

QKT Chocolate Enrobing Machine



The enrobing machine is to coat chocolate on various food such as biscuit, wafers, egg-rolls, cake pie and snacks, etc. It mainly consists of chocolate feeding tank, enrobe head, cooling tunnel.

There are following special devices for option also:

- Automatic feeder: to simplify the feeding of biscuits or wafers etc to the enrobe wire mesh, improve production efficiency of 1/3
- Granular sprinkler: to sprinkle sesame or peanut granule on the enrobing products
- Decorator: to decorate zigzags or stripes of different color on the surface of enrobing products.

Machine specification:

Model	QKT-400	QKT-600	QKT-800	QKT-1000	QKT-1200
Wire mesh and belt width(MM)	420	620	820	1020	1220
Wire mesh and belt speed (m/min)	1-6	1-6	1-6	1-6	1-6
Refrigeration unit	2	2	2	3	3
Cooling tunnel length (M)	15.4	15.4	15.4	22	22
Cooling tunnel temperature (°C)	2-10	2-10	2-10	2-10	2-10
Total power (kw)	16	18.5	20.5	26	28.5