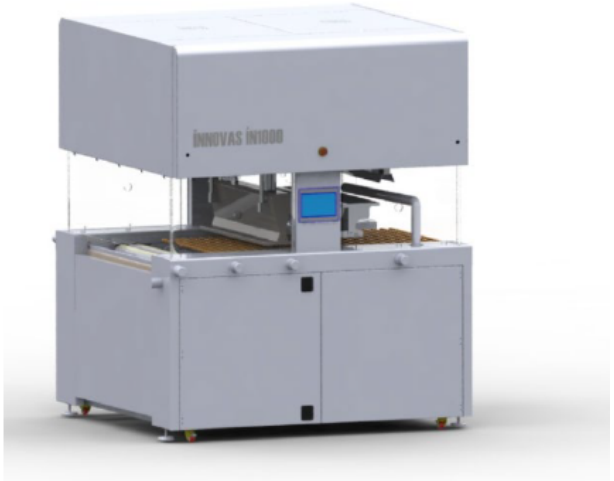
The finishing touch.

Chocolate enrober





Wafers. Bars. Nougat. Cakes.

A coating to suit your product’s form.

Chocolate enrobing with bottom, top or full coating options for different product forms. Suitable for chocolate and compound coating applications.



Bar product applications



Different forms and surfaces

BOTTOM

Base coating

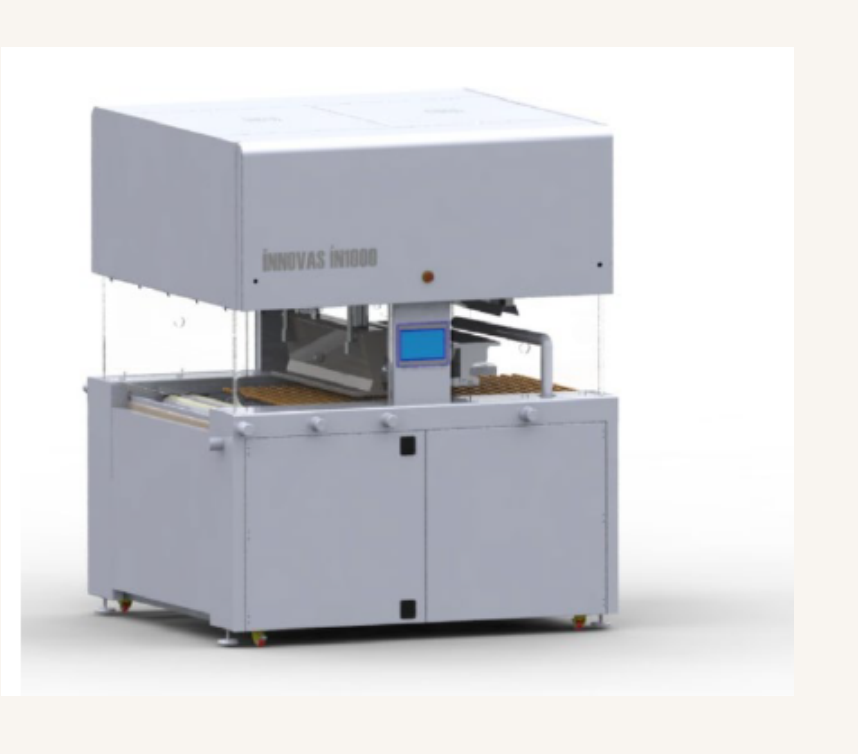
TOP

Upper surface coating

FULL

Bottom and top coating

Flow. Air. Surface.



Machine view / example configuration

01 Chocolate flow

A temperature-controlled pump feeds chocolate into the coating flow.

02 Excess coating removal

Air blowing and bottom scraping settings manage the coating process.

03 Cleaning access

The movable tank arrangement provides access for cleaning.

Sized for your line.

BELT WIDTH OPTIONS / mm

400 / 600 / 800 / 1000 / 1200

Control and options

Touchscreen operator panel
Chocolate temperature, line speed and pump settings
Optional decorator
Optional topping unit and return pump

Product size, coating recipe and target capacity are considered together when selecting the configuration.

Let’s define your project.

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