Technical Parameters:

Model	800
Polishing pot diameter (mm)	800
Rotating speed (rpm)	28
Main motor power (kw)	1.5
Air bower power (w)	250
Heating power (w)	1000 × 2
Capacity (kg / time)	35 to 50
Weight (kg)	230
Outside dimensions (mm)	$925 \times 900 \times 1500$

Function:

- 1.chocolate coating pan is used for coating chocolate or sugar on the surface of granular foods; such as peanut, almonds, raisin etc.
- 2. it's also used for polishing chocolate in different shapes, after polishing the chocolate is excellent in luster, color and shape.
- 3.After polishing, the foil will be wrapped well and smoothly on the products and the shape of package will be distinct.

Packaging & Delivery:

- 1. The machine will be packed in a wooden case, avoiding unexpected damage.
- 2. This 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.

Our Machines:









Our Factory[]







Our Certificates:







Our Clients:

