

China top ten selling products chocolate enrobing Machine

Brief Introduction:

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Feature:

Item Name	Chocolate Enrobing Machine with Cooling Tunnel
Application	Chocolate, Biscuit, Wafer
Brand	AMC- Chocolate Enrobing Machine
Model	ATY-400,ATY-600, ATY-800, ATY-1000, ATY-1200
Material of Frame	Stainless Steel
Material of Belt	Wire Mesh Belt (Food industry)
Sectional Part	Enrober and Cooling Tunnel
Length of Enrober	1500mm
Length of Cooling Tunnel	As request
Width of Belt (mm)	350,550, 750, 950, 1150
Width of Conveyor (mm)	400,600, 800, 1000, 1200
Speed of Belt	1-3 m/min
Temperature of cooling tunnel(°C)	0~10 m/min
Weight	1800,2300,2800,3600,4000 kg
Capacity	As request
Voltage	220V/380V/420V
Power	7.5KW ~ 12.5 KW
Warranty	1 Year
Package	Wooden Case
Common Size	L*850*1800,L*940*1800, L*1400*1800, L*1650*1800, L*1850*1800

Advantage:

- a. Specializing in this 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:



Package:

Chocolate enrobing machine: Export wooden case.

FAQ:

1. Delivery Time:

2 months after receiving the payment

2. Terms of payment:

50% T/T in advance, the balance shall be paid before the shipment. The above price is based on current exchange rate, if the exchange rate changed 2%, we cannot keep the price.

3. Factory Test

Following assembly, we always conduct a Factory Acceptance Test (F.A.T), often with the participation of our customers.

4. On-site Installation Final assembly often takes place in cooperation with the customer.

5. Testing & Training (If you need):

The plant layout design, assembling, installation and debugging, startup and local team training will be Free at no cost. But the buyer should be responsible for the round trip air tickets, local transportation, board & lodging, and USD \$ 45/day/person for the pocket money to our technicians.

About Us:

