

Multifunctional Chocolate Enrobing Line Chocolate Tempering Machine For Candy, Cake

Specifications :

Payment Terms	L/C T/T Western Union
keyword	Chocolate enrobing line, chocolate coating machine, chocolate enrobing machine, chocolate enrober, chocolate cooling tunnel, chocolate decorating machine

Detail Introduction :

Chocolate Enrobing Line

PROFILE:

SINOFUDE provided the super quality chocolate enrobing line which is special equipment which is used for producing assorted chocolates. It can coat chocolate paste on the surface of many kinds of foods, such as candy, cake and biscuit etc. Then many various flavor of chocolate products can be made.

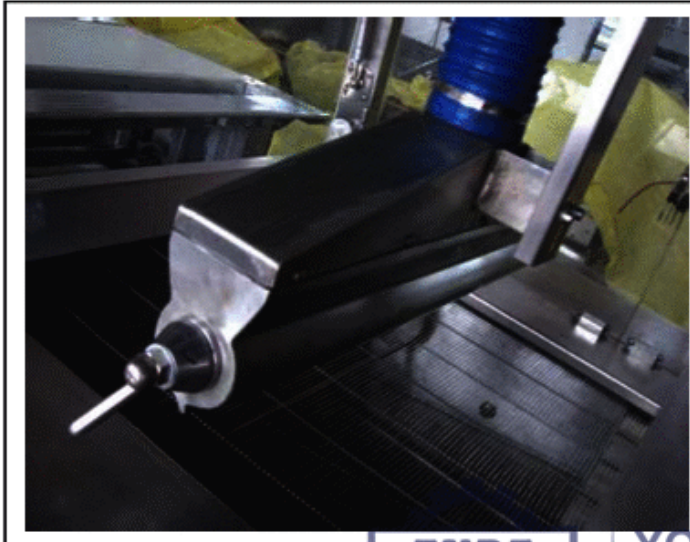




YOUR RELIABLE
BUSINESS PARTNER!

info@sinofude.com





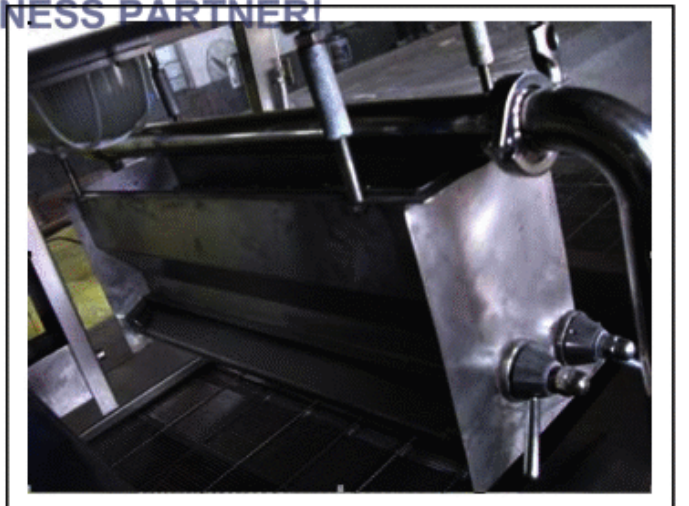
AIR BLOWING (MAKE COTAING SMOOTH)



SMALL CHOCOLATE MIXING TANK



GEAR PUMP



FEEDING HOPPER



MAIN SPECIFICATIONS:

Model	CTC400	CTC600	CTC1000	CTC1200
Wiremesh width(mm)	400	600	1000	1200
Mesh speed(m/min)	1~6	1~6	1~6	1~6
Chilling unit (set)	2	3	4	5
Tunnel length(m)	10	14	18	22
Cooling Temp.(C)	2~10	2~10	2~10	2~10
Total power (kw)	10	12.5	16.5	22.5
Weight (kg)	1800	2300	3200	4050
Machine size(mm)	11500x700x1500	17500x950x1800	21500x1200x1800	25500x1450x 180