



ENROBER BELT TYPE "INSPIRE"

TECHNICAL DESCRIPTION

FUNCTION

For the enrobing of biscuits, waffles, fillings, ... with chocolate.

Separately obtainable, but meant for assembling on the automatic tempering machine Inspire.

Consistency in quality, easy to operate. Easy to clean (stainless steel).

To combine with separate driven extension discharge and roll of paper, to produce enrobed chocolates / biscuits.

The enrober may alternatively be equipped with a truffle extension, driven by a cogged wheel, and a circular truffle table, to produce truffles.

The paper take-off section is always in combination with a trolley for both the wire conveyor or the vibration table.

MEASURES

<u>Enrober Belt</u>	<u>18 cm</u>
- Length enrober belt	780 mm
- Width enrober wire	180 mm
- Width frame enrober	290 mm
- Width motor inclusive	390 mm
- Width detailer inclusive	470 mm
- Height enrober	170 mm
- Height motor inclusive	170 mm
- Weight chocolate distribution tank	2.5 kg
- Weight cover	8 kg
- Weight enrober motor included	19,5 kg
- Weight detailer	2 kg
- Extra weight blower	0,5 kg
<u>Extension discharge</u>	
- Length extension discharge	800 mm
- Length carpet belt	750 mm
- Working height of extension	970 mm
- Width carpet belt	180 mm
- Weight extension discharge motor incl.	31,5 kg
- Weight with roll of paper (+/-)	40 kg
<u>Truffle extension</u>	
- Length truffle extension	250 mm
- Width truffle extension	290 mm
- Width extension wire	180 mm
- Height truffle extension	100 mm
- Weight truffle extension	1 kg
<u>Truffle table on electrical frame</u>	
- Diameter table	600 mm
- Height frame with table	840 mm
- Height table (without axe)	80 mm
- Weight frame with table	28 kg
- Weight truffle table	8 kg



-CONTINUATION ENROBER BELT-

MECHANICAL

1. Enrober wire along the whole length in two parts (put-on part and enrober part) in order to avoid pollution. Still enough space before the curtain tank to put, if necessary, very small products directly on the enrobing part.
2. Adjustable chocolate bath with external valve.
3. External control system to push the enrober wire deeper in the chocolate bath.
4. External adjustable vibrating movement.
5. Standard with distribution tank for double chocolate curtain, supplied with overflow perforation.
6. Standard with transparent cover with integrated heating for keeping the enrober space warm.
7. Extension discharge mounted on a trolley with castors, that not only serves as support for the extension discharge, but also as storage trolley for the wire conveyor (or vibration table) when this is not used.
8. Extension discharge with manual adjustable pull- and steer roller.
9. Products are transported via paper roll on paper take-off section.
10. One stainless steel plate included to remove products from the extension discharge and bring to the refrigerator.

ELECTRICAL

11. Enrober wire is driven by a separate monophase motor 25W. Speed approximate 1 meter per minute.
12. Extension is driven by a separate monophase motor 25 W. Speed approximate 0,5 meter per minute.
13. Control of wire conveyor and paper take-off section via PLC of tempering machine Inspire.
14. Standard with detailer with separate drive motor 15 W, for taking the tails of the chocolates away.

OPTIONS

15. Blower, adjustable in height and air flow, for blowing the superfluous chocolate away. Control via PLC of tempering machine Inspire.
16. Bottom tank for enrobing only the underside of the products.
17. Truffle top, driven by motor of wire conveyor belt, for connection to truffle table
18. Truffle table 60cm diameter with motor 0,18kW.