

# CANDY PROCESS EQUIPMENT

## COATING PAN

### FOR COATING CONFECTIONARY PRODUCTS WITH SUGAR, CHOCOLATE, GLAZES AND WAXES

Manufactured from full stainless-steel construction, coating pans are particularly suited to coating a range of confectionary products, and are often used for the coating of tablets, nuts, chocolates and candies.

Due to their uncomplicated design the machines are very easy to operate and maintain.

The angle of the pan can be adjusted to give better results and capacities on certain products.

The pans can also be supplied with hot or cold air blower systems or automatic spray systems.

## FEATURES

- Pan opening: 520mm
- Pan internal diameter: 1000mm
- Capacity: 45-90Kg
- Power: 1.5Kw
- Rotation: 30-32rpm
- Dip angle: 30°

## OPTIONS

- The pans can be supplied with spray systems and blowers for hot or cold air.
- Various sized pans available to suit your desired output



# COATING PAN

## SPECIFICATIONS

**Overall Height**  
1600mm

**Overall Length**  
1000mm

**Overall Width**  
1000mm

**Material**  
Machine - 304 Stainless Steel with bead blast finish

**Output**  
Dependent on use

**Weight**  
Machine = 1000Kg

**Uses**  
Coating of hard candies, nuts, gum, tablets

