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## **RS200**





Chocolate enrobing belt for tempering machines.

The coating belt is in three sections and installed on a tilting trolley. The loading area can be stopped to increase the accuracy and the positioning times of the product which needs to be coated. The coating area features a mechanical vibration of the coating mesh, which helps to create a uniform coating of the product, and an air blower for controlling the dripping from the chocolate which can be adjusted electronically via the control panel.

This coating belt was designed for the more demanding workshops and chocolatiers as it allows for precise repetitive processing of any product whilst keeping unchanged the weights and thicknesses.

### **DATA SHEET**

#### **Mechanical characteristics**

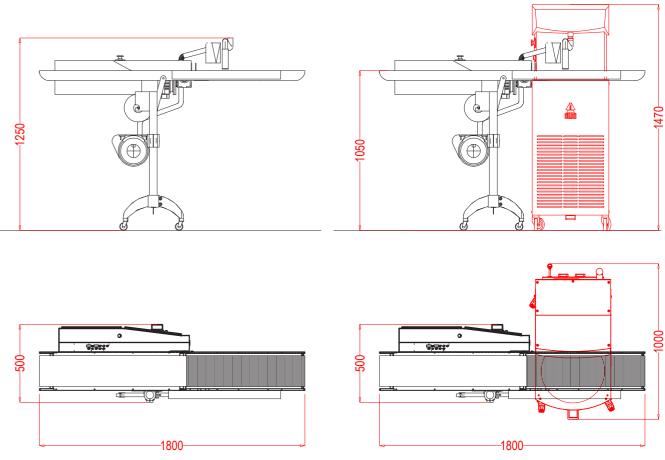
Overall dimensions Empty weight Material in contact with food Gaskets No. of pivoting wheels

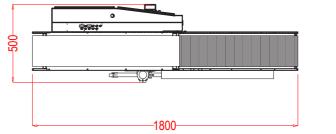
#### **Electrical characteristics**

Total installed power Supply voltage Number of phases Frequency Auxiliary voltage Enclosure degree of protection Connection type: industrial plug

#### **Process features**

Belt maximum speed Hourly production





#### SELMI chocolate machinery

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\* optional These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.

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[mm](LxWxH) 1800x500x1250 [kg]63 inox AISI 304 L PTFE 4

[kW]0,55 [VAC] 220 [Hz] 50 / 60

IP65 16A - 3 poles

[cm/min] 100