



GERNAL KMT-S-4000X600 - COOKING TUNNEL



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SKU: 12421 | **Categories:** [Miscellaneous equipment](#)

PRODUCT DESCRIPTION

Manufacturer: Gernal

Model : KMT-S-4000x600

Type: hydration cooking tunnel

Year: 2016

Manual and automatic modes, Recipe management, Temperature control (thermostat)

Conveyor motor power: 0.12 kW

Circulation pump: 3 kW

The water is heated by an exchanger (supplied by the customer; this request may be subject to an additional quotation).

Gravity filling via manual valve



Fixed water level detection with alarm in case of abnormal levels

Water circulation is essential to ensure proper heat transfer.

Integrated circulation pump

Hood: easy manual opening by counterweight

Compressed air: 6 bar

Conveyor: 1 upper belt / 1 lower belt

- Stainless steel belt with interwoven wires
- Wire diameter: 1.6 mm
- Wire spacing: 5 mm
- Lower belt equipped with feeders
- Belt speed adjustment (0 = min → 10.00 = max)
- Fixed distance between the two belts
- Swivel for cleaning access via 2 electric cylinders.

Control pannel

Complete technical file

Dimensions: 686 x 153 x 277 cm







