

# TRUFFLE

COATING MACHINE FOR TRUFFLES

- Compatible with Plus, Futura and Top.
- Can be used to make truffles in patisseries.
- Interchangeable aluminium plates.
- Plate speed synchronised to that of the coating belt.



# AUTOMATIC TRUFFLE

COATING MACHINE FOR TRUFFLES IN TWO SECTIONS

- New concept for the production of truffles.
- Can be operated by a single user.
- Hourly production of 30 Kg of product.
- Easy to clean.



## TECNICAL DATA

**Hourly production:** 30 kg/h of product.

**Power consumption:** 0.6 kW 220V single phase.

**Dimensions:** H 1050 mm, W 630 mm, D 1000 mm  
with tray holder (720 mm without tray holder).

Two section coating belt. Dripping of chocolate aided by mechanical vibration. Dual veil chocolate coating hopper. Supporting rotating table synchronised with the coating belt.

800 mm diameter rotating distributor plate with a speed of 3 turns per minute. Safety clutch on the slow shaft.

Extra distributor plate (plate only)



Two section coating belt. Dripping of chocolate aided by mechanical vibration. Dual veil chocolate coating hopper. Blower with adjustable air output via inverter on truffle unit.

Automatic truffled product extraction system with variable vibration speed. The apparatus allows a single user to truffle between 25 Kg and 30 Kg/h of product.