

SMALL SCALE PROCESS EQUIPMENT

MINI COATING POLISHING PAN

FOR COATING CONFECTIONERY PRODUCTS WITH SUGAR, CHOCOLATE, GLAZES AND WAXES. OUR PANS CAN BE SUPPLIED WITH SPRAY SYSTEMS AND BLOWERS FOR HOT OR COLD AIR.

The mini coating pan is manufactured from full stainless steel construction. This makes for a long life and easy cleaning.

Coating pans (also known as polishing pans) are particularly suited to coating a number of confectionery products. They are most often used for the coating of tablets, nuts, chocolates and candies. The product is added to the revolving pan and other ingredients are added to the mix and the product becomes uniformly coated. Colours and wax can then be added to give the product a bright finish.

Due to their simple design, the machines are extremely easy to operate and maintain.

The small scale coating pan is ideal for low volume production or use in the laboratory.

FEATURES

- 250mm bowl (150mm opening)
- Adjustable bowl angle
- Adjustable rotation speed
- Hot and ambient air blower
- Programmable cycles



MINI COATING POLISHING PAN

SPECIFICATIONS

Overall Height
1000mm

Overall Length
500mm

Overall Width
650mm

Material
Stainless Steel

Output
5kg Depending on product

Weight
50kg

Uses
For hard & soft panning of products in a candy or chocolate shell.

