



The coating pan Comfit is made entirely of AISI 304 steel and is equipped with an electronic speed control to optimise the chocolate and sugar coating of different types and sizes of products. Chocolate dragees, sugar confectionery.

The introduction of air into the rotating tank cavity is controlled by a cooling system aimed at speeding up the enlargement of the dragees via the introduction of chocolate. In the following phase a resistance is used to smoothen and polish the product and clean the machine.

The thermoregulator on the control panel enables the adjustment of the temperature to suit the required processing.

# **SELMI chocolate machinery**

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### **Mechanical characteristics**

Overall dimensions [mm] (LxWxH) 720x1100x1500
Empty weight [kg] 177
Material in contact with food inox AISI 304 L
Gaskets PTFE
Tank capacity [kg] 20
N° sviwelling wheels 4

### **Cooling system characteristics**

Cooling group[Fr/h] 1100Refrigerant gasR452ARefrigerant gas quantity[g] 800

## **Electrical characteristics**

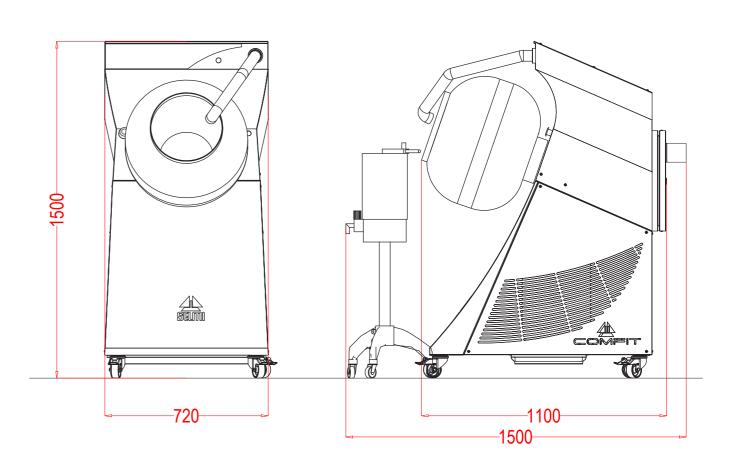
Total installed power [kW] 1,8
Supply voltage [VAC] 220
Number of phases 1
Frequency [Hz] 50 / 60
Auxiliary voltage [Vdc] +24
Enclosure degree of protection IP65
Connection type: industrial plug 16A - 3 poles

### **Characteristics pneumatic system**

Minimum working pressure
Minimum flow rate
Air characteristics

#### **Process features**

Hourly production [kg] 20



[bar] 6

[l/min] 300

filtered, dry and de-oiled