



Chocolate enrobing belt for tempering machines.

The coating belt is in three sections and installed on a tilting trolley. The loading area can be stopped to increase the accuracy and the positioning times of the product which needs to be coated. The coating area features a mechanical vibration of the coating mesh, which helps to create a uniform coating of the product, and an air blower for controlling the dripping from the chocolate which can be adjusted electronically via the control panel.

This coating belt was designed for the more demanding workshops and chocolatiers as it allows for precise repetitive processing of any product whilst keeping unchanged the weights and thicknesses.

**Mechanical characteristics**

Overall dimensions [mm] (LxWxH) 1800x500x1250  
 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] 0,55  
 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 -

