

High-Efficiency Chocolate Coating Pan/ Polishing Machine for Ball Shape, Grain Shape

Specifications :

Payment Terms	L/C T/T Western Union
keyword	Chocolate coating pan, chocolate polishing pan, chocolate coating machine, chocolate enrobing machine, belt coater, chocolate belt coating machine

Detail Introduction :

Chocolate Coating Pan

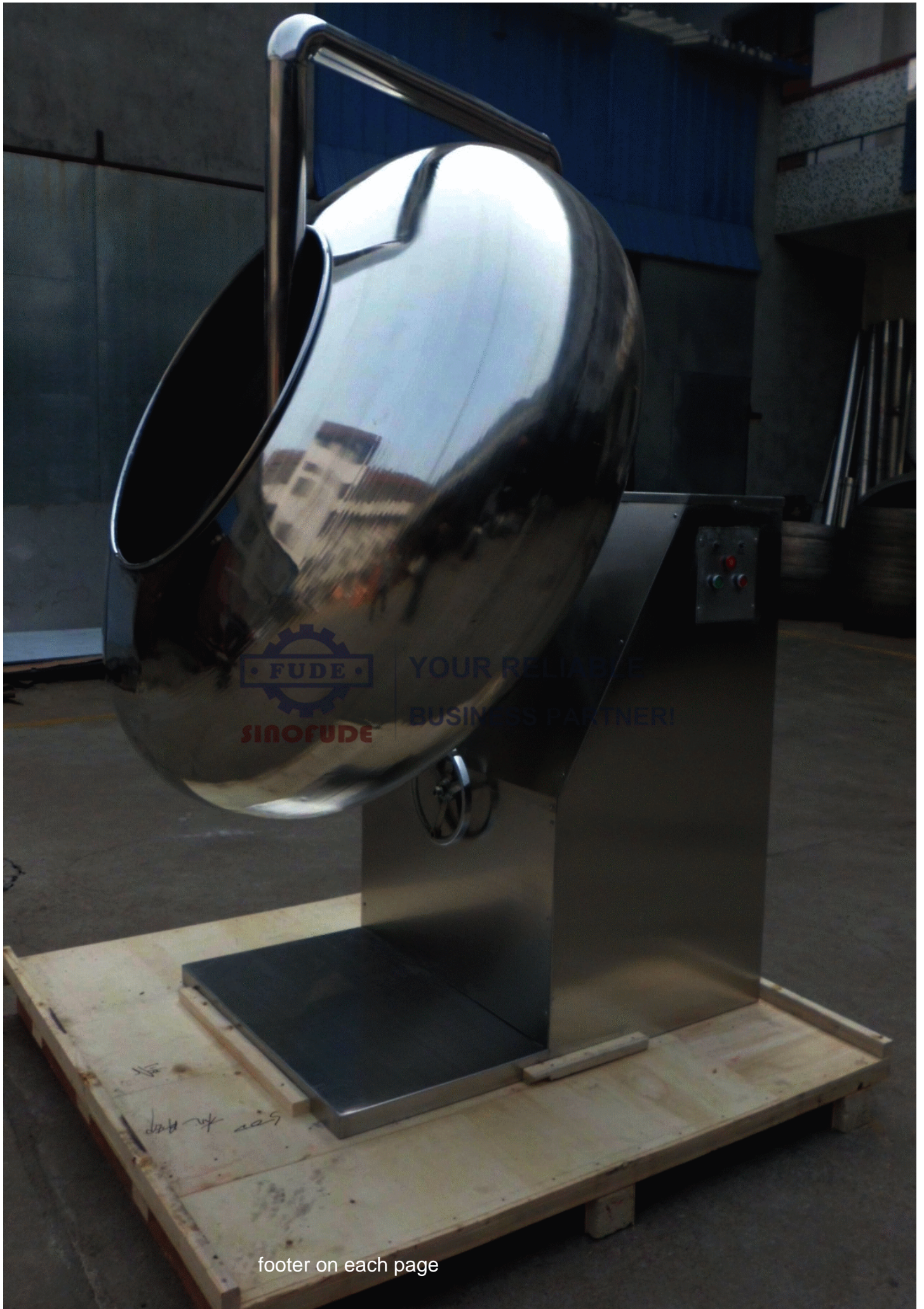
SINOFUDE supply the CBY Series coating pan, which is mainly used for ball shape, grain shape materials mixing, polishing, coating etc..in confectionery, pharmaceutical, or other light industry. Such as the chocolate bean, jelly bean, nuts coating, pills, etc..



