



Chocolate enrobing belt for tempering machines.

R600T Chocolate enrobing belt specially built for connection to the TUNNEL 600 but it can also be connected to existing cooling machines.

The stainless steel belt has a width of 600 mm and is divided into two parts: the loading section and the coating section, both of which are protected by a special cover.

The machine has 4 independently thermoregulated resistances located in the various operational zones.

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

[mm] (LxWxH) 1400x1350x1370
[kg] 200
inox AISI 304 L
PTFE
4

Electrical characteristics

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

[kW] 3
[VAC] 220
1
[Hz] 50 / 60
-
IP65
16A - 3 poles

Characteristics pneumatic system

Minimum working pressure
Minimum flow rate
Air characteristics

[bar] 6
[l/min] 80
filtered, dry and de-oiled

Process features

Belt maximum speed
Hourly production

[cm/min] 200
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