



The Comfit Maxi is a coating panning machine for products such as chocolate dragees, chocolate and sugared almonds, and the coating of hazelnuts, pistachios, almonds and dried fruits of various types and sizes.

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) 1060x1460x1600
Empty weight	[kg] 300
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 50 / 60
N° swivelling wheels	4

Cooling system characteristics

Cooling group	[Fr/h] 1900
Refrigerant gas	R452A
Refrigerant gas quantity	[g] 600

Electrical characteristics

Total installed power	[kW] 2,5
Supply voltage	[VAC] 400
Number of phases	3
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 5 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] 40
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