



CTC-series Chocolate Enrobing Line



SINOFUDE provided an excellent quality chocolate enrobing line. This equipment can coat chocolate paste on the surface of many kinds of foods, such as candy, cake and biscuit etc., and finally, make all kinds of chocolate products.

Description

- ◆ A chocolate enrobing line is a special piece of equipment that can be used to coat the surface of many kinds of foods with chocolate paste.
- ◆ It consists of several components: an enrober, an overhead cooling tunnel, and an accumulator conveyor belt. The enrober is the main component, which coats the food with the desired amount of chocolate paste. The overhead cooling tunnel helps to cool off the product after it has been coated with chocolate and before it moves onto the accumulator conveyor belt, which collects the finished product.

Feature And Application:

- ◆ The most obvious advantage of using a chocolate enrobing line is that it allows you to quickly and efficiently coat your food products with delicious chocolate without having to manually apply it by hand.
- ◆ Additionally, these machines are highly reliable and require minimal maintenance, making them perfect for commercial applications where speed and efficiency are important factors.
- ◆ Furthermore, some models even offer features like adjustable speed settings for faster production lines and automatic temperature control for consistent results every time.

Technical Parameters

Model	CTC400	CTC600	CTC1000	CTC1200
Wiremesh width(mm)	400	600	1000	1200
Mesh speed(m/min)	1~6	1~6	1~6	1~6
Chilling unit (set)	2	3	4	5
Tunnel length(m)	10	14	18	22
Cooling Temp.(C)	2~10	2~10	2~10	2~10
Total power (kw)	10	12.5	16.5	22.5
Weight (kg)	1800	2300	3200	4050
Machine size(mm)	11500×700×1500	17500×950×1800	21500×1200×1800	25500×1450× 180