



Multi Function Chocolate Enrobing Machine With Cooling Tunnel LST-400/600/1000/1200E



The TC-E series enrobing machine produced by the company is multi-functional professional equipment which can adapt to coat chocolate on various kinds of food surface, and can be customized according to the customer's requirements, automatic feeding mechanism, product turning device, surface decorating device, nuts sprinkling device and etc. In order to further improve the quality of the machine, after a long period of hard study by our professionals, and on the basis of the existing advanced coating technology, The company has also developed and configured the dehumidification device in the cooling tunnel, which can improve the brightness and prolong the shelf life of coating products such as Wei Hua biscuit, egg roll, egg yolk pie, candy, puffing and so on. It is the best choice for enterprises that value the quality of their products.

Features & Advantages

1. Automatic production, large output, save manpower.
2. Automatic chocolate mixing, chocolate feeding, temperature controlling, air blowing and tail cutting.
3. Full or half covering can be realized in one machine.
4. PLC or physic button control is optional.

Technical Parameters:

Model	LST400C	LST600C	LST900C
Conveyor Width	400mm	600mm	900mm
Conveyor Speed	0-8 m/min	0-8 m/min	0-8m/min
Total Power	12kw 380V/400V	12kw 380V/400V	15kw 380V/400V
Cooling Unit	2*3P	2*5P	3*5P
Main Motor	1.5KW	2.2KW	3KW
Belt type	1.5mm white PU belt	1.5mm white PU belt	1.5mm white PU belt
Temperature	1°C-10°C	1°C-10°C	1°C-10°C
Cooling speed	50-150kg/h	100-250kg/h	200-300kg/h
Dimension	6000*850*1500mm	10000*900*1500mm	15000*1300*1500mm