



Chocolate truffle enrobing machine in two sections

Two section coating belt. Dripping of chocolate aided by mechanical vibration. Double curtain chocolate coating hopper.

Supporting rotating table synchronised with the coating belt.

Mechanical characteristics

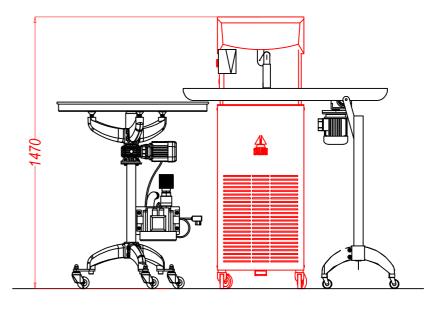
Overall dimensions [mm] (LxWxH) 1850x1050x1470
Empty weight [kg] 80
Material in contact with food inox AISI 304 L
Gaskets PTFE
No. of pivoting wheels 4+3

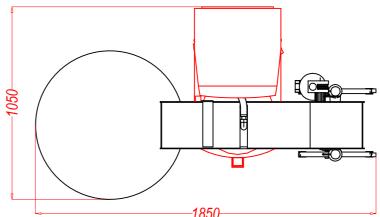
Electrical characteristics

Total installed power [kW] 0,5
Supply voltage [VAC] 220
Number of phases 1
Frequency [Hz] 50 / 60
Auxiliary voltage Enclosure degree of protection IP65
Connection type: industrial plug 16A - 3 poles

Process features

Belt maximum speed [cm/min] 100 Hourly production -





SELMI chocolate machinery

