

COATING AND POLISHING PANS – CP01, CP02, CP03

USED FOR COATING AND POLISHING CONFECTIONERY PRODUCTS WITH SUGAR, CHOCOLATE, GLAZES AND WAXES.

Our Confectionery Coating Pans are manufactured from full stainless steel and are designed for the efficient coating of a wide array of confectionery products, such as tablets, nuts, chocolates, and candies. These pans include variable speed settings, an adjustable pan angle, and an air blower system for enhanced precision in coating processes.

FEATURES

- **Efficient Design:** The coating pan includes a user-friendly and efficient design, ensuring simple operation and maintenance.
- **Adjustable Pan Angle:** To achieve the optimal coating.
- **Optional Air Blower Systems:** Supplied with or without air blower systems for both hot and cold air.
- **Optional Automatic Spray Systems:** These systems enable a precise and consistent application of coatings, essential for achieving the desired aesthetic and taste in your products.
- **Optional Internal Baffles:** Enhance the tumbling action within the pan for a more even and consistent coating. This feature is crucial in preserving the quality and uniformity of your confectionery coatings.



CANDY PROCESSING EQUIPMENT



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SPECIFICATIONS

Overall Length

CP01: 1200mm

CP02: 1500mm

CP03: 1800mm

Overall Width

CP01: 1000mm

CP02: 1250mm

CP03: 1500mm

Overall Height

CP01: 1600mm

CP02: 1850mm

CP03: 2100mm

Material

304 Stainless Steel

Products

Tablets, Nuts, Chocolates, Candies, Popcorn

Max Capacity (dependant on product weight)

CP01: 50 – 70kg / batch

CP02: 90 – 150kg / batch

CP03: 100 – 300kg / batch

CP01: 1600mm

CP02: 1850mm

CP03: 2100mm



CP01: 1000mm

CP02: 1250mm

CP03: 1500mm

CP01: 1200mm

CP02: 1500mm

CP03: 1800mm