

TYJ600

Chocolate Coating Machine



Features:

TYJ600 Chocolate Coating Machine is an specified equipment used for enrobing products such as candy, cake, and biscuit etc. on the surface with various unique flavors.

Main parameter:

Speed Of Mesh Belt: 0~8m/min (stepless speed regulating)

Width Of Mesh Belt: 550mm

Speed Of Conveyor Belt: 0~7m/min(stepless speed regulating)

The working temperature of tunnel: 0~10 degrees

Refrigerating capacity: 7200 kcal/h

Evaporating Area: 25 m2

Syrup Supply capacity: 0~30kg/min

The width of conveyer belt: 600mm

Matching power: N overall=13.535KW



Main technical parameters	TYJ600	TYJ800	TYJ900	TYJ1000	TYJ1200
Mesh belt width	550mm	750mm	850mm	950mm	1150mm
Mesh belt speed	0-8m/min	0-7m/min	0-7m/min	0-7m/min	0-7m/min
Conveyor belt width	600mm	800mm	900mm	1000mm	1200mm
Conveyor belt speed	0-7m/min	0-6m/min	0-6m/min	0-6m/min	0-6m/min
Tunnel temperature	0-10°C	0-10°C	0-10°C	0-10°C	0-10°C
Overall power	9.17Kw	9.17Kw	9.17Kw	12Kw	12.5Kw
Weight	2300kg	2800kg	3200kg	3600kg	4000kg
Dimension	L x 940 x 1800mm	L x 1400 x 1800mm	L x 1550 x 1800mm	L x 1650 x 1800mm	L x 1850 x 1800mm