



MACHINE CODE	BELT WIDTH	BELT LENGTH	RESERVOUR CAPACITY	BELT SPEED
CEM 600	600 mm	1800 mm	100 L.	30-150 cm/min
CEM 800	800 mm	1800 mm	100 L.	30-150 cm/min
CEM 1200	1200 mm	1800 mm	200 L.	30-150 cm/min

## 2.8 | CHOCOLATE ENBORING MACHINE



- Chocolate Enboring Machine covers the products with chocolate by passing them through a chocolate bath.
- The chocolate enboring machine is used to apply chocolate coating for waffles, Turkish Delight, cakes, etc.
- The tank provides temperature control of the chocolate for coating.
- Products passing along the belt pass under the chocolate bath, which ensures the coating of products.
- After the coating process, the products pass through a vibrating table, which allows to get rid of excess chocolate, through vibration and scraping.
- At the last stage, the process of drawing with a blower takes place. The blower also helps to get rid of the excess left on the products.
- The chocolate enboring machine is suitable for bakeries, confectionery and small chocolate factories, manufacturers of Turkish delight, dragees, sweets, and other food industries.

The enboring machine is suitable for coating biscuits, waffles, cupcakes, cakes and other confectionery.

ELECTRICAL POWER	MAIN MACHINE POWER: 1.1 - 4 KW
VOLTAGE	400 V , 3 Phase, 50 Hz;
INVERTOR SYSTEM	OMRON
RESERVOUR CPACITY	100 - 200 L
WEIGHT	700 kg - 1200 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 1000 mm X LENGTH: 2000 mm X HEIGHT: 2000 mm
ADDITIONAL OPTIONS	WHEELS or ADJUSTABLE FEET SYSTEM