



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



ATOS		CE	Ex
Model / Type: AT201U 500	ATEX 8486C: I 200°C T80°C	IEC 9136: 513	ATEX 2014T
EN ISO 5211: F05/F07-A1-TD5	Serial Number: 1205972		
Operating Press.: Maximum 8 bar	80° Rotation - ABS7		
Torque at 0.5 bar: 140 Nm	100 Nm		
Operating Temp.: -40°C to +80°C			
Auxiliary Attach.: AA1			
Pressure Conn.: G 1/8"			





