MADE IN FRANCE FOR 50 YEARS

COATING - MOULDING MACHINE

XS 200 300 450



XS COATING MACHINE

The solution for coating with specific masses: icings, compound chocolates, royal icing and couvertures with inclusions.

THE ADVANTAGES

- Easy cleaning
- Suitable for all textures
- Disc drive
- Air-cooled



CAPACITIES

XS 200	42 kg - Width 200 mm
XS 300	42 kg - Width 300 mm
XS 450	55 kg - Width 450 mm

Discover in video

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APPLICATIONS

The XS coating-moulding machines are equipped with progressive cooling of the cover by forced air.
Particularly suited to working with coloured chocolates, compound chocolates, couvertures with grains or pieces, as well as other specific masses, they allow for a quick change of couverture thanks to their simple and efficient cleaning.

FUNCTIONING

MELTING
The 42 kg tank is equipped with:
- An integrated brewer
- A variable speed drive disc
- Progressive temperature control for precise and even heating

TEMPERING
Compatible with:
- The 2/3 – 1/3 method
- The addition of crystallized cocoa butter

The AWS process combined with proportional heating regulation ensures progressive, precise and constant crystallization.

COATING
- Disengageable inlet grille for continuous loading
- Stainless steel coating grid
- Adjustable tapping intensity
- High-speed tail trimmer with adjustable tilt
- Adjustable gutter flaps to adjust the thickness of the roofing sheets
- Fan adjustable in height and airflow
- Variable conveyor speed

MACHINE
- Constructed entirely of stainless steel
- Heated work chamber with opening hood
- Brewer, disc and coating accessories are fully removable.
- Quick cleaning and simplified maintenance

EQUIPMENT

- Enrobing conveyor with disengageable loading grid and exit belt
- Crumb collection tray beneath the loading grid
- Removable infrared heater
- Conveyor start/stop foot pedal
- Moulding chute
- Loading chute
- Bottom drain valve for easy tank emptying
- Chocolate level gauge for monitoring the chocolate volume in the tank

OPTIONS

- Heated vibrating table
- Truffle conveyor
- Partial coating system

TECHNICAL INFO

Model	XS 200	XS 300	XS 450
Capacity	42 kg	42 kg	55 kg
Length	850 mm	850 mm	850 mm
Depth	720 mm	720 mm	720 mm
Height	1500 mm	1500 mm	1500 mm
Exit conv.	0,8 m	1,2 m	1.2 m or +
Weight	165 kg	175 kg	195 kg
Tension	230 V mono	230 V mono	230 V mono
Power	1300 W	1500 W	1800 W

