



ENROBER - TEMPERER - MOULDER

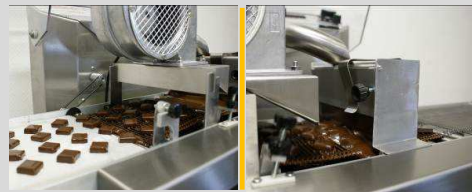
SILVER 24

NOVELTY



CAPACITY : 24 Kg

Enrobing system « **CHOCOPLAK** »
With automatic paper stop



ENROBER - TEMPERER - MOULDER

The temperer **SILVER 24** is the « LIGHT » version of the GOLD 2, keeping the same tempering technology.

CONTINUOUS TEMPERING

Equipped with a cooling unit and a direct expansion splitter with stainless steel screw.

Temperer

Capacity:	24 kg
Production per hour:	80 kg
Tension :	230 v single-phase
Power:	2.6 kW
Width:	58 cm
Depth:	68 cm
Height:	148 cm
Weight:	110 kg

MOULDER

Heating/vibrating table and pedal dosing

ENROBER

Disengageable entry belt, enrobing belt, variable tapping, swivel tail cutter.
Adjustable height and flow of the fan, duct with double flow.

Production: 40 – 50 bonbons per batch.

Options: Half enrobing and bottoming.

Enrober

Width of belt:	220 mm
Maxi product height:	45 mm
Working height:	105 cm
Width with CHOCOPLAK:	132 cm
Weight:	42 kg

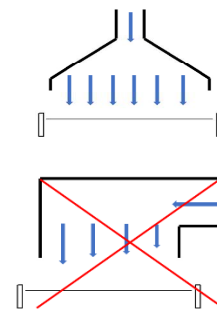


Foldable conveyor on column



Dosing head and vibrating table

- | | |
|-------------------------|--|
| ✓ Universal tension | 230 V single-phased |
| ✓ Maxi production | Width of belt 220 mm |
| ✓ Quality coating | Blower on all the belt area |
| ✓ Clear tail | Flat reel nozzle |
| ✓ Rate control | Synchronized paper stop |
| ✓ Preserved products | Collect plate already under the products |
| ✓ Easy storage | Storage column included |
| ✓ Quick draining | Inversely of the screw rotation |
| ✓ Easy cleaning | Dismountable conveyor |
| ✓ Healthy | Suction on the coating area |
| ✓ Quiet | Centrifugal blower |
| ✓ Short strap | With independent tail cutter motor |
| ✓ Without belt settings | CHOCOPLAK conveyor without belt |
| ✓ Easy maintenance | Without electronic, only electro-mechanicals parts |



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