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### **R600T PLUS**





Chocolate enrobing belt for tempering machines.

R600T Chocolate enrobing belt specially built for connection to the TUNNEL 600 but it can also be connected to existing cooling machines.

The stainless steel belt has a width of 600 mm and is divided into two parts: the loading section and the coating section, both of which are protected by a special cover.

The machine has 4 independently thermoregulated resistances located in the various operational zones.

The belt and the blower are controlled via a LCD screen which allows for the optimisation of the coating base of the product to allow chocolate flavouring.

#### **DATA SHEET**

#### **Mechanical characteristics**

Overall dimensions Empty weight Material in contact with food Gaskets No. of pivoting wheels

#### **Electrical characteristics**

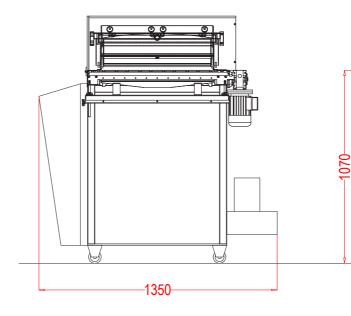
Total installed power Supply voltage Number of phases Frequency Auxiliary voltage Enclosure degree of protection Connection type: industrial plug

#### **Characteristics pneumatic system**

Minimum working pressure Minimum flow rate Air characteristics

#### **Process features**

Belt maximum speed Hourly production



#### SELMI chocolate machinery

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[mm] (LxWxH) 1400x1350x1370 [kg]200 inox AISI 304 L PTFE 4

[kW]3 [VAC] 220 [Hz] 50 / 60 -

IP65 16A - 3 poles

[bar]6 [l/min] 80 filtered, dry and de-oiled

[cm/min] 200

