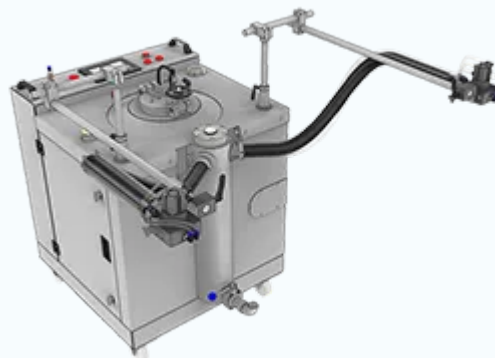


Chocolate Coating

Chocolate sprayer

Chocolate sprayer models: CPS100, CPS100+CP1000x2. Each model is shown with its image and technical specifications.

Price: 17,500 - 29,500 EUR



Technical details

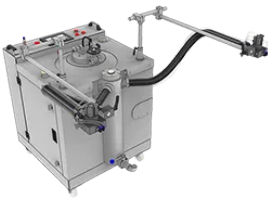
Category	Chocolate Coating
Model range	2
Configuration	Sprayer only, no coating pans included
Material	AISI 304 stainless steel
Reservoir heating	Water-jacketed with heating element
Temperature control	PID-controlled
Control system	PLC and HMI
Spray timing	Adjustable spray duration and interval timing
Delivery principle	Air-assisted product delivery
Max working pressure	4 bar
Sensors	Reservoir full/empty sensor; pressure transmitter
Reservoir capacity	130 kg
Electrical supply	220 V, single-phase
Total power consumption	2.5 kW
Nozzle configuration	2 nozzles standard, one nozzle per coating pan; feeds 1 or 2 customer-supplied coating pans simultaneously

Model	CPS100
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Models and specifications

Chocolate spraying machine

CPS100



CPS100 chocolate and syrup sprayer for coating pans. Sprayer only, no coating pans included. Ships with two spray nozzles and feeds one or two customer-supplied coating pans simultaneously. 130 kg water-jacketed reservoir with PID-controlled heating, air-assisted product delivery at up to 4 bar working pressure, PLC/HMI control for spray ON/OFF timing. Selected when the customer already owns one or two coating pans and wants to automate the chocolate or syrup application step; if no coating pan is in service, order CPS100 + CP1000x2 instead. AISI 304 stainless steel construction, 2.5 kW, 220 V single-phase.

Price: 17,500 EUR

Configuration	Sprayer only, no coating pans included
Material	AISI 304 stainless steel
Reservoir heating	Water-jacketed with heating element
Temperature control	PID-controlled
Control system	PLC and HMI
Spray timing	Adjustable spray duration and interval timing
Delivery principle	Air-assisted product delivery
Max working pressure	4 bar
Sensors	Reservoir full/empty sensor; pressure transmitter
Reservoir capacity	130 kg
Electrical supply	220 V, single-phase
Total power consumption	2.5 kW
Nozzle configuration	2 nozzles standard, one nozzle per coating pan; feeds 1 or 2 customer-supplied coating pans simultaneously
Model	CPS100

Chocolate spraying machine

CPS100+CP1000x2



Chocolate spraying machine (CPS100+CP1000x2) in the Chocolate sprayer range. Review the model table for capacity, utilities and configuration details.

Price: 29,500 EUR

Configuration	Complete panning station: sprayer + two CP1000 coating pans, ordered as a package
Coating pans included	2 × CP1000
Loading capacity per coating pan	70 kg
Coating pan diameter	1000 mm
Nozzles	2 standard, one nozzle per pan, simultaneous spraying onto both included pans
Sprayer reservoir capacity	130 kg
Max working pressure	4 bar
Process air	Blower with filter, flow rate controlled by mechanical valve
Total power consumption	12.4 kW
Electrical supply	220 V, single-phase
Model	CPS100+CP1000x2
Material	Food-contact stainless steel