Ten years of experience factory direct sale chocolate coating 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.

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.

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/420VPower $7.5KW \sim 12.5 KW$

Warranty 1 Year

Package Wooden Case

Common Size L*850*1800,L*940*1800, L*1400*1800, L*1650*1800, L*1850*180

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 theround trip air tickets, local transportation, board & lodging, and USD \$ 45/day/person for the pocket money to our technicians.



 $\times \times \times \times \times$