

BAKON

CHOCOSPRAY 100

chocolate coating sprayer



Whilst we are constantly improving our machines to the requirements of the users, we have developed the Chocospray 100: a machine, which sprays chocolate (coating) directly from an (open) heated reservoir. This reservoir is heated by means of a hot-air circulation, where the temperature can be adjusted digitally. With the introduction of the electrically heated chocolate spraying hose blockages are a thing of the past.



Advantages

- Air mix system with low pressure
- Chocolate always ready for use
- Constant temperature
- Compact and easy to use
- Special decoration possibilities: thin layer / thick layer, orange skin effect, snow effect, cocoa powder effect, granulated effect, lines
- Reduction of the use of cocoa butter and / or coconut oil with 10 to 20 %

Standard features

- Liquid and air pressure separately adjustable
- Digital adjustable temperature
- Interchangeable reservoir
- With or without mobile trolley
- Available with 1 or 2 spray guns (Choco 100 Twin)

Technical details

Voltage	: 220 / 240 Volt / 50 Hz
Power	: 500 W
Spray system	: air mix
Spray pressure	: adjustable from 0,5 to 3,5 bar
Liquid pressure	: adjustable from 0,5 to 3,5 bar
Operating pressure	: 6 bar
Air consumption	: 130 ltr/min.
Dimensions (l x w x h)	: 300 x 380 x 380 mm
Dimensions reservoir	: 260 x 170 x 240 mm
Weight	: 20 kg
Material	: stainless steel 304

All Bakon machines carry the CE-label.

BAKON
FOOD EQUIPMENT

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