#### **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[]







# Our Clients $\square$

