

## Product Description

[600 Chocolate Coating Machine](#) is to coat chocolate on various food such as biscuit, wafers, egg rolls cake pie and snacks etc.

Cooling tunnel is available and refrigeration effect is very good. moreover, this production line can be customized as customer's personal requirement.

There are following special devices for optional also:

- 1.magazine feed :to simplify the feeding of biscuits or wafers etc to the enrobing wire mesh.
- 2.granular sprinkler: to sprinkler sesame or peanut granule on the enrobing products.
- 3.decorator:to decorate zigzags or stripes of different color on the surface of enrobing products

## Technical Parameters [600 Chocolate Coating Machine](#)

Model\Project	250	400	<b>600</b>
Wiremesh and belt width (mm)	250	400	<b>600</b>
Wiremesh and belt speed (m/min)	3.5-6	1~6	<b>1~6</b>
Refrigeration unit(set)	1	2	<b>3</b>
Cooling tunnel length (m)	5	10	<b>14</b>
Cooling tunnel temperature (°C)	2~15	2~10	<b>2~10</b>
Total power (kw)	10.94	16	<b>16.5</b>
weight(kg)	7800	1800	<b>2300</b>
Outside dimensions(mm)	8400×940×1780	13160×700×1500	<b>17500×950×1800</b>

## Packaging & Delivery [600 Chocolate Coating Machine](#)

- Packaging Details: 1. Machine will be packed in wooden case for escaping damage;  
2.Machine will be shipped by sea from SHANGHAI port.

Delivery Detail: Machine for coating chocolate will be shipped within 60 days

## Specifications [600 Chocolate Coating Machine](#)

- 1.Automatic machine for coating chocolate
- 2.Applied to coat chocolate on various foods
- 3.CE/ISO
- 4.Stainless steel

## Product Details:



Factory:



## Certifications:

**CERTIFICATES FOR QUALITY ASSURANCE**

<p><b>CE</b></p> 	<p><b>CE</b></p> 	<p><b>Patent Certificate</b></p> 	<p><b>ISO</b></p> 	<p><b>ISO</b></p> 
Equipment variety complete, reasonable price !		Excellent quality assurance, customer service !		

## Clients with us:





[automatic chocolate coating pan machine, automatic chocolate equipment](#)