## 

### **R400T PLUS**





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.

### **DATA SHEET**

#### **Mechanical characteristics**

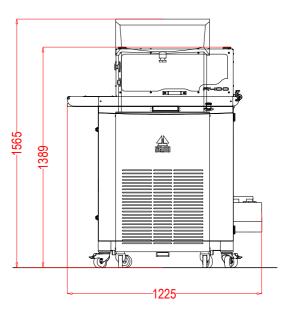
Overall dimensions Empty weight Material in contact with food Gaskets No. of pivoting wheels

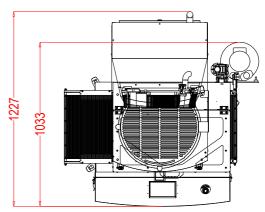
#### **Electrical characteristics**

Total installed power . Supply voltage Number of phases Frequency Auxiliary voltage Enclosure degree of protection Connection type: industrial plug

#### **Process features**

Belt maximum speed Hourly production





#### SELMI chocolate machinery

www.selmi-group.it info@selmi-group.it Via Langhe 25, 12042 Pollenzo (CN)



# 

[mm] (LxWxH) 1225 x 1033 (1227) x 1389 (1565) [kg] 150 inox AISI 304 L PTFE 4

[kW] 3 [VAC] 220 1 [Hz] 50 / 60

IP65 16A - 3 poles

[cm/min] 200