



First coating pan on the market
to be equipped with a cooling system

Rapid change between
cold and hot air

Can be equipped with
automatic SpraySystem

Interchangeable air filter

The coating pan is made entirely of AISI 304 steel and is equipped with an electronic speed control to optimise the coating of different types and sizes of products. The introduction of air into the rotating tank cavity is controlled by a cooling system aimed at speeding up the enlargement of the dragees via the introduction of chocolate. In the following phase a resistance is used to smoothen and polish the product and clean the machine. The thermoregulator on the control panel enables the adjustment of the temperature to suit the required processing.

Technical data

Electrical specifications: 220 V single phase 50 Hz

Power required: 1,8 Kw - 16 A - 3 poles

Tank capacity: 20 Kg

Hourly production rate: about 20 Kg

Cooling unit: 1100 frigorie/h

Dimensions: h. 1500 mm, w. 720 mm, d. 1200 mm



SPRAY SYSTEM

Spray system compatible only with Selmi coating machines, heated and thermoregulated in low voltage and entirely constructed in aluminium treated for contact with foodstuffs. The apparatus is mounted on a mobile stainless steel trolley. The top part is easily removable for easy cleaning.

This accessory needs to be powered from a compressed air source at 4 atm (300 l/min.).