

CHOCOLATE ENROBER LINE



Note :
Due to keeping innovation,
the specification and
Machine pictures or color
are subject to alteration
without notice!

BASIC PARAMETERS:

MODEL \ Item	300	600	900	1200
Width of SS mesh belt (mm)	300	600	900	1200
SS mesh belt linear speed (M/Min)	0-8	0-8	0-8	0-8
Refrigerator (Set)	2	2	4	4
Cooling tunnel length (M)	10	14	20	22
Cooling tunnel temperature (°C)	2-10	2-10	2-10	2-10
Total power (kw)	14	18	28	30
Weight (kg)	1800	2400	3000	4000
Overall dimension (mm)	13400*820*1595	18000*950*1800	22000*1220*1660	25000*1400*1800

This chocolate enrober machine is special equipment, which enrobes the chocolate paste on the surfaces with various kinds of foods, such as puffed foods, nuts, all kinds of fondant materials, spherical and abnormal candies, cakes and biscuits, etc. It can enrobe in the bottom or just enrobe half side of the products.