



## ENROBER - MOULDER

# XS 200 MT / XS 300 MT



AIR WARM SYSTEM

**AWS**

Heating and regulation  
by gradual control



**TO MELT, TEMPER,  
COAT AND MOULD  
AT LOWER COST**

Big capacity - 42 kg  
Width of belt 220 - 300 mm

# ENROBER - MOULDER

The enrobers - moulders **XS 200 MT - XS 300 MT** are equipped with the AWS process which a cooling by pulsed air. The **XS 200 MT - XS 300 MT** are specially made to work with colored chocolate, with diffractions, and others « grand cru ». Because of their easy cleaning, the chocolate can be changed quickly. This simplicity of use makes your work productive.

## THE MELTING

The tank of 42 kg is equipped with a variable speed brewer and disk. The temperature is controlled with a proportional regulator for a best heating precision.

## THE TEMPERING

Possible with the 2/3 - 1/3 system or by adding cocoa butter, crystalized with the *Magic Temper*<sup>®</sup>. The **XS 200 MT - XS 300 MT** will always be reliable thanks to the proportional heating regulation and pulsed air cooling.

## THE ENROBING

The conveyor is equipped with a clutch entry belt to put the products to coat, an enrobing belt, a taping system (with variable speed) and a high speed and tilt adjustable detailer. The chocolate flows on 2 falls, with adjustable thickness. The blower is adjustable in height and flow. The clutch entry belt allows a better productivity: you put the products on the stopped entry belt while the previous enrobing batch continues.

## THE MACHINE

In stainless steel, the enrobers **XS 200 MT - XS 300 MT** are made to be easily cleaned and maintained. The working area is heated and closed with an openable cover. All the coating accessories, the disk and the brewer can be dismantled to be cleaned.

## TECHNICAL CHARACTERISTICS

	<b>XS 200 MT</b>	<b>XS 300 MT</b>
Width:	850 mm	850 mm
Total width :	1600 mm	2000 mm
Depth :	720 mm	720 mm
Height :	1430 mm	1 430 mm
Weight :	165 kg	174 Kg
Width of belt :	220 mm	300 mm
Exit conv. length:	800 mm	1.2 m
Capacity:	42 Kg	42 Kg
Power :	1.3 KW	1.4 KW
Tension :	230 / 400 v Three-phase	
Option :	230 v single-phase 50 / 60 Hz	
Enrobing :	from right to left	
Belt speed :	from 0.5 to 4 m/mn	

## EQUIPEMENTS

**XS 200 MT - XS 300 MT:** Enrobing conveyor and entry and exit conveyor with declutching system - Waste collect under the entry wire belt - dismantable infrared - Pedal stop and go conveyor - Pedal stop for moulding - Moulding and bagging head - Exit lock gate - Measure of the chocolate volume in the tank

## OPTIONS

Heated vibrating table - truffles conveyor - half enrobing system



The characteristics given in the text and the illustrations in this document are not binding and can be modified