FOR 50 YEARS, MADE IN FRANCE

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



Belt coater THT 80 AUTO

PRODUCTION

THT 45



15 to 20 kg per batch

THT 80



40 to 50 kg per batch



Discover in video

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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

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





THT 45 with cooling

CHOCOSPRAY

Automatic chocolate feeding system

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


CHOCOSPRAY option



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

www.savy-goiseau.com +33 (0)1 34 90 90 00 contact@savy-goiseau.com