

E220 CHOCOLATE ENROBER

E220 – the new multi functional enrober and moulding machine

- Top coating, bottom coating or complete enrobing
- Seed (Callet / Block) Tempering within the machine
- Double chocolate curtains and variable speed control
- Variable air pressure and direction control on blower
- Construction in stainless steel and food approved materials
- Supplied with a 1 meter paper take-off table as standard

Optional:

- Melting cabinet or table
- Mould filling module
- Cooling tunnel
- Longer paper take-off table



QUALITY CHOCOLATE MACHINERY

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The E220 enables the chocolatier to enrobe or bottom coat pralines, bars, biscuits, cakes and pastries. In addition the E220 provides solid or shell moulding of standard praline moulds, hollow figures, etc. Furthermore, the callet (button) tempering is easily achieved in the generous 20 litre chocolate vessel. In short: E220 is the “3 in 1” chocolate solution center for the creative, quality focused chocolatier requiring versatile small to moderate production to a professional standard.

Production flow

Pralines, bars etc. are placed on the separate infeed table. From this point the wire mesh belt carries the products through two chocolate curtains and/or bottom coating reservoir. Once the products are double coated they pass under the blower outlet to insure that the appropriate amount of chocolate is left on the product. Any “chocolate-skirt” is minimised by means of the vibrating mechanism. Finally, the pralines or bars pass over a detailer shaft for perfect finishing before they continue onto the paper take-off table.

Flexibility and individual adjustments

All functions are easily controlled by the operator. The temperature of the chocolate is continually controlled by a digital thermostat. The speed of the wire mesh belt is adjustable between 0,7 – 1,7 m/min. The size and thickness of the chocolate curtains and the height of the bottom coating are individually set by the operator. By controlling the air pressure from the blower together with the direction of the air, the appropriate amount of chocolate is blown off so the desired amount of chocolate remains on the enrobed product. The “tapping strength” of the adjustable vibrating mechanism ensures that both small and light pralines and large and heavy cakes and pastries will have minimised “skirting”. Finally, the height of the detailer shaft ensures a uniform base on the enrobed products once they are carried to the paper take-off table.

User friendly and hygienic

E220 is made of stainless steel and designed for easy cleaning. The entire enrobing section can be taken off the machine for cleaning.



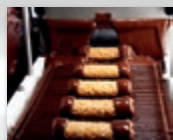
Infeed grill and 2 chocolate curtains.



Enrobing of all sizes of products.



Bottom coating of all sizes of products.



Top and tail coating.



Moulding module and other options are available.

Enrober dimensions

Length: 910 mm
Width: 630 mm
Height: 700 mm

Infeed grill

Width: 220 mm

Electrical specifications

Voltage: 110-240 VAC, 50/60 Hz
Power: 1,4 kW

Take-off table

Length at 1, 2 or 3 m



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