



Chocolate panning machine - Drageerketel - Turbine à praline



M1291

7 litre
Base: 580 x 690 x 320 mm
Bowl: Ø 380 mm
220V / 50/60 Hz compatible
Monophase / 370W
Weight: 36 kg

M1292

16 litre
Base: 580 x 690 x 320 mm
Bowl: Ø 500 mm
220V / 50/60 Hz compatible
Monophase / 370W
Weight: 42 kg

Designed specifically to simplify the task of coating products such as hazelnuts, almonds, pistachio nuts, pine nuts, coffee grains, etc. with chocolate. The panning machine is ideal for small to medium-scale operations. The unit is completely manufactured out of stainless steel and is equipped with an effective and silent speed control.

The panning machine has been patented because of special features, which includes:

- its compact size
- its unique bowl installation system

The panning machine is suitable for a variety of applications.

Bowl easy to disassemble, interchangeable and easy to clean.

The panning machine is equipped with an integrated high-performance fan and duct that feeds filtered air into the bowl when wanted.

The silicon cooling-air tube is (re-)movable to facilitate the processing of the product.

With extendable telescopic legs.

Ability to remove the tank for cleaning or to change it.

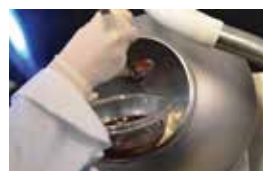
Cooling fan with washable filter.

Additional bowls upon request

M1291-110V

M1292-110V

110V / 60 Hz available
Lead time upon request



You Tube
SEE THE MOVIE
ABOUT COATING CHOCOLATE ON
WWW.YOUTUBE.COM/CWANTWERP



COL4020

Shellac
Coating agent ready for use to polish products coated with chocolate.
1 litre

Sugar panning machine - Drageerketel - Turbine à praline

These sugar panning machines are designed to coat dry and roasted confectionery specialities such as almonds, peanuts, hazelnuts, etc in a layer of caramelized sugar.

The bowl is made from copper for quick heat conductivity, speed setting of the bowl is manually interchangeable.



M1285

Table model 2 litre

Electrical heating

450 x 750 x 700 mm

Weight: 25 kg

No gas needed

Production quantity: about 4kg/h with 2 batches (2 kg/batch)

Manual tilting system with unload tray in stainless steel

Bowl manufactured out of copper and frame out of stainless steel

M1285-110V

110V / 60 Hz available

Lead time upon request



M1293

Production capacity from 2 to 8 litre

550 x 670 x 740 mm

220V / 50/60 Hz compatible

Monophase / 170W

Weight: 32 kg

Zinc-plated iron frame

Copper container

Container heating by 1 liquid gas burner

Electronic burner ignition

Manual overturning of machine for the outcoming of the product

Machines operates on city gas or bottled gas, intensity of gas supply manually controllable.



M1294

Production capacity from 15 to 20 litre

500 x 900 x 1200 mm

220V / 50/60 Hz compatible

Monophase / 370W

Weight: 60 kg

Zinc-plated iron frame

Copper container

Container heating by 2 liquid gas burners

Speed variator and forced air cooling.

With air filler of 700 mm

Machines operates on city gas or bottled gas, intensity of gas supply manually controllable.

M1294 features 2 gas burners, speed variator and forced air cooling.

(The 2 gas burners allow the sugar to melt more quickly, increasing the volume of coated products per hour. The speed variator diversifies the coated sweets, the forced air cooling speeds up the cooling production process).