Chocolate enrobing machine



Specification

This chocolate coating machine is a special equipment for coating assorted chocolate.It can coat on the surface of all kinds of foods, such as candy, cake and biscuit ,etc. with thick chocolate liquid, creates many kinds of chocolate products with various flavors.

The material of the conveyor belt is PU. There are Siemens PLC and touch screen to control the enrober and separate control panel for cooling tunnel. Electric components are also Siemens except the temperture controller is Omron.The frame is ss304, insulation plates and other parts which contact with products are ss304. The jacket tank(hopper) under the enrober is ss304, it can be pulled out to clean.

Main motor with gearbox are SEW brand, SMC cylinders to make sure the belt will move straightly. Compressors are Copeland brand(factory in China), there are Copeland chillers. Under the enrober, there is a SJB30Y chocolate feeding pump(ss304 head,its motor with gearbox couldn't be SEW because its structure) to send chocolate mass back to chocolate storage tank.

Model	Mesh belt	Speed	Power	Weight	Dimension
	width (mm)	(m/min)	(kw)	(kg)	(m/min)
TYJ400	350	0~7	9.17	2000	L*940*1800
TYJ600	550	0~7	9.17	2300	L*940*1800
TYJ800	750	0~7	9.17	2800	L*1400*1800
TYJ1000	950	0~7	12	3600	L*1650*1800
TYJ1200	1150	0~7	12.5	4000	L*1850*1800

Technical Data:



DR-TYJ-II Chocolate Coating Machine





This machine is an advanced equipment for chocolate coating, especially for chocolate bean, melon, nuts, dry fruit and so on. The machine is automatically controlled by PLC program, installed with system of recipe save and automatic

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weighing. The flow of chocolate mass, the capacity of cold wind, the speed of mesh belt moving are adjustable.

- 1. process time: 40-50min/batch, humidity of air should be 45-55% (The process time is based on the material of coating layer and products which need to coat,temperature of air and humidity inside of machine.).The weight of coated products is about 250kgs.
- 2. Capacity

B. Raisin

- A. Peanuts 120kgs/ batch, coating time:40-50 minutes
 - 120kgs/batch, coating time:60 minutes
- C. Almond 80kgs/ batch,

coating time:60 minutes

3. Size: 2200*1550*2030mm.

Characteristic

- 1. Stainless steel structure for wash easily.
- 2. Full automatic and exact chocolate coating metering valve.
- 3. Jacket chocoalte sprinkler system with tip cleaner to make sure the nozzles will not be blocked.
- 4. There are lights in the machine.
- 5. Convenient and detachable system for recovery of scrap material.
- 6. There are four legs with automatic weighing system(loadcell).
- 7. There is a chocolate mass adjustment valve to control the flowrate of chocolate mass.
- 8. Power of main motor is 3KW. There is a 50L hot water tank and a water pump for the insulation system of the coating machine. Most of parts including the frame, cover and the parts which contact with products(except plastic conveyor belt) are ss304.
- 9. Electric components are Siemens or Schneider brand. Control system is Delta brand(PLC). Chinese brand motor with gearbox. Pneumatic system is Airtac.
- 10. It should works with one 500L chocolate storage tank, one chocolate feeding pump(speed adjustable), hot water tank, jacket pipes and hot water tank.

Working condition:

- 1. Electricity: 380V.
- 2. Temperature 26°C, relative humidity 45-55%.
- 3. Recycle hot water with temperature 40° C- 50° C $_{\circ}$
- 4. Supply of cold wind

Price:

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More picture:



(coating machine+polishing machine)