

Technical data:

Model	900
Wiremesh & Belt Width (mm)	900
Wiremesh & Belt speed (m / min)	1-6
Cooling unit (set)	4
Length of the cooling tunnel (m)	18
Cooling tunnel temperature (° C)	2-10
Total power (kw)	22.87
Weight (kg)	3200
External Dimensions (mm)	21500 * 1200 * 1800

Product description:

The coating line is to cover the chocolate in several foods like Cookie, Wafers, Egg Rolls, Cake, Cake And appetizers Etc.The cooling tunnel is available.

There are following special devices for optional as well:

1. magazine feed: to simplify the feeding of cookies or wafers, etc. to the enrobing wire mesh.
 2. granular sprinkler: to the sesame sprinkler or peanut granulation in the enrobing products.
- Decorator: to decorate zigzags or stripes of different color on the surface of enrobing products.

Packing and delivery:

1. The machine shall be packed in a wooden box, Avoiding unexpected damages.
2. Machine Will be sent from Port of Shanghai.

Service:

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

Product Details:



Factory:



Certifications:

CERTIFICATES FOR QUALITY ASSURANCE

CE	CE	Patent Certificate	ISO	ISO
Equipment variety complete, reasonable price !			Excellent quality assurance, customer service !	

Customers with us:



[cooling tunnels for enrobing, cooling tunnels for chocolate enrobing](#)