

[chocolate coating pan](#) from China supplier with good quality

## 1.Materials:

All parts contact with foods and the machine's whole frame are made by stainless steel304/316.

## 2. Features:

1.chocolate coating pan is used for coating chocolate or sugar on the surface of granular foods;

2.such as peanut,almonds,raisin etc.

3.it's also used for polishing chocolate in different shapes,after polishing the chocolate is excellent in luster,color and shape.

4.After polishing,the foil will be wrapped well and smoothly on the products and the shape of package will be distinct.

Typ	AMC-800	AMC-1000	AMC-1250
<b>polishing pot diameter(mm)</b>	800	1000	1250
<b>pot inclined angle(°)</b>	15-45	15-45	15-45
<b>rotating speed(Rev/min)</b>	32	28	28
<b>main motor power(Kw)</b>	1.1	1.1	2.2
<b>air blower power(kw)</b>	0.25	0.25	0.25
<b>heating power(kw)</b>	2*1	2*1	2*1
<b>capacity(kg/time)</b>	30-50	50-70	120-180
<b>weight(kg)</b>	240	250	300
<b>outside dimension(mm)</b>	925*900*1500	1100*1100*1600	1350*1350*1800

## Our Services

1.provide you OEM/ OEM service,and technology supporting

2.after sales service

3.any feedback received will reply you in 48hrs.