

Chocolate Coating Machine HTL-T400/T600/T900/T1200



The machine adopts dip coating method for coating. The mesh belt adopts standard stainless steel mesh belt, and the mechanical operation is stable.

Scope of application:

It is suitable for dipping and coating candy, waffles, biscuits, pastries and ice cream. After coating, it forms chocolate with various flavors and unique styles.

Technical Parameters:

Type	HTL-TTC400	HTL-TTC600	HTL-TTC900	HTL-TTC1200
Belt width	400	600	900	1200
Belt speed	1-6	1-6	1-6	1-6
Supporting refrigeration unit	2	3	4	5
Tunnel length(m)	10	14	18	22
Tunnel temperature(°C)	2-10	2-10	2-10	2-10
Total power(kw)	10	16.5	22.87	28.5
Weight (kg)	1800	2300	3200	4050
Dimension (L*W*H)mm	13160*700*1500	18500*950*1800	21500*1200*1800	25500*1450*1800