

# COMFIT COATING PAN

- ▶ 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.



## SPRAY SYSTEM

- ▶ Automatic spray system, unique in its kind.



Spray system compatible only with Selmi coating machines, heated and thermo regulated 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.)**



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.



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**COMFIT coating pan complete with  
automatic Spray System for chocolate**

Can be used in conjunction with Spray System  
which needs to be powered by a compressed air source

# Technical data

Electrical specification: 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, w. 720, p. 1200 mm.

