

Tablet Coating System



Salient Features:

- Design confirms CGMP Model
- Contact parts all in AISI 316L & non-contact parts in AISI 304
- PLC Controls with User-Friendly Operator Panel HMI Color Touch Screen
- Inbuilt Peristaltic pump
- Inbuilt Air handling unit
- Inbuilt Inlet / Exhaust System
- Anti-Bearding Spray nozzle
- Food Grade seals in all doors & covers
- Pan Light is provided for illumination inside the pan
- The unit is mounted on sturdy PU castors

Technical Specifications:

Coating Pan	
Pan Diameter	300mm (12")
Pan Opening mm	175mm (7")
Brim Volume of Pan	2 L
Brim working Load of Pan (kg)*	1.5 kg
Mixing Baffles	2
Product bed depth	3"
Pan Speed - RPM	2-30 variable
Spraying Nozzle	1 No. Single Head

Material of Construction		
All the Product Contact Parts	SS 316 L	
All the Non-Contact Parts	SS 304	
Machine Structure of Machine	Made of with SS 304	
Gasket and Other rubber products	Food Grade Material	
Surface Finish		
All Product Contact Parts	Mirror Finish	
All the Non-Contact Parts	Matt Finish	
Solution Tank (Optional)	Solution Tank (Optional)	
Solution Preparation Kittle Capacity	5 Liters (Gross) & 4 Liters (working)	
Solution Tank – Heating Jacketed	0.5 Kw	
(At Extra Cost – Use for Sugar Coating)	0.5 KW	
Motor Drive		
Pan Gear Motor	0.5 HP, 0.37 kW with ACVFD	
Inlet Supply & Exhaust Air Fan Blower	1 HP, 0.75kw with ACVFD	
Peristaltic Pump	0.125 HP with ACVFD	
Drying Air Volume Working m³/hr (CFM)	90 Nm ³ /hr (50 CFM)	
Drying Air Temperature working °C	30 to 80°	
Electric Heater Capacity	2 Kw	
Filters for Inbuilt AHU		
Pre-Filter	10 μm	
HEPA filter	0.3 μm	
Machine Dimensions (L x B x H) mm	1000 x 1100 x 1640	
Weight in KG	175 kg approx.	
Utility Requirement		
Electrical	415 VAC, 3 Phase, 5 Wire.	
Ampere Capacity	20 amp. Max.	
Compressed Air	6 Bar (87 PSI)	