

COMFIT MAXI

COATING PAN



- ▶ Machine for semi-industrial use
- ▶ In this product category it is the only model to be equipped with an autonomous cooling system
- ▶ 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.



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Can be used in combination with Spray System which needs to be connected to a compressed air source



Technical data

Electrical specification: 400 V three phase - 50 Hz

Power required: 2,5 Kw - 16 A - 5 poles

Tank capacity: 50/60 Kg.

Hourly production rate: 40 Kg.

Cooling unit: 1900 frigorie/h.

Dimensions: h. 1650, w. 1100, p. 1500 mm.

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 (350 L/MIN.)