r200

The coating belt is in three sections and installed on a tilting trolley. The loading area can be stopped to increase the accuracy and the positioning times of the product which needs to be coated. The coating area features a mechanical vibration of the coating mesh, which helps to create a uniform coating of the product, and an air blower for controlling the dripping from the chocolate which can be adjusted electronically via the control panel. The latter features an alimentary filter and millimetric adjustment of the working height. The coating speed is electronically adjustable via the operator control panel. This coating belt was designed for the more demanding workshops and chocolatiers as it allows for precise repetitive processing of any product whilst keeping unchanged the weights and thicknesses.

Electronic speed control • Electronic ventilation control • Folding vertical structure mounted on wheels • Blower position adjustable on graduated scale • Can be fitted with accessories for partial underneath coating and partial lateral coating • Can be used with Legend, Plus EX, Futura EX, Top EX and Cento





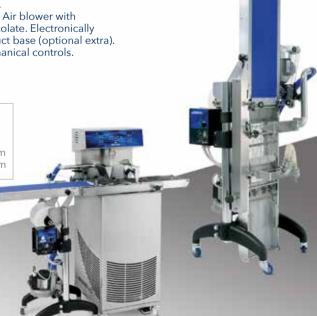
Three section coating belt installed on a tilting trolley. Dripping of chocolate aided by mechanical vibration. Air blower with adjustable air flow to control the dripping of the chocolate. Electronically controlled coating speed. Partial coating of the product base (optional extra). The support paper is set in motion or halted via mechanical controls.

Greaseproof paper (2 rolls)
Can be used with Legend, Plus EX, Futura EX

TECHNICAL DATA

Electrical specification: 220 V single phase 50-60 Hz Power required: 0,5 Kw

Dimesions open: h. 1200 mm, w. 1800 mm, d. 600 mm Dimesions closed: h. 1800 mm, w. 600 mm, d. 600 mm





r200/2501

Can be used with Legend, Plus EX, Futura EX, Top EX and Cento Partial coating kit for underneath + Partial coating kit lateral coating Decorator for R200 coating machine • Hopper for the coating of ice cream

