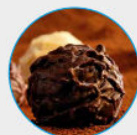


## 2.5 WIRE BELT CHOCOLATE COATING MACHINE



- Wire belt Chocolate Coating Machine consists of 3 divisions.
- The difference between the two models is that the WBM 350 model has a PVC conveyer belt in the first division.
- The first division of the WBM350-T model has Wire belt.
- In the second division, the product passing under the chocolate bath is covered with chocolate..
- In the second division, after the lower part of the chocolate that passes through the scraping unit is scraped, air is blown with a blower and the chocolate is stripped from the top.
- The Wire Belt Machine is suitable to work with the TM30 machine..
- Wire Belt Coating Machine is suitable for Bakeries, Patisseries and Small Chocolate, Turkish Delight, Dragee Candy Food Processes.
- Products as Biscuits, Cookies, Cakes, Waffles, Baklava etc. Arecovered with chocolate in Wire Band Coating Machine.

MACHINE CODE	WIRE BELT WIDTH	WIRE BELT LENGTH	VOLTAGE	TOTAL POWER
WBM350	350 mm	1750 mm	220 V	1.5 kW
WBM350-T	350 mm	1750 mm	220 V	1.5 kW

MACHINE CODE	WBM350 ; WBM350-T;
ELECTRICAL POWER	1.5 kW
FEEDING PRODUCT	CHOCOLATE
WIRE SPEED	2M / MIN
VOLTAGE	220 V,1 PHASE, 50 HZ
COLOR	STAINLESS STEEL
WEIGHT	= 75 KG
FEEDING TYPE	AUTOMATIC FEED FROM THE TEMPERING MACHINE