



Modular Chocolate & Fondant Enrober

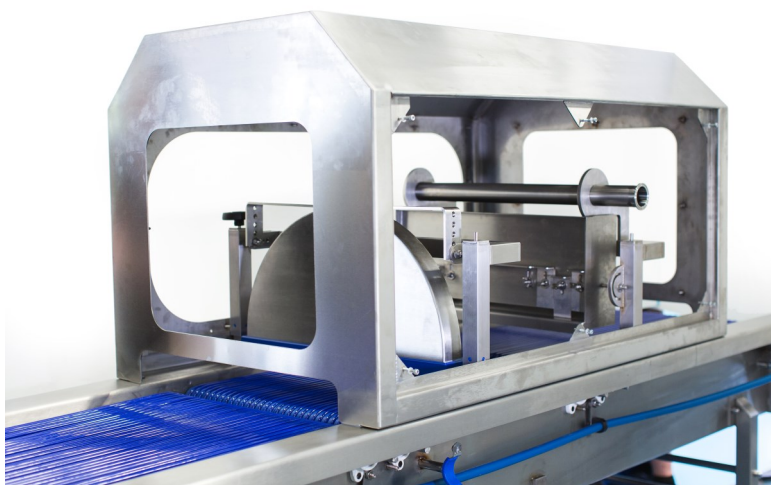
This versatile enrober is designed for use with chocolate, fondant or compound masses, jams, jellies and many other products.

The standard unit is built from brushed finish stainless steel and features a split polycord conveyor, available with a total length from 1.5 to 4 metres, which is mounted with a weir system and air blowing unit. The conveyor comes in optional widths of 300mm to 800mm. The reservoir is detachable and mobile with stainless steel stirrer to which FDA approved food grade plastic scrapers can be fitted to ensure that residue is not left on the reservoir walls and that the mix is homogenous. It has a capacity of 75 litres and is water jacketed to give an even transfer of heat to the product. Mixing speed is adjustable up to 16 rpm to prevent degradation of the product and the stirrer is fitted with a soft start to protect motor and gear box. The agitator will not commence rotation until the set temperature has been reached.

As the reservoir is detachable and mobile, continuous or multi product production can be achieved with a second reservoir being remotely heated while the first one is in use. With the whole system being modular a second weir and second air blower can be added by expanding the conveyor to 4 metres with an additional reservoir fitted underneath. This is ideal in a situation where two different colour coatings are required. Bottom coating is available as an option.

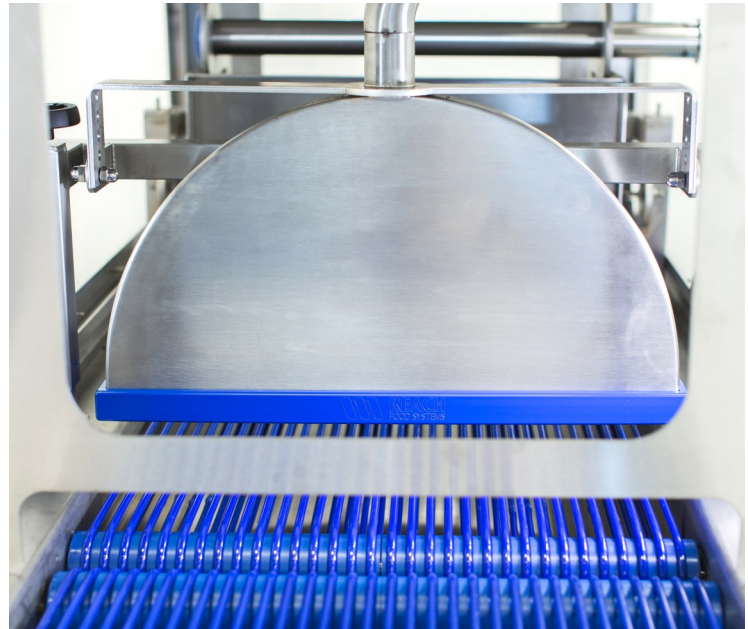
The electrical panel on the unit allows variable product temperature in the reservoir, variable conveyor speed and variable speed for the transfer of the product via a rotary pump from reservoir to weir. The weir also has an adjustable gate to vary the product flow. Thus total control of the product coating is achieved.

The transfer pipes from reservoir to weir are quickly detachable and the whole unit is easy to clean.



Specification and Features

- 1.5 to 4 metre total conveyor length
- Polycord infeed conveyor
- 3 part Polycord main enrobing conveyor
- Polycord outfeed conveyor
- Single drive to all belts
- 300 - 600mm wide
- Variable speed belt drive
- Heated Water jacketed lower parts
- Product filling chute
- Twin output fondant weir
- Adjustable height blower
- Adjustable slot to vary product flow
- Single head air knife
- Variable speed air blower
- Heated housing covering enrobing section
- Variable flow fondant pump
- Variable speed control
- Interchangeable mobile fondant tank to fit under enrobing conveyor
- 75kg capacity
- Variable speed agitator
- Water jacket
- Positive locking device
- Quick release couplings
- Product drain tap
- Conveyor and mobile tank all controlled by touch screen PLC on main conveyor



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