

# CreaSweet Module IntelleCool



advanced  
**neofood**  
machinery gmbh



Module IntelleCool is combined cooling - dry tunnel for continuous cooling, drying, structurization of wide nomenclatures of confectionery, cottage cheese and other food masses. Module IntelleCool/Dry is supplied by system of automatic centering, cleaning and a belt tension, program-controlled system of speed control, separate adjustments of temperatures and modes at every stages if processing of a product. The cooled masses do not sticks to the cutting knives (guillotine cutting).

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## Technical characteristics

Length: Varies from 14000-38000 mm price includes only the minimum enqth of cooling tunnel)  
Width: 1350 mm (passive block), 1580 mm (active lock)  
Working width: 1000, 800,600 mm  
Height: 1200 mm

Cooling temperature: from -3 °C to +15 °C controlled through PLC;  
Maintainance: Temp +15 °C to +35 °C, air humidity not more then 65 %  
Cooling agent: Freon R22  
Pneumatic system: Festo for centering & tension control of the conveyer belt; Continuous line cleaning & drying system of the belt during production

## Material

Cover: metallic painted (White);  
Base: stainless steel under the belt, thickness 1.5 mm, inner lining from aluminium  
Sensors: Optical sensors for correct positioning of the belt  
Motors: Sew Eurodrive.