## **COMFIT MAXI**





The Comfit Maxi is a coating panning machine for products such as chocolate dragees, chocolate and sugared almonds, and the coating of hazelnuts, pistachios, almonds and dried fruits of various types and sizes.

The introduction of air into the rotating tank cavity is controlled by a cooling system aimed at speeding up the enlargement of the dragees via the introduction of chocolate. In the following phase a resistance is used to smoothen and polish the product and clean the machine.

The thermoregulator on the control panel enables the adjustment of the temperature to suit the required processing.

# **DATA SHEET**

#### **Mechanical characteristics**

Overall dimensions Empty weight Material in contact with food Gaskets Tank capacity N° sviwelling wheels

#### **Cooling system characteristics**

Cooling group Refrigerant gas Refrigerant gas quantity

#### **Electrical characteristics**

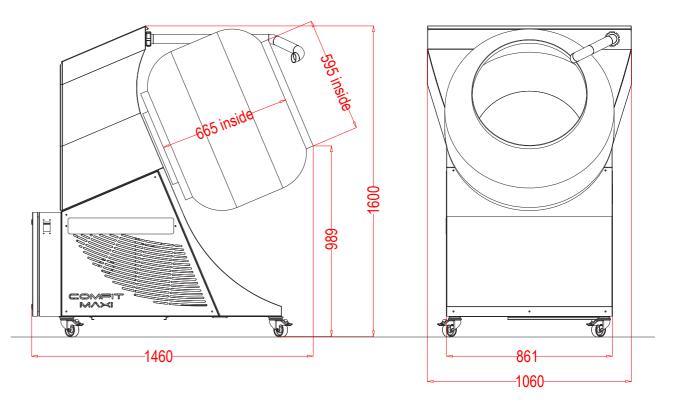
Total installed power Supply voltage Number of phases Frequency Auxiliary voltage Enclosure degree of protection Connection type: industrial plug

#### **Characteristics pneumatic system**

Minimum working pressure Minimum flow rate Air characteristics

**Process features** 

Hourly production



## SELMI chocolate machinery

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[mm](LxWxH)1060x1460x1600 [kg] 300 inox AISI 304 L PTFE [kg] 50 / 60 4

[Fr/h] 1900 R452A [g] 600

[kW] 2,5 [VAC] 400 3 [Hz] 50 / 60 [Vdc] +24 IP65 16A - 5 poles

[bar]6 [l/min] 300 filtered, dry and de-oiled

[kg] 40