

COMFIT MAXI

COATING PAN

- Machine for semi-industrial use.
- In this product category it is the only model to be equipped with an autonomous cooling system.
- Hourly production: 40 Kg/h
- Can be equipped with automatic SpraySystem, unique in its kind.
- (This accessory needs to be powered from a compressed air source at 4 atm with a delivery capacity of 100 lit/min).



The coating pan is made entirely of AISI 304 steel and is equipped with an electronic speed control to optimise the coating of different types and sizes of products. The introduction of air into the rotating tank cavity is controlled by a cooling system capable of speedily enlarging the size of the confectionery 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.

COMFIT MAXI coating pan complete with automatic chocolate Spray System.

TECNICAL DATA

Tank capacity: 50/60 Kg.
Hourly production: 40 Kg/h.
Power consumption: 2.5 kW 380 V three phase, 5 pole.
Cooling system: 1900 frigories/h.
Dimensions: H 1620 mm, W 1060 mm, D 1500 mm Interchangeable air filter.