



Tier-type cooling conveyor YARUS designed for cooling confectionery products after baking and other technological processes. The main distinguishing features of this cooling pipeline are performance, compactness and scalability. The main application in gingerbread production lines at the stage of product cooling after replication (glazing with sugar syrup).

Principle of operation:

YARUS consists of a lifting (receiving) conveyor and modules with levels. The length of each module is 2 meters. Mesh width 600 or 900 mm, material black or stainless steel. Each level is equipped with an individual drive. Speed regulation is separate for the receiving conveyor, upper level and common for all lower levels. An odd number of levels is required for a direct passage of the product, an even number for a return after cooling.

Specifications	YARUS
Number of modules	2-10
Number of tiers	2-10
Productivity, kg / h	rated
Mesh width, mm	600 or 900
Installed power, kW	rated
Supply voltage, V	380

Cost of equipment

This offer is not a public offer and does not include the cost of delivery and additional packaging. The export price includes additionally the cost of customs clearance.

Cost on FCA	EURO
Cooling conveyor YARUS-X-X-600	on request
Cooling conveyor YARUS-X-X-900	on request