High-Efficiency Chocolate Coating Pan/ Polishing Machinefor Ball Shape, Grain Shape

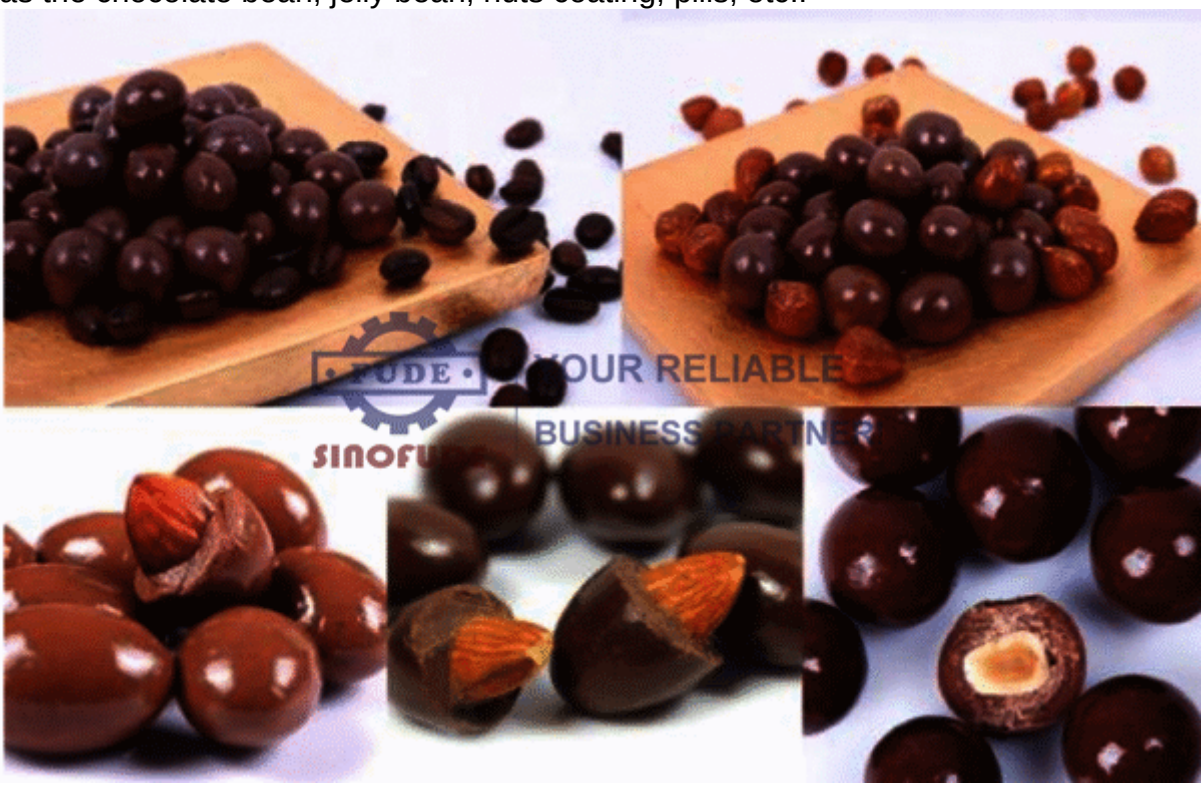
Specifications :

