

# Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

## Chocolate Enrobing with Cooling Machine

MODEL: WH180-4M

Features:

- Function automatically coated
- Containing 4M length of cooling tunnel, free manual pick and place, chocolate forming deformation
- Equisite machine, space saving
- Stainless steel machine, conveyor belt can be remove to clean
- Diversity of products can change



Purpose:

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

### Specifications

Power	220V, 10A
Cooling Power	220V, 4.3Ax2 units
Capacity	2000 pcs/hr
Melt Volume	5-10 kg
Conveyor Width	180 mm
Dimension	L 900 x W 630 x H 1330 mm
Dimension with Conveyor	L 4990 x W 1000 x H 1330 mm
Net Weight	70 kg (with conveyor belt 4M:280 kg)