

CTC CHOCOLATE ENROBING LINE



Note :

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



- It is a special equipment which is used for producing assorted chocolates. It can coat chocolate paste on the surface of many kinds of foods, such as candy, cake and biscuit etc. then many various flavor of chocolate products can be made.

Model	CTC400	CTC600	CTC1000	CTC1200
Wiremesh width (mm)	400	600	1000	1200
Mesh speed (m/min)	1~6	1~6	1~6	1~6
Chilling unit (set)	2	3	4	5
Tunnel length (m)	10	14	18	22
Cooling temp (°C)	2~10	2~10	2~10	2~10
Total power (KW)	10	12.5	16.5	22.5
Weight (kg)	1800	2300	3200	4050
Machine size (mm)	11500x700x1500	17500x950x1800	21500X1200X1800	25500X1450X180