Technical Parameters

Model	**1200**
Wiremesh&Belt width (mm)	**1200**
Wiremesh&Belt speed (m/min)	**1~6**
Refrigeration unit (set)	**5**
Cooling tunnel length (m)	**22**
Cooling tunnel temperature (°c)	**2~10**
Total power (kw)	**28.5**
Weight (kg)	**4050**
Outside dimensions (mm)	**25500*1450*1800**

Product Description:

The enrobing line is to coat chocolate on various food such as biscuit, wafers, egg rolls cake pie and snacks etc. Cooling tunnel is available.
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.

Packaging & Delivery:
1. The machine will be packed in a wooden case, avoiding unexpected damage.
2. The 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.

1 Product details

FACTORY:

CERTIFICATIONS:

CLIENTS WITH US:

automatic chocolate coating pan machine