

Note :

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

CTC Chocolate enrobing Line

Introduce:

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)	11500*700*1500	17500*950*1800	21500*1200*1800	25500*1450*1800