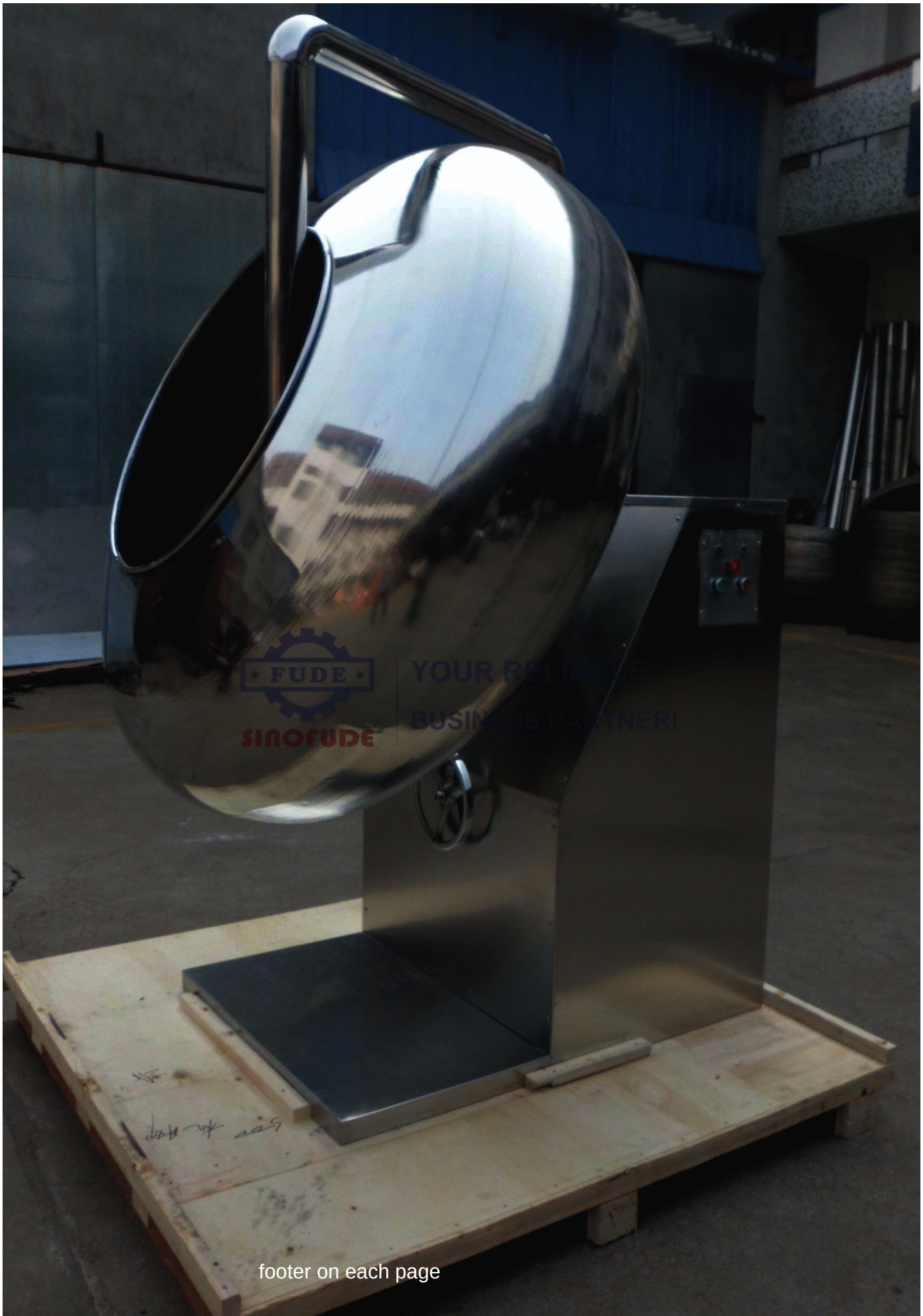
Payment Terms	L/C T/T Western Union
keyword	Chocolate coating pan, chocolate polishing pan, chocolate coating machine, chocolate enrobing machine, belt coater, chocolate belt coating machine

Detail Introduction :

Chocolate Coating Pan

SINOFUDE supply the CBY Series coating pan, which is mainly used for ball shape, grain shape materials mixing, polishing, coating etc..in confectionery, pharmaceutical, or other light industry. Such as the chocolate bean, jelly bean, nuts coating, pills, etc..

