

AUTOMATIC TRUFFLE

Chocolate enrobing belt for tempering machines

automatic truffle

TEMPERING
MACHINES
ACCESSORIES
ENROBING



Coating machines for truffles
in two sections

Compatible with Legend, Plus Ex,
Futura Ex, Top Ex

New concept for the production
of truffles

Can be operated by a single user

Easy to clean

This two section coating belt features mechanical vibrations to aid the dripping of chocolate and a dual veil chocolate coating hopper. The Automatic Truffle contains within it a blower to aid the dripping of excess chocolate which can be attached to the coating belt. The machine functions by jointly vibrating a canalized tank that has the task of transporting and rolling the truffles which were previously coated with chocolate from the tempering machine. The main advantage of this machine is the neatness of the clean work in the truffling process.

- Automatic truffled product extraction system with variable vibration speed
- The apparatus allows a single user to truffle between 25 Kg and 35 Kg/h of product

Technical data

Electrical specifications: 220 V single phase 50/60 Hz
Power required: 0,6 kW - 16 A - 3 poles
Hourly production rate: 30 Kg
Dimensions: h. 1050 mm, w. 620 mm, d. 1000 mm
without tray holder: w. 720 mm