

Chocolate Coating

Chocolate enrober

Chocolate enrober models: EM200TT, EM200. Each model is shown with its image and technical specifications.

Price: 6,200 - 6,400 EUR



Technical details

Category	Chocolate Coating
Model range	2
Machine type	Tabletop chocolate enrobing belt
Installation format	Bench-height tabletop unit
Compatible tempering source	Tabletop tempering machine
Required upstream equipment	Tempering machine
Required downstream equipment	Cooling tunnel
Belt type	Stainless steel wire mesh belt
Belt width	200 mm
Finishing elements	Tail cutting rod; vibration; air blower

Speed control	Speed adjustable
Material	AISI 304 stainless steel and aluminum
Electrical supply	220 V, single-phase
Total power consumption	0.55 kW
Model	EM200TT

Models and specifications

Enrober

EM200TT



Tabletop chocolate enrobing belt with 200 mm stainless steel wire mesh belt, tail cutting rod, vibration and air blower. EM200TT is a bench-height enrobing belt designed to couple with a tabletop tempering machine. It requires tempered chocolate from an upstream temperer and a separate cooling tunnel downstream.

Price: 6,200 EUR

Machine type	Tabletop chocolate enrobing belt
Installation format	Bench-height tabletop unit
Compatible tempering source	Tabletop tempering machine
Required upstream equipment	Tempering machine
Required downstream equipment	Cooling tunnel
Belt type	Stainless steel wire mesh belt
Belt width	200 mm
Finishing elements	Tail cutting rod; vibration; air blower
Speed control	Speed adjustable
Material	AISI 304 stainless steel and aluminum
Electrical supply	220 V, single-phase

Total power consumption	0.55 kW
Model	EM200TT

Enrober

EM200



Floor-standing chocolate enrobing belt with 200 mm stainless steel wire mesh belt, tail cutting rod, vibration and air blower. EM200 is mounted on legs and is designed to couple with a floor-standing batch tempering machine or continuous tempering machine. It requires tempered chocolate from an upstream temperer and a separate cooling tunnel downstream.

Price: 6,400 EUR

Machine type	Floor-standing chocolate enrobing belt
Installation format	Floor-standing unit on legs
Compatible tempering source	Floor-standing batch tempering machine or continuous tempering machine
Required upstream equipment	Tempering machine
Required downstream equipment	Cooling tunnel
Belt type	Stainless steel wire mesh belt
Belt width	200 mm
Finishing elements	Tail cutting rod; vibration; air blower
Speed control	Speed adjustable
Material	AISI 304 stainless steel and aluminum
Electrical supply	220 V, single-phase
Total power consumption	0.55 kW
Model	EM200