



Chocolate Decorator Machine LH-D900M/S



The decorating line is to add chocolate lines on various food such as biscuit, wafers, egg rolls, cake pie and snacks etc.

Cooling tunnel and some special devices are optional.

1. Material feeder: to simplify the feeding of biscuits or wafers to the enrobing wire mesh.
2. Granular sprinkler: to sprinkle sesame or peanut granular on the enrobing products. (Add-on device)
3. Decorator: to decorate zigzags or stripes of different color on the surface of enrobing products. (Add-on device)

Main Features

1. After enrobed by enrobing machine, chocolate will be cooled down and moulded in the forepart cooling tunnel, so that the decorative design and outline can be shown.
2. No adjustable grade for the spraying nozzle, chocolate is fed to spray nozzle by insulation cylinder. In this way, dark chocolate could be combined with white/milk chocolate.
3. The spraying nozzle is insulated and easy to replace.
4. Cleaning and unclogging work is done by the top pins.
5. Photo electricity-controlled positioning decorating.
6. Feeding system provides sizing for decorating system, and products are cooled down in the backend of cooling tunnel.

Technical Parameters:

Conveyor Speed	1-8m/min
Mesh Belt Width	900mm
Overall power	14kw
Net weight	250kg
Gross weight	350kg
Outside dimension	1200*1200*1560mm
Packing size	1500*1200*1700mm