



**Corio  
Equipment  
Manufacturing**

**Chocolate  
Enrober**

**CPE – 16 Chocolate Enrober**

**Product Features**

- Easy to operate design
- Removable Conveyor for easy access to the chocolate tank for cleaning and quick change over
- Our chocolate transfer system is easy to clean and works well with all chocolates
- 2.5” chocolate tank drain for easy cleaning and quick draining
- Quartz Cabinet Heating System
- Remote Chocolate Pump connection for tempering tank
- Variable speed control for conveyor and chocolate auger transfer system



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



Biscotti Cookie Bottom Coated

**For More Information Call  
866- 537- 1113**

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

**Call For Pricing**

**Specifications**

- Polished 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 Product Bottom and Tops
- Air detailer system
- Heavy Duty 16” wide stainless steel conveyor
- 2.5” Dia. Sanitary chocolate tank drain
- Voltage 220 Volts 3 phase 30 amps
- Approved UL/CE Components
- 1 year Factory Warranty
- Heavy Duty Locking Casters
- Dimension 49” W x 38.5”D x 58” H
- Shipping weights 650 lbs.
- Set up charges (Extra)
- F.O.B Wareham, Ma 02571