

CANDY PROCESS EQUIPMENT

COATING PAN

FOR COATING CONFECTIONARY PRODUCTS WITH SUGAR, CHOCOLATE, GLAZES AND WAXES

Manufactured from full stainless-steel construction, coating pans are particularly suited to coating a range of confectionary products, and are often used for the coating of tablets, nuts, chocolates and candies.

Due to their uncomplicated design the machines are very easy to operate and maintain.

The angle of the pan can be adjusted to give better results and capacities on certain products.

The pans can also be supplied with hot or cold air blower systems or automatic spray systems.

FEATURES

- Pan opening: 520mm
- Pan internal diameter: 1000mm
- Capacity: 45-90Kg
- Power: 1.5Kw
- Rotation: 30-32rpm
- Dip angle: 30°

OPTIONS

- The pans can be supplied with spray systems and blowers for hot or cold air.
- Various sized pans available to suit your desired output



COATING PAN

SPECIFICATIONS

Overall Height
1600mm

Overall Length
1000mm

Overall Width
1000mm

Material
Machine - 304 Stainless Steel with bead blast finish

Output
Dependent on use

Weight
Machine = 1000Kg

Uses
Coating of hard candies, nuts, gum, tablets

