Technical Parameters:

Model	1000
Polishing pot diameter (mm)	1000
Rotating speed (rpm)	28
Main motor power (kw)	1.5
Air bower power (w)	250
Heating power (w)	1000 × 2
Capacity (kg / time)	50 to 70
Weight (kg)	250
Outside dimensions (mm)	1100 × 1100 × 1600

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 Machine

Our Factory

Our Certificates

4 Certificates

Our Clients