Technical Data: 400 Chocolate Coating Machine

Model	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

Product Description: 400 Chocolate Coating Machine

Chocolate coating machine is used to coat chocolate on various food such as biscuit, wafers, egg rolls, cake pie and snack etc. Cooling tunnel is available.

There are following special devices for optional also

- 1. Magazine feeder: to simplify the feeding of biscuits or wafers etc to the enrobing wiremesh.
- 2. Granular sprinkler: to sprinkle sesame or peanut granulars on the enrobing products.
- 3. Decorator: to decorate zigzags or stripes of different color on the surface of enrobing products.

Packaging & Delivery: 400 Chocolate Coating Machine

Packaging Details: wooden case for automatic small chocolate coating machine

Delivery Detail: 45 days for automatic small chocolate coating machine

Our company is a professional provider of chocolate production solution, it includes raw material, chocolate mass production, chocolate production and packing.

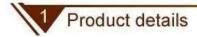
In 2003, Our factory successfully got **ISO9001-2000 Certification**.

In May, 2006, we successfully gained the **CE Certificate** for our chocolate manufacturing machines.

Our chocolate machines are sold well all over China as well as Britain, Italy, Russia, Belgium, Turkey, Spain, Israel, southeast Asia, Middle East, Australia, Malaysia, Indonesia

and so on $\boldsymbol{More\ Than\ 50}$ $\boldsymbol{countries}$ and regions.

Product details:















Factory:



Certifications:



Clients with us:



automatic chocolate equipment, automatic chocolate coating machine