



Chocolate enrobing belt for tempering machines.

Three section coating belt installed on a tilting trolley.

Dripping of chocolate aided by mechanical vibration.

Air blower with adjustable air flow to control the dripping of the chocolate.

Electronically controlled coating speed.

Partial coating of the product base (optional extra).

The support paper is set in motion or halted via mechanical controls.

Mechanical characteristics

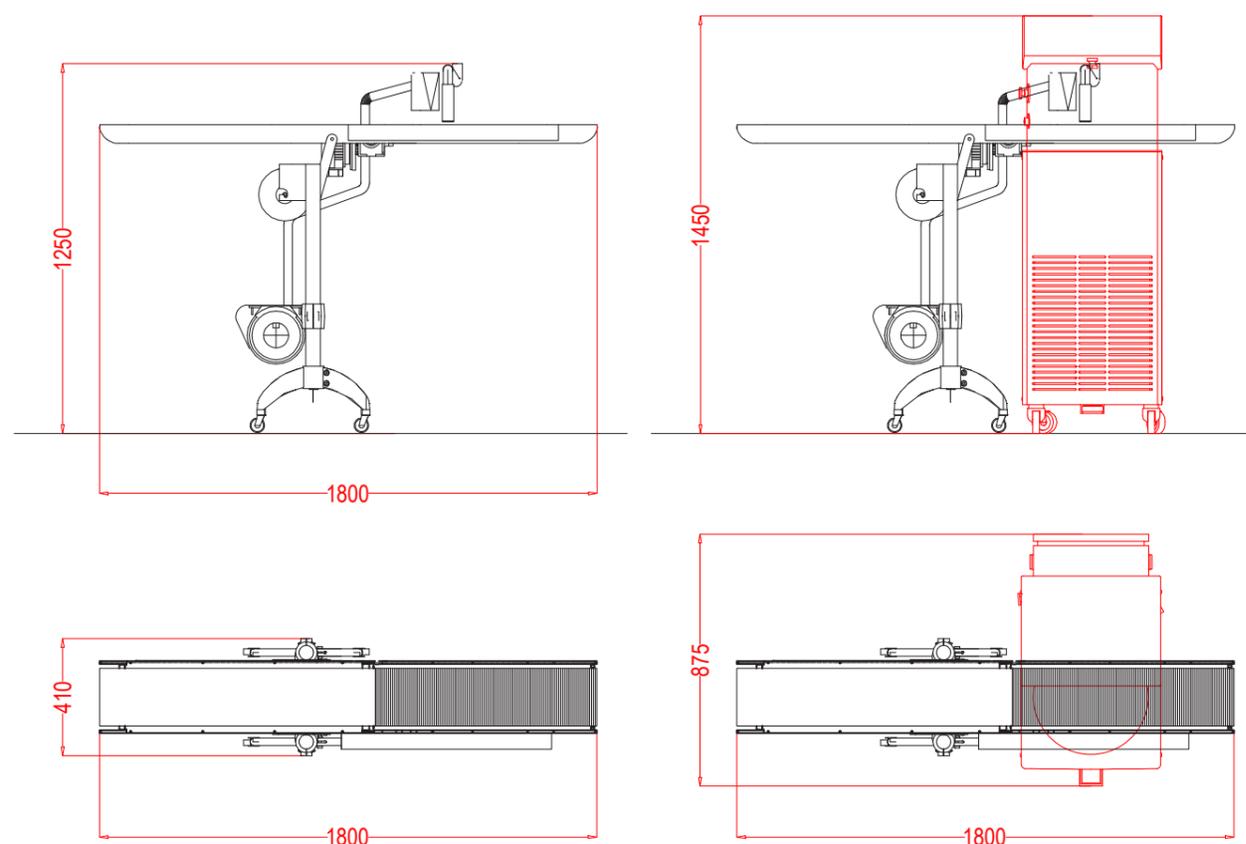
Overall dimensions [mm] (LxWxH) 1800x410x1250
 Empty weight [kg] 63
 Material in contact with food inox AISI 304 L
 Gaskets PTFE
 No. of pivoting wheels 4

Electrical characteristics

Total installed power [kW] 0,5
 Supply voltage [VAC] 220
 Number of phases 1
 Frequency [Hz] 50 / 60
 Auxiliary voltage -
 Enclosure degree of protection IP65
 Connection type: industrial plug 16A - 3 poles

Process features

Belt maximum speed [cm/min] 100
 Hourly production -



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* optional
 These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.