truffle TEMPERING MACHINES ACCESSORIES ENROBING



Coating machine for truffles

Compatible with Legend, Plus Ex, Futura Ex, Top Ex

Can be used to make truffles in patisseries

Interchangeable aluminium plates

Plate speed synchronised to that of the coating belt

Two section coating belt. Dripping of chocolate aided by mechanical vibration. Duble curtain chocolate coating hopper. Supporting rotating table synchronised with the coating belt.

Technical data

Dimensions: h. 1100 mm, w. 800 mm, d. 400 mm 800 mm diameter rotating distributor plate with a speed of 3 turns per minute. Safety clutch on the slow shaft.