



- **First coating pan on the market to be equipped with a cooling system.**
- **Production speed: 20 Kg/h of truffled product.**
- **Rapid change between cold and hot air.**
- **Can be equipped with automatic SpraySystem.**

### TECNICAL DATA

**Tank capacity:** 20 Kg.  
**Hourly production:** about 20 Kg/h.  
**Power consumption:** 1.8 kW 220V single phase.  
**Dimensions:** H 1450 mm, W 700 mm, D 900 mm  
 Interchangeable air filter.

The coating pan is made entirely of AISI 304 steel and is equipped with an electronic speed control to optimise the coating of different types and sizes of products. The introduction of air into the rotating tank cavity is controlled by a cooling system capable of speedily enlarging the size of the confections 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.

COMFIT coating pan complete with automatic chocolate Spray System.

Vacuum spray system compatible only to Selmi coating machines, heated and thermo regulated in low voltage and entirely constructed in aluminium treated for contact with food-stuffs. The apparatus is mounted on a mobile stainless steel trolley. The top part is easily removable for easy cleaning. This accessory must be connected to an air compressor with an air reserve of no less than 100 litres and an applied power of about 2.5 hp.

## SPRAY SYSTEM

FOR COATING PAN

- **Automatic spray system, unique in its kind. (This accessory needs to be powered from a compressed air source at 4 atm with a delivery capacity of 100 lit/min).**

