaces.



The LCM Belt Cooler was specially designed to cool a large number of chocolate bars or other molds in the smallest of spaces.

Cooling is on several levels, the cooling cycle for each level can be individually regulated.

Example of use:

With a cycle time of 30 minutes by approx. 8 °C approx. 200 bars on three levels can be cooled down in only 60 minutes.

The LCM Belt Cooler is also equipped with several drawers and containers for storing various decorating materials.





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Technical Data

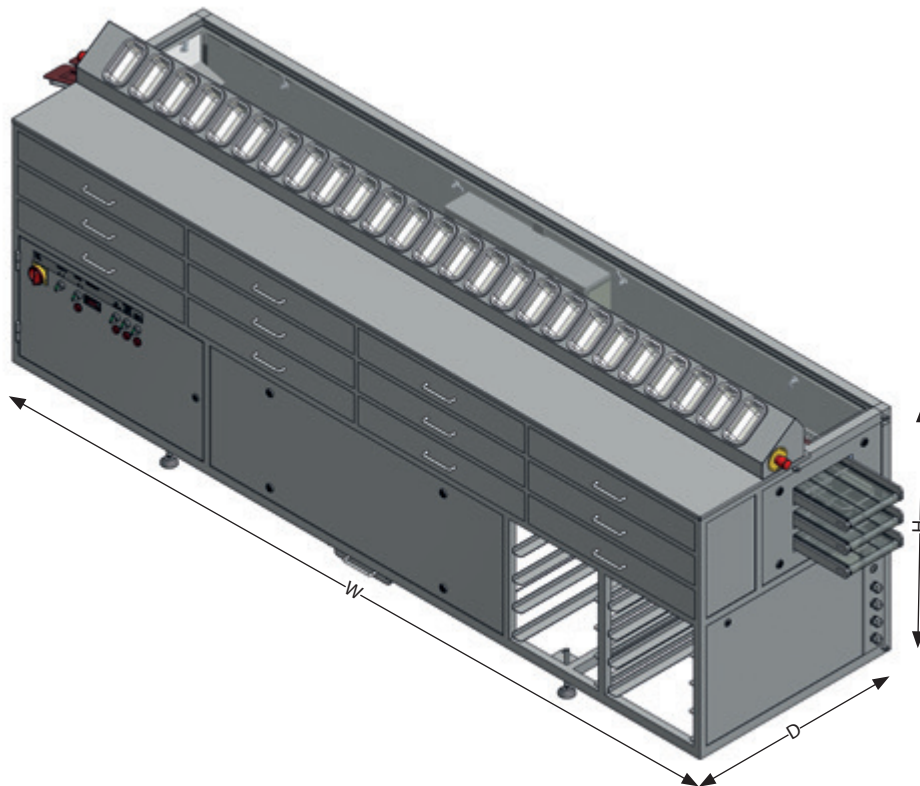
LCM
Schokoladenmaschinen



The LCM Belt Cooler's dimensions and capacity of the machine can be adapted to your requirements.

An insulated laminated glass cover for a "clear view" of your product is available upon request.

Connection to the cool water circuit or separate set up of cooling unit possible.



	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
LCM BK 325/3/1	380	91	127	400/4,0	600