



BELT COATERS THT 45 / 80

 **THT
45**

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



Capacity 15/20 kg

Why the belt coater THT ?

- ✓ **Quiet**
- ✓ **Smooth, even coating**
- ✓ **Ideal for delicate products: cake balls, candied fruit, etc.**
- ✓ **Clear, direct view of products**

 **THT
80**

Capacity 35/45 kg



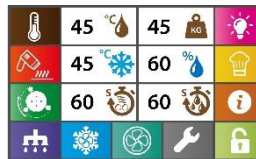
BELT COATERS THT 45 / 80

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.



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)



THT 80 AUTOMATIC

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



OPTION CHOCOSPRAY Automatic chocolate flow system

- Capacity: 9 liters
- Dismountable tray for easy cleaning
- Automatic spraying cycle settings
- Temperature control



BELT COATER	THT 45	THT 80 AET
Production in kg/h :	15/20 kg	35/45 kg
Production time:	1h - 1h45	1h - 1h45
Width of opening :	45 cm	80 cm
Width :	75 cm	110 cm
Depth :	78 cm	78 cm
Height :	90/1780 cm	90/1780 cm
Tension :	230 v single phase	230 v single phase
Power :	1 kW	8.5 kW



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