



Chocolate enrobing belt for tempering machines.

R400T Chocolate enrobing belt specially built for connection to the TUNNEL 400 but it can also be connected to existing cooling machines.

The stainless steel belt has a width of 400 mm and is divided into two parts: the loading section and the coating section, both of which are protected by a special cover.

The belt and the blower are controlled via a LCD screen which allows for the optimisation of the coating base of the product to allow chocolate flavouring.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 1225 x 1033 (1227) x 1389 (1565)
Empty weight	[kg] 150
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
No. of pivoting wheels	4

Electrical characteristics

Total installed power	[kW] 3
Supply voltage	[VAC] 220
Number of phases	1
Frequency	[Hz] 50 / 60
Auxiliary voltage	-
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 3 poles

Process features

Belt maximum speed	[cm/min] 200
Hourly production	-

