

CHOCOLATE PATTERN DECORATOR



BASIC SPECIFICATIONS:

1. Total power	: 4.52 KW
2. Working pressure	: 0.2 Mpa – 0.8 Mpa
3. Volume of the holding tank	: 30 kg
4. Speed adjust range	: 0 – 140 R/min
5. Heating temperature	: 30°C – 50°C
6. Decorator head	: 1300*420*400 mm
7. Syrup feeding system	: 960*770*700
8. Weight	: 250 kg

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

M-SHJ pattern decorator is used for making single-loop patterns on the surfaces of different biscuits and chocolates, many kinds of patterns can be supplied. Syrup is controlled to slide as horizontal and vertical by motor, chocolate syrup in pipe is squeezed by pump, decorating patterns on the surface of biscuits and chocolates which are passing from mesh belt. Many kind of patterns can be made out by adjusting slightly.