



Chocolate truffle enrobing machine in two sections

Two section coating belt. Dripping of chocolate aided by mechanical vibration. Double curtain chocolate coating hopper.

Supporting rotating table synchronised with the coating belt.

**Mechanical characteristics**

Overall dimensions	[mm] (LxWxH) 1850x1050x1470
Empty weight	[kg] 80
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
No. of pivoting wheels	4+3

**Electrical characteristics**

Total installed power	[kW] 0,5
Supply voltage	[VAC] 220
Number of phases	1
Frequency	[Hz] 50 / 60
Auxiliary voltage	-
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 3 poles

**Process features**

Belt maximum speed	[cm/min] 100
Hourly production	-

