

Technical Data:

Model	600
Wiremesh & amp; Belt width (mm)	600
Wiremesh & amp; Belt speed (m / min)	1-6
Refrigeration unit (set)	3
Cooling tunnel length (m)	14
Cooling tunnel temperature (° c)	2-10
Total power (kw)	16.5
Weight (kg)	2300
Outside dimensions (mm)	17500 * 950 * 1800

Product Description:

The [cooling tunnels for chocolate enrobing](#) is to coat chocolate on various food such as biscuit, wafers, egg rolls cake pie and snacks etc. Cooling tunnel is available.

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.

Packaging & Delivery:

1. The machine will be packed in a wooden case, Avoiding unexpected damage.
2. The machine will be shipped from Shanghai port.

Service:

1. Along with the separate machines, our company also has an ability to deliver integrated solutions for the manufacture of the chocolate product.
2. Engineers are available for traveling to the customer's site overseas, in order to launch and maintain machines, as well as to provide a team training at the customer's location.

Product Details:



Factory:



Certifications:



Clients with us:



[automatic chocolate equipment](#)