

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

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:



Clients with us:

