



This two section coating belt features mechanical vibrations to aid the dripping of chocolate and a dual veil chocolate coating hopper.

The Automatic Truffle contains within it a blower to aid the dripping of excess chocolate which can be attached to the coating belt. The machine functions by jointly vibrating a canalized tank that has the task of transporting and rolling the truffles which were previously coated with chocolate from the tempering machine. The main advantage of this machine is the neatness of the clean work in the truffling process.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 1700x1350x1470
Empty weight	[kg] 185
Material in contact with food	inox AISI 304 L - Teflon
Gaskets	PTFE
No. of pivoting wheels	4+4

Electrical characteristics

Total installed power	[kW] 0,6
Supply voltage	[VAC] 220
Number of phases	1
Frequency	[Hz] 50 / 60
Auxiliary voltage	-
Enclosure degree of protection	-
Connection type: industrial plug	16A - 3 poles

Process features

Belt maximum speed	[cm/min] 100
Hourly production	[kg] 30

