

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Chocolate Enrobing Machine

Features:

- Stainless steel frame, dust cover, melting tank, mixing arm and vibration table.
- Food quality approved lifting wheel
- All controls on the outside are easily accessible
- With extra mechanical security thermostat at the underside of the machine.
- Equipped with legally required emergency stop and reset



Purpose:

This machine is used to enrobe and deposit chocolates, especially for filling and vibrating chocolate moulds.

Specifications

Power	220V, 3H, 0.37kW
Bowl Capacity	15 kilos
Chocolate Capacity	3.5 kg
Conveyor Speed	2m/min
Output Capacity	6000 pcs/hr
Enrobing Belt Dimension	L 28 x W 302 cm
Dimension	L 133 x W 310 x H 154 cm
Net Weight	67.5 kg