

COMFIT MAXI

Chocolate coating panning machine

Chocolate and sugar coating panning machine

Machine for semi-industrial use

In this product category it is the only model to be equipped with an autonomous cooling system
Interchangeable air filter

Option to modify to three phase
220 V 50-60 Hz

The coating pan is made entirely of AISI 304 steel and is equipped with an electronic speed control to optimise the coating of different types and sizes of products. The introduction of air into the rotating tank cavity is controlled by a cooling system aimed at speeding up the enlargement of the dragees via the introduction of chocolate. In the following phase a resistance is used to smoothen and polish the product and clean the machine. The thermoregulator on the control panel enables the adjustment of the temperature to suit the required processing.

Technical data

Electric specification: 400 V three phase 50 Hz
Power required: 2,5 kW - 16 A - 5 poles
Tank capacity: 50/60 Kg
Hourly production rate: 40 Kg
Cooling unit: 1900 frigorie/h
Dimensions: h. 1650 mm, w. 1100 mm, d. 1500 mm

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COATING PAN



SPRAY SYSTEM

Spray system compatible only with Selmi coating machines, heated and thermoregulated in low voltage and entirely constructed in aluminium treated for contact with foodstuffs. The apparatus is mounted on a mobile stainless steel trolley.

The top part is easily removable for easy cleaning.

Needs to be connected to a compressed air source:
300 lt/min - minimum 6 bar - filtered, dry, deoiled

