









# BELT COATERS THT 45 / 80

To enrobe nuts, almonds, grapes, coffee beans and all chocolate-flavoured products







Capacity 10/15 kg

Capacity 35/45 kg







## **BELT COATERS THT 45 / 80**

The BELT COATERS THT 45 and 80 are made to produce enrobed products with chocolate cover. Finished products, can be polished, or recovered with cacao powder.

The sliding move leaded to the belt allows a similar and clean enrobing.



SAVA

SANY

Power







#### THT 45/THT 80

- Integrated variable flow ventilation.
- Variable speed belt.
- Integrated control panel.
- Reverse emptying.
- Blower temperature display. Options
- Support table on wheels with heat gun. (included on THT 80)







- Interior lighting.
- Dumping by reverse operation.
- Programmable cycle according to the product.
- Total control by touch screen "RECEIPTS".
- Management of heating, cooling unit, belt speed and blower.
- Automatic belt cleaning by thermal heater.

8.5 kW

- Possibility to create and save recipes.
- 30 kg melter for automatic chocolate feeding by pouring ramp and pump.
- Cooling unit for forced air cooling.

#### THT 80 AUTO

Same as THT 80 with "RECIPES" touch screen, melter and auto-feeder and heat gun

### **TURBINES**

#### **THT 45** THT 80 AET

Production in kg/h 15/20 35/45 from 1h to 1h45 following product Time:

45 cm 80 cm Opening width: Working height: 1 m 75 cm Width: 110 cm Depth: 78 cm 78 cm 90/1780 cm Height: Tension: 230 v single-phase

1 kW



## **CHOCO SPRAY 9**

Spraying system for turbines belt coaters THT 45/80 Capacity: 9 liters Dismountable tray for easy cleaning

Automatic spraying cycle settings Temperature control



MINI HEATER TH3
Melting and maintaining the temperature of chocolate for THT coatina







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