

PRE-BOTTOMER

The Pre-Bottomer is perfect for medium to large scale operators. The modular design is created so that this machine can grow with your business by adding this to your line with a cooling table, and an enrober.

The Perfect pre-bottomer is designed for preparing your favorite products for enrobing by applying a uniform layer of chocolate to the bottom and sides.

Specifications:

- Air heated by electrical elements
- Dual display electronic thermostat (FUJI) to read and adjust actual temperature
- RTD temperature probe
- Preventative temperature limited to avoid burning
- Cooling accelerated via integrated ventilation fan
- All materials are food grade approved such as stainless steel etc...
- Variable belt speed between 0-10ft/min (0-2.5m/min)
- Adjustable chocolate wave height 0-1" (0-25mm) created via the drum under the conveyor belt
- 26" (660mm) long intake
- Infeed and outfeed belts may be controlled separately or synchronized
- Adjustable vibrotational feature (speed and amplitude) to remove excess
- Detailer to remove bottom enrobing tails
- Clear polycarbonate cover with radiating heating element
- 1.5" (38mm) drain with a butterfly valve tri-clamp
- Mounted on casters with brakes

Additional Information

Model	Length	Height	Width	Voltage	Hertz	Amp
PB-12	54" (1,372mm)	42" (1,067mm)	44" (1,118mm)	120	60	8
PB-16	54" (1,372mm)	42" (1,067mm)	48" (1,219mm)	120	60	10
PB-24	54" (1,372mm)	42" (1,067mm)	54" (1,372mm)	120	60	12
PB-36	54" (1,372mm)	42" (1,067mm)	66" (1,676mm)	220	60	8
PB-48	54" (1,372mm)	42" (1,067mm)	78" (1,981mm)	220	60	10
PB-60	54" (1,372mm)	42" (1,067mm)	90" (2,286mm)	220	60	12



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