Technical parameters:

Model	1250
Polishing head diameter (mm)	1250
Speed (rpm)	28
Main motor power (kW)	2.2
Air Laube power (w)	370
Heating capacity (W)	1000 x 2
Capacity (kg / time)	90-150
Weight (kg)	400
External dimensions (mm)	1340 × 1250 × 1680

Function:

1.chocolate coating pan is used for coating chocolate or sugar on the surface of the granular food; such as peanut, almonds, raisins, etc.

2. It is also for polishing chocolate in various forms, used after polishing the chocolate is excellent in gloss, color and shape.

3.after polishing will be well and evenly packed to the products, the film, and take the form of the package clearly.

Packaging &Delivery:
1. The machine is packed in a wooden box, avoid 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

4 Certificates

Our Customers