



**Corio
Equipment
Manufacturing**

**Chocolate
Enrober**

CPE – 16 Chocolate Enrober

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 Tops and Bottoms
- 16" SS wide wire coating mesh conveyor
- 2.5" Dia. chocolate tank drain
- Shaker system Included
- Chocolate Pump Attachment (Included)
- Voltage 220 Volts 3 phase 40 amps
- Floor Leveling Casters
- Dimension 44" 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

Call For Pricing

For More Information Call
866- 537- 1113
www.corioequipment.com

Options

- Shaker Conveyor Attachment (Included)
- Conveyor Detailer
- Air Detailer