#### **Technical Parameter:**

Model	YOQ-E250
Wiremesh and belt width(mm)	250
Wiremesh and belt speed( m/min)	3.5-6.5
Refrigeration unit	1sets
Cooling tunnel length(m)	5
Cooling tunnel temperature(°C)	2-15
Total power( kw)	10.94
Dimensions(mm)	8400*940*1780

### **Function** □

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 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.

Our 250mm Chocolate enrobing machine is high grade type with Motor like SEW or Nord, electricity Omron or Schneider.

## **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.

#### **Details:**

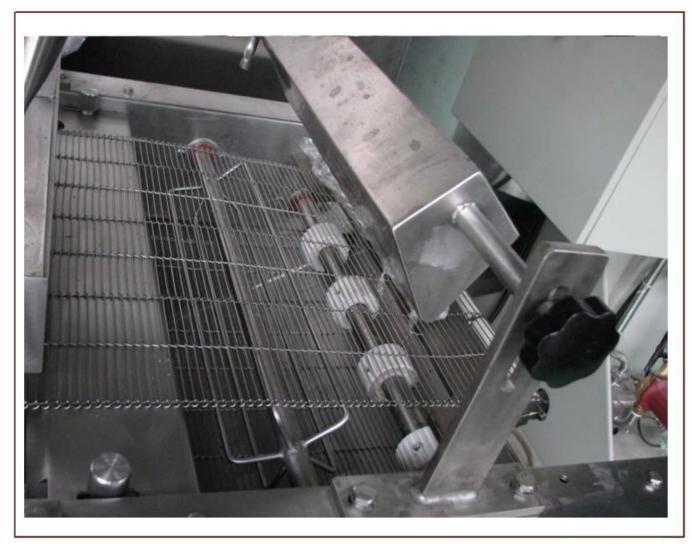












**Chocolate Products:** 





**Factory:** 





# **Certifications:**







## **Clients visit:**







automatic chocolate enrobing machine, chocolate enrobing machine on sale