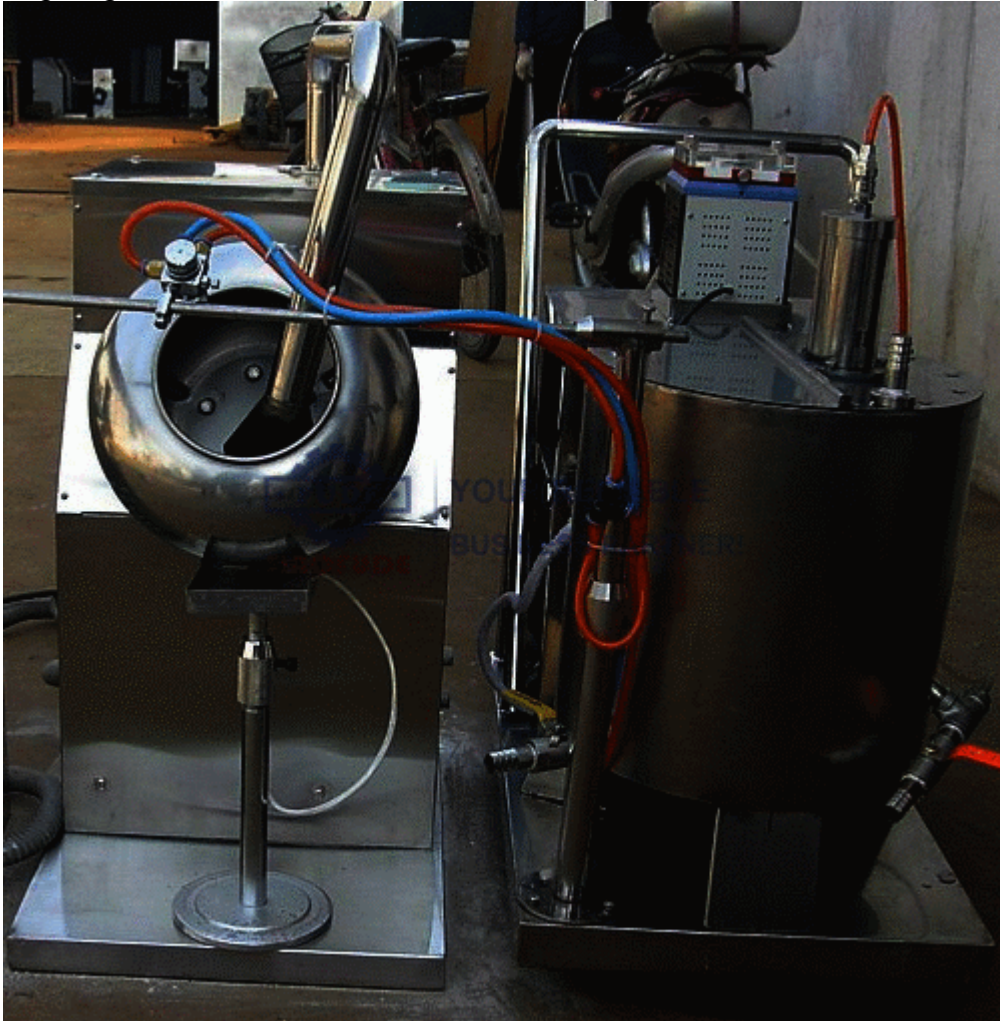


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This machine is mainly consists of frame body, worm and screw driving system, stainless steel pan, heater and fan (optional), controlling system. The pan is driving by worm wheel and motor. With the centrifugal effect the grains are rolling and attrition in the pan with other materials such as chocolate, sugar, glue materials etc..to be coated or polished.





Specifications:

MODEL	CBY1000		CBY1250	
Diameter (mm)	1000		1250	
Capacity (kg/batch)	50-70		80-150	
Rotary speed (r/min)	32		28	
Motor Power (kW)	1.5		3	
Fan Power (kW)	0.15		0.3	
Heater Power (kW)	2		3	
Shell size (L*W*H)mm	1000*1000 *1500		1250*1200 *1820	
Weight (kg)	220		350	
MODEL	CBY200	CBY300	CBY400	
Diameter (mm)	200	300	400	
Capacity (kg/batch)	1	2	5	
Rotary speed (r/min)	46	46	46	
Motor Power (kW)	0.37	0.37	0.37	



Fan Power (W)	750	750	750
Heater Power (kW)	1.2	1.2	1.2
Shell size (L*W*H)mm	500*350 *700	500*350 *700	550*400 *800
Weight (kg)	36	37	38
Remark: The fan and heater, speed regulating is optional function in the coating pan.			