



**Corio
Equipment
Manufacturing**

**Chocolate
Coater**

CC – 24 Chocolate Coater - Enrober

- Product Features**
- Easy to operate design
 - PLC control
 - Pull Away conveyor for easy cleaning
 - Infrared Heater
 - 3" chocolate tank drain for easy cleaning and change over
 - This machine can enrobe, deposit, and coat most products with chocolate and glazes
 - Variable speed control for conveyor system
 - Wash down conveyor motor
 - Conveyor width 24"

Common Attachments

1	Topping Hopper
1	Remote Conveyor Control

Enrobes Products Such As

Biscotti Cookies	Cakes
Biscuits	Nut Clusters
Crackers	Power Bars
Caramel Candy	Fills Molds



Model CC - 24

Specifications

- All stainless steel construction #304
- PLC control
- Digital temperature control
- Heated Jacketed chocolate tank
- Chocolate tank capacity 90 lbs
- 2.5" chocolate tank drain
- 2 Chocolate depositing heads
- Stainless Steel mesh conveyor
- Voltage 220 Volts 3 phase 40 amps
- Adjustable height Locking Casters
- Dimension 70.5"W x 50"D x 60" H
- Shipping weights 670 lbs.
- Set up charges (Extra)
- F.O.B Wareham, Ma 02571

Options

- Extended Conveyor lengths
- Custom Depositing heads
- Chocolate Spraying attachment
- Topping dispensers
- Remote chocolate pump attachment

**For More Information Call
800-244-3165**

www.coriobakeryequipment.com
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