



Corio Equipment Manufacturing

Chocolate Enrober

CPE - 24 - R Chocolate Enrober

Product Features

- Easy to operate design
- Removable Conveyor for easy cleaning
- Heated Chocolate Pump System
- 2.5" Chocolate tank drain for easy cleaning and change over
- Quartz Cabinet heating system for the interior cabinet
- Variable speed control for conveyor and chocolate pump transfer system
- Remote Chocolate Filling Connection



Made In USA



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



Biscotti Cookie Bottom Coated

Specifications

- Polished Stainless steel construction #304
- Standard control panel
- Digital temperature control
- Heated Water Jacketed Chocolate Tank
- Circulating Pump for the Water Jacketed Tank
- Chocolate Sanitary Pump Transfer System
- Coates both top and bottom of your products
- Conveyor Chocolate Shaker System
- Air Detailer System
- Remote Chocolate Pump Connection
- **Included** Roll-A-Way Conveyor System
- Chocolate Tank Maximum Capacity 80 lbs
- 24" wide heavy duty conveyor stainless steel
- 2.5" chocolate tank drain
- Approved UL/CE Electrical Components
- Voltage 220 - 240 Volts 3 phase 40 amps
- Locking Casters
- Dimension 59" W x 49"D x 60" H
- Shipping weights 875 lbs.
- Set up charges (Extra)
- F.O.B Wareham, Ma 02571

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

For More Information Call

1- 866- 537- 1113



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CPE - 36 - R Chocolate Enrober

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Specifications

- Polished Stainless steel construction #304
- Standard control panel
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- Heated Water Jacketed Chocolate Tank
- Circulating Pump for the Water Jacketed Tank
- Chocolate Sanitary Pump Transfer System
- Coates both top and bottom of your products
- Conveyor Chocolate Shaker System
- Air Detailer System
- Remote Chocolate Pump Connection
- **Included** Roll-A-Way Conveyor System
- Chocolate Tank Maximum capacity 100 lbs
- 36" wide heavy duty conveyor stainless steel
- 2.5" chocolate tank drain
- Approved UL/CE Electrical Components
- Voltage 220 - 240 Volts 3 phase 40 amps
- Locking Casters
- Dimension 60" W x 61"D x 60" H
- Shipping weights 1220 lbs.
- Set up charges (Extra)
- F.O.B Wareham, Ma