



**Corio
Equipment
Manufacturing**

**Chocolate
Enrober**

CPE – 16 Chocolate Enrober

Product Features

- Easy to operate design
- Removable Conveyor for easy cleaning
- Our unique auger chocolate transfer system is easy to clean plus eliminates pump seals, and at the same time works 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



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

www.coriobakeryequipment.com

Call For Pricing

Specifications

- Stainless steel construction #304
- Standard Control Panel
- Digital temperature control
- Heated Water Jacketed Chocolate Tank
- Chocolate Auger Pump System
- Chocolate Tank capacity 80 lbs
- Coates Bottoms and Tops
- 16" wide conveyor
- Shaker Conveyor Attachment Included
- 2.5" Dia. chocolate tank drain
- Voltage 220 Volts 3 phase 30 amps
- 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

Options

- Air Detailer
- PLC Controls
- Conveyor Detailer
- Remote Chocolate Pump Attachment
- Equipment ETL Certification