



The coating pan Comfit is made entirely of AISI 304 steel and is equipped with an electronic speed control to optimise the chocolate and sugar coating of different types and sizes of products. Chocolate dragees, sugar confectionery.

The introduction of air into the rotating tank cavity is controlled by a cooling system aimed at speeding up the enlargement of the dragees via the introduction of chocolate. In the following phase a resistance is used to smoothen and polish the product and clean the machine.

The thermoregulator on the control panel enables the adjustment of the temperature to suit the required processing.

Mechanical characteristics

Overall dimensions [mm] (LxWxH) 720x1100x1500
 Empty weight [kg] 177
 Material in contact with food inox AISI 304 L
 Gaskets PTFE
 Tank capacity [kg] 20
 N° swivelling wheels 4

Cooling system characteristics

Cooling group [Fr/h] 1100
 Refrigerant gas R452A
 Refrigerant gas quantity [g] 800

Electrical characteristics

Total installed power [kW] 1,8
 Supply voltage [VAC] 220
 Number of phases 1
 Frequency [Hz] 50 / 60
 Auxiliary voltage [Vdc] +24
 Enclosure degree of protection IP65
 Connection type: industrial plug 16A - 3 poles

Characteristics pneumatic system

Minimum working pressure [bar] 6
 Minimum flow rate [l/min] 300
 Air characteristics filtered, dry and de-oiled

Process features

Hourly production [kg] 20

