

We share your passion!

Enrober

Item: CHLUE

The enrober is designed to fit on the automatic tempering machine Chocolution 110. It allows enrobing of ganaches, cookies, etc. with chocolate. The products travel on a wire mesh belt that is 10" wide and are enrobed by a double curtain waterfall system.

Key features

10" working width

Blower, Detailer & Heat Lamp included – detailer cuts the “tail” of the products and ensures a clean look for your finished products.

36" long enrober belt

36" long discharge belt equipped with a 9 3/4" wide roll of paper.

Total enrober belt is 72" long

The control box allows regulating the speed of the belts and the speed/direction of the detailer. Separate on/off switches control the operation of the infeed and out feed section. Speed control and separate on/off for infeed and out feed belts as well as detailer. Top only, bottom only or top and bottom are possible.

Applications

Chocolate enrobing of bonbons, cookies,...

Benefits

Easy to use.

Perfect results thanks to accurate running possibilities

Faster than hand dipping and more consistent

Easy to fold and store away.



Technical Specifications

Speed of belt: 0 to 20ft/min

115V-60Hz

Total length: 72" long