

# CHOCOPAINT

Painting and food spraying cabin with suction for chocolate

## Chocopaint

FOOD SPRAYING CABIN



Painting and food spraying cabin at a controlled temperature with suction for chocolate shops, pastry shops and ice cream shops.

Chocopaint by Selmi is the new spraying and painting alimentary cabin, specifically designed for decoration with cocoa butter, food colors and jellies of chocolate subjects, pralines and bars, semifreddo's, mini desserts, cakes, biscuits and polycarbonate moulds.

Years of experience in the sector make the new Chocopaint spraying and decoration cabin by Selmi a safe and wise investment that guarantees rapid and professional decoration of chocolates and any pastry and ice cream products, with a reduction of emissions in the laboratory environment up to 95% and a consequent saving on the raw materials used.

Machine including:

- Led light
- Turning plate, removable, to facilitate the decoration
- Pedal to easily activate and stop the rotation of the plate during the decoration
- Pressure control integrated
- Double filters removable and can be replaced
- Heated cabin which allows you to keep fluid colours

### Technical data

Electrical specification: 220 V singlephase 50 Hz  
 Power required: 2 kW - 16 A - 3 poles  
 Dimensions: h. 1800 mm, w. 970 mm, d. 790 mm  
 Power required DOUBLE: 4 kW - 16 A - 3 poles  
 Dimensions DOUBLE: h. 1800 mm, w. 1950 mm, d. 790 mm

**Compressor integrated, but can also be connected to a compressed air source: 300 lt/min - minimum 6 bar - filtered, dry, deoiled.**

**NEW ENTRY**

