



## 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.

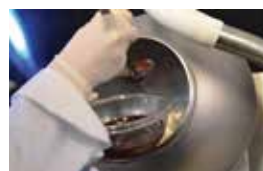
Cooling fan with washable filter.

Additional bowls upon request

### M1291-110V

### M1292-110V

110V / 60 Hz available  
 Lead time upon request



**YouTube**  
 SEE THE MOVIE  
 ABOUT COATING CHOCOLATE ON  
[WWW.YOUTUBE.COM/CWANTWERP](http://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 specialties 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).

 SEE THE MOVIE ABOUT CARAMELIZING ON [WWW.YOUTUBE.COM/CWANTWERP](http://WWW.YOUTUBE.COM/CWANTWERP)