



**Corio  
Equipment  
Manufacturing**

**Chocolate  
Pre Bottomer**

**CPE – 16 Chocolate Pre Bottomer**

Product Features

- Easy to operate design
- Removable Conveyor for easy cleaning
- Our chocolate transfer system is easy to clean and works well with all chocolates
- 2.5" chocolate tank drain for easy cleaning and change over
- Cabinet heating system keeps the interior cabinet temperature between 90 – 100 degrees
- Variable speed control for conveyor and chocolate auger transfer system



Specifications

- Stainless steel construction #304
- Standard Control Panel
- Digital Temperature Control
- Heated Water Jacketed Chocolate Tank
- Chocolate Sanitary Pump Transfer System
- Chocolate Tank capacity 80 lbs
- Coates Bottoms only
- 16" wide conveyor
- 2.5" diameter chocolate tank drain
- Voltage 220 Volts 3 phase 30 amps
- Floor Leveling Casters
- Dimension 49" W x 38.5"D x 58" H
- Shipping weights 650 lbs.
- F.O.B Wareham, Ma 02571

Enrobes Products Such As	
Biscotti Cookies	Nut Clusters
Pastries	Power Bars
Caramel Candy	Pretzels
Cakes	Wafers



Biscotti Cookie Bottom Coated

Options

- Conveyor Detailer Rod
- Remote Chocolate Pump Attachment
- Different types of voltage accommodations

For More Information Call  
866- 537- 1113

<http://www.coriobakeryequipment.com/>

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