

Chocolate enrobing machine

Brief Introduction:

It is for a special purpose of producing assorted chocolates. It can coat thick chocolate syrup on many kinds of food, such as candy, pastry, biscuit etc. to form chocolates with various unique flavors.

Technical Parameter:

Wire mesh and belt width(mm): 400
Wire mesh and belt speed(m/min): 1-10
Refrigeration unit(set): 3p 2set
Cooling tunnel length(m): 10
Cooling tunnel temperature(°C): 2-10
Total power(kw):12.06
Weight(kg):2000
Dimensions(mm):14200*950*1800

(* Length is related to the length of the cooling tunnel)

Advantage:

- a. Specializing in this [Chocolate Enrobing](#) field for more than 10 years, we've been the Global Supplier of multinational companies.
- b. Have own R&D Dept. & Production Equipment.
- c. A number of Practical Patents in the Energy Saving and Environmental Protection.
- d. CE,TUV, ISO, AQA Certificated.
- e. Nice appearance.
- f. Unique Design for Cover, which can be opened double sides.
- g. Various of dimensions, customized is available.
- h. Precise temperature control by separated zones used.
- I . Precision engineering.
- J. Radiation cooling.

Benefit:

1. More professional and experienced suggestion and solution will be given.
2. Innovation, our R & D dept are always work for a better solution.
3. Energy Saving and Environmental Protection.
4. Reliable and safe.
5. Nice Appearance.
6. Easy Clean and Maintenance.
7. Unique Design as you request.
8. Precise temperature control.
9. Uniform coating of products.

Detail Image:

