

CONTING MACHINE



The coating belt is in three sections and installed on a tilting trolley. The loading area can be stopped to increase the accuracy and the positioning times of the product which needs to be coated. The coating area features a mechanical vibration of the coating mesh which helps to create a uniform coating of the product. It also has an air blower featuring: an alimentary filter, millimetric adjustment of the working height and air flow control via an inverter, which is very useful for controlling the dripping from the chocolate.

The third section is used for the extraction of the finished coated products and it consists of a belt on which one-sided glazed alimentary paper film is placed.

This paper can be set in motion or halted via a mechanical control lever. This is done to minimise wasted space and materials. The speed of the machine is electronically regulated to best match the number of people working on it.

Partial coating kit for underneath and lateral coating.

Hopper for the coating of ice cream.

Decorator for R200 coating machine.

Greaseproof paper (2 rolls).

Heated plexiglass cover.



- Folding vertical structure mounted on wheels.
- Can be fitted with accessories for partial underneath coating and partial lateral coating.
- Electronic speed control.
- Electronic ventilation control.
- Blower position adjustable on graduated scale.

TECNICAL DATA

Power consumption: 0.5 kW – single phase 220 V. **Total weight:** 60 Kg.

Dimensions: H 1050 mm, W 1802 mm, D 800 mm.

Close: mm 600 x 600 x 1800





Power consumption: 0.5 kW – single phase 220 V. **Total weight:** 60 Kg.

Dimensions: H 1050 mm, W 2800 mm, D 800 mm

Close: mm 600 x 600 x 2800