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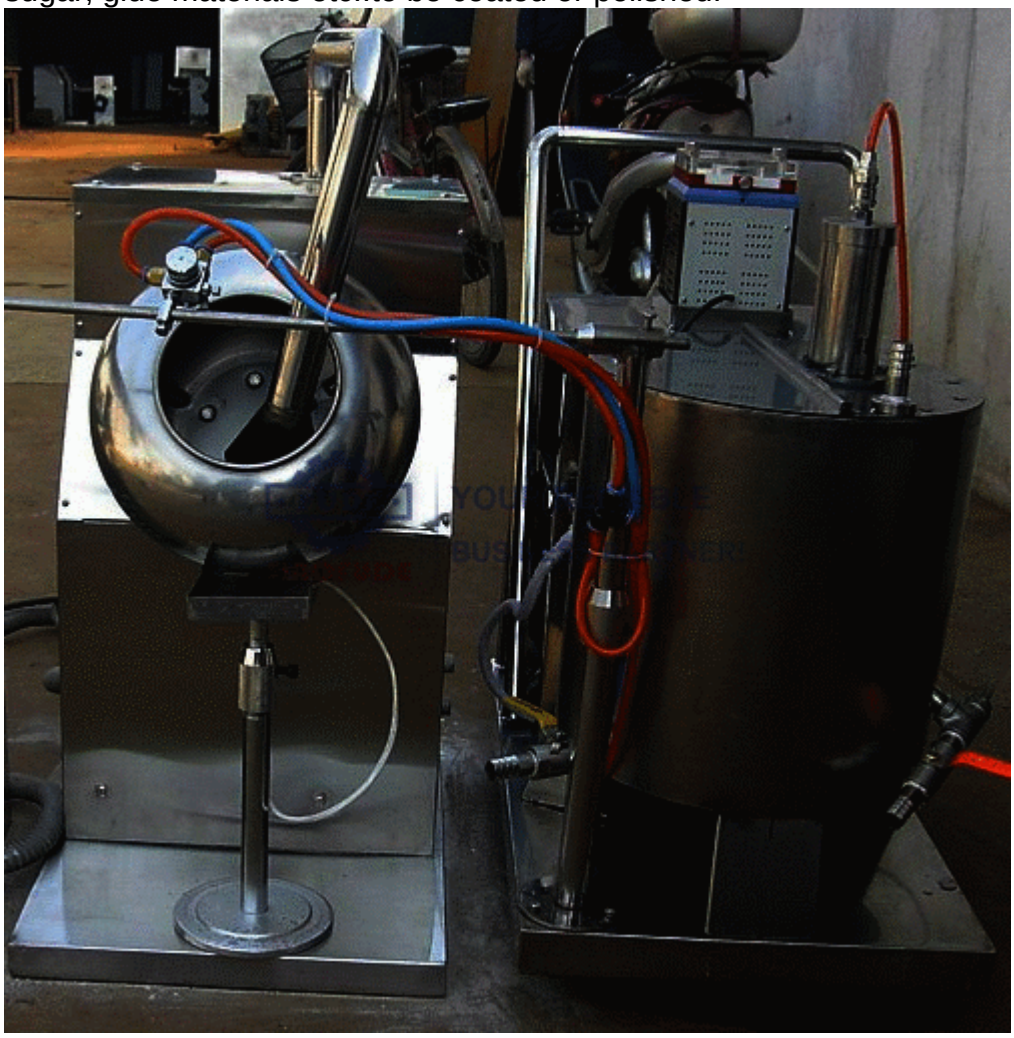
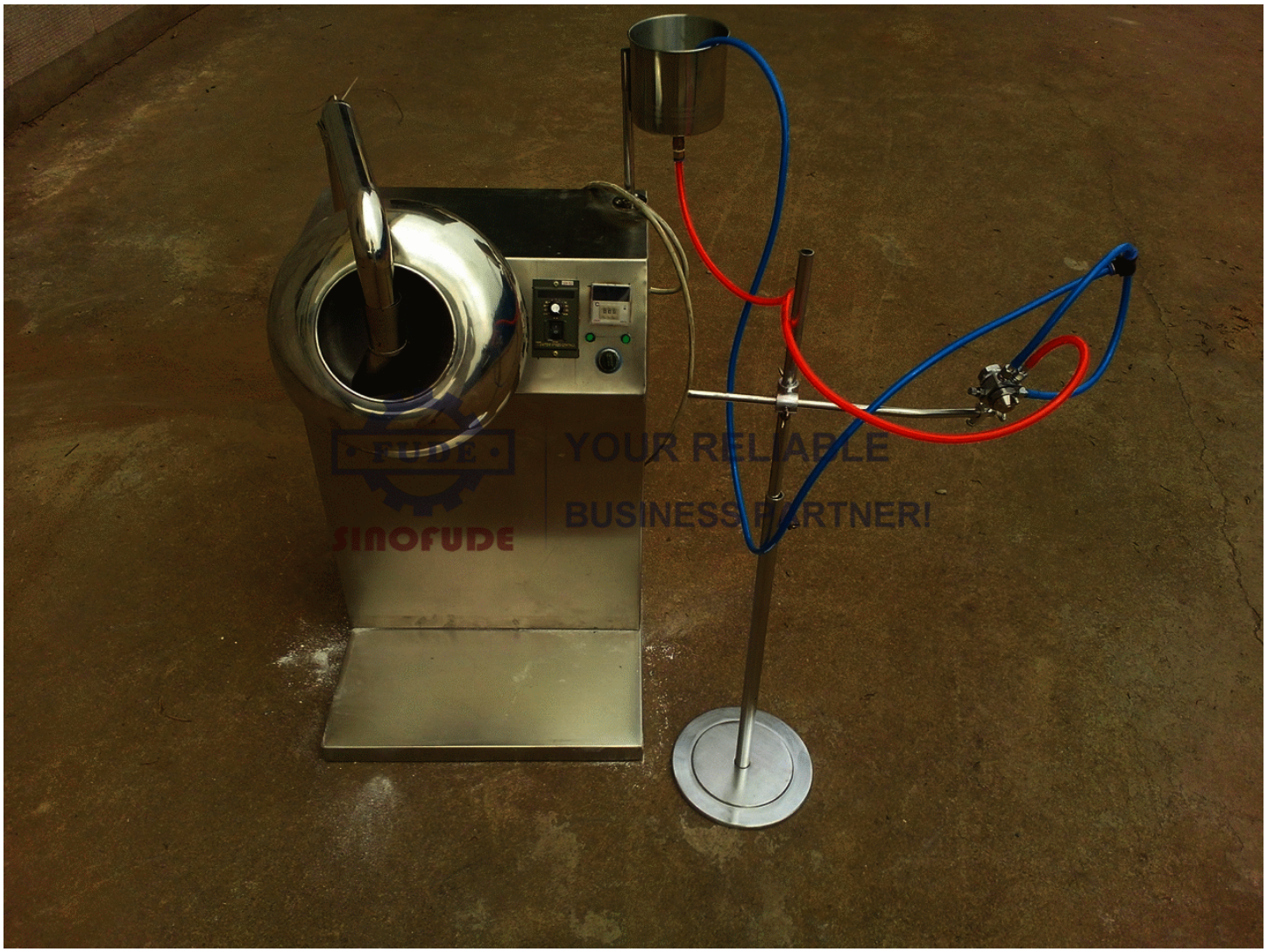
This machine is mainly consists of frame body, worm and screw driving system, stainless steel pan, heater and fan (optional), controlling system. The pan is driving by worm wheel and motor. With the centrifugal effect the grains are rolling and attrition in the pan with other materials such as chocolate, sugar, glue materials etc..to be coated or polished.





Specifications:

MODEL	CBY1000	CBY1250
Diameter (mm)	1000	1250
Capacity (kg/batch)	50-70	80-150
Rotary speed (r/min)	32	28
Motor Power (kW)	1.5	3
Fan Power (kW)	0.15	0.3
Heater Power (kW)	2	3
Shell size (L*W*H)mm	1000*1000 *1500	1250*1200 *1820
Weight (kg)	220	350

MODEL	CBY200	CBY300	CBY400
Diameter (mm)	200	300	400
Capacity (kg/batch)	1	2	5
Rotary speed (r/min)	46	46	46
Motor Power (kW)	0.37	0.37	0.37

Fan Power (W)	**750**	**750**	**750**
Heater Power (kW)	**1.2**	**1.2**	**1.2**
Shell size (L*W*H)mm	**500*350 *700**	**500*350 *700**	**550*400 *800**
Weight (kg)	**36**	**37**	**38**
Remark: The fan and heater, speed regulating is optional function in the coating pan.			