

BELT COATERS



**THT
45**



**THT
80**



Belt coater THT 45

To coat hazelnuts, almonds, grapes, cereals, coffee beans and many other dry fruits and balls

ADVANTAGES

- + Silent**
- + Homogeneous coating**
- + Clear view of products**
- + Smooth movements**

PRODUCTION

THT 45
 **15 to 20 kg per batch**

THT 80
 **40 to 50 kg per batch**



Belt coater THT 80 AUTO



Discover in video





BELT COATERS

FUNCTIONING

The THT 45 and 80 horizontal belt coaters are designed for the production of products coated with chocolate. Finished products can be either polished or more traditionally covered with cocoa powder.

The sliding movement generated by the strip allows for a clean and uniform coating.

EQUIPMENT

- Integrated variable flow ventilation
- Variable speed belt
- Integrated control panel
- Reverse emptying
- Hygrometry control
- Blower temperature display
- Support table on casters with heating gun
- Cooling unit



AUTOMATIC THT 80

- 30 kg melter for automatic chocolate supply by pouring ramp and pump
- Programmable cycle depending on the product
- Full control by touch screen
- Heating, refrigeration unit, conveyor speed and blower management
- Automatic belt cleaning by thermal heater
- Ability to create and save recipes



CHOCOSPRAY

Automatic chocolate feeding system

- Capacity: 9 liters
- Removable tray for easy cleaning
- Automatic programming of spray cycles
- Temperature control



TECHNICAL INFO

Model	THT 45	THT 80
Capacity	15/20 kg	40/50 kg
Production time	1 h30	1h30
Opening width	45 cm	80 cm
Length	750 mm	1100 mm
Depth	780 mm	780 mm
Height	900 mm	1780 mm
Tension	230V single phase	400 V three phase
Power	1000W	4500 W