

Wax Enrobers



The ChocoMa cheese wax enrobers are designed to simply and efficiently apply a consistent coating of wax to cheeses of a variety of sizes and shapes. The Wax Enrobers provide an “end to end” or continuous production process, which is easy to operate and manage in production. Compared to many conventional methods of applying wax coatings to cheeses, the ChocoMa process increases output levels with a consistent conveyor belt production process. This process ensures a smooth and even finish on all cheeses. In addition to enhanced end product quality, significant labour savings may be achieved due to the simple design of the machine. Manufactured in Europe, the machine is made to exacting standards and of extremely high quality materials to ensure long life and reliable production output.

Wax Coat your cheeses simply, easily and inexpensively. These reliable machines are specifically designed to manage colored or clear wax for complete coating of a variety of different sized cheeses.

- Increase the shelf life of your cheeses
- Increase output consistently
- Increase the product range or differentiate between different products with differing colored waxes
- Improve the finished quality of the cheeses
- Improve your margins with no hidden costs
- Reduce the amount of labour
- Reduce wastage with a stronger product

The standard wax machine is 32 cm wide and is built in stainless steel. A lower cost unit, built in steel and aluminum is also available, but it is important to determine if the chemicals used for cleaning are suitable for use. Two specifications are available:

Specification A – Stainless Steel

- Material Stainless Steel
- Belt Speed 3 – 10 metres per minute
- Belt width 32cm
- Height 150 cm
- Width 70 cm overall
- Length 165 cm – excluding take-off table

Specification B – Mild Steel & Aluminium

- Material Mild Steel & Aluminium
- Belt Speed 3 – 10 metres per minute
- Belt width 32cm
- Height 150 cm
- Width 70 cm
- Length 165 cm – excluding take-off table