

Brief Introduction:

The **chocolate enrobing/coating machine** can coat chocolate paste on the surface of many kinds of food,

such as candy, cake, wafer, biscuit and fruit etc.

it can coat chocolate on all sides of food or coat chocolate on bottom-side for your option.

Our AMC also is the biggest cooling tunnel suppliers of Kraft, Nestle, Henke, 3M, etc.

Our factory has its own mid-sized chocolate Lab, if customers like, we can arrange to feel the whole set chocolate production line manufacturing technique in-site.

Technical parameter:

Model	AMC-SSEM400	AMC-SSEM600	AMC-SSEM800	AMC-SSEM1000	AMC-SSEM1200
Total power(kw)	7.5	9.17	9.17	12	12.5
Dimension	12000*850*1800	12000*940*1800	12000*1400*1800	12000*1650*1800	12000*1850*1800
Net Weight(g)	1800	2300	2800	3600	4000
Width of conveyor belt(mm)	400	600	800	1000	1200
Speed of conveyor belt(m/min)	1-3	1-3	1-3	1-3	1-3
Width of mesh belt(mm)	350	550	750	950	1150
Temperature of cooling tunnel(°C)	0-10	0-10	0-10	0-10	0-10
Cooling tunnel length(m)	10	10	10	10	10

Detailed picture:



Our outdoor activities:

