

LARGE ENROBER

The Perfect Choco Large Enrober is designed for large scale and industrial manufacturers who produce continuous volume products in large quantities with consistent and efficient results. The easy to clean design permits for quick clean-up and extra versatility with the removal of the enrobing belt and quick access to the tank. These enrobers are designed specifically for larger production industrial facilities. The multi functional controls provide exceptional results in the coating process.

Specifications:

- Heated by a water jacketed system
- Temperature RTD probes in chocolate and in water
- All functions are controlled via the PLC touchscreen interface (including normal and reverse mode);
- Colored sensor indicator lights to signal low chocolate levels or other alarms
- Programmable recipes available
- Night mode available
- LED lighting system; IP67 standard
- CSA® approved in the US and Canada;
- Industrial blower with variable temperature and adjustable height to remove excess chocolate
- Double chocolate curtain
- Variable belt speed between 0-20ft/min (0-6.1m/min)
- Adjustable speed vibrational feature to remove excess chocolate (CW and CCW)
- Detailer to remove bottom enrobing tails (CW and CCW);
- Bottom only or full coating of products
- Easy to clean
- Clear polycarbonate door
- Manufactured with food grade approved materials such as stainless steel and plastics
- Tracks are welded onto the bottom of the machine for handling
- Mounted on 4 casters (2 with brakes)
- Modular approach by adding other equipment ie: Melter, Stringer, Cooling tunnel
- Easy Ethernet communication with other equipment
- Cleaning rack available for enrobing belt cleaning



Additional Information

Model	Capacity	Belt Width	Length	Width	Height	Voltage	Hertz	Amp	Phase
ENRO-24	240lbs (110kgs)	24" (610mm)	72" (1,829mm)	53"(1,346mm)	72" (1,829mm)	208/480	60	40	3
ENRO-36	320lbs (150kgs)	36" (914mm)	72" (1,829mm)	65" (1,651mm)	72" (1,829mm)	208/480/600	60	50	3
ENRO-48	405lbs (185kgs)	48" (1,219mm)	72" (1,829mm)	77" (1,956mm)	72" (1,829mm)	480/600	60	50	3
ENRO-60	485lbs (220kgs)	60" (1,524mm)	72" (1,829mm)	89" (2,261mm)	72" (1,829mm)	480/600	60	60	3

* All voltages available upon request, amperage shown are for indication purposes only, amperage may vary according to selected voltage.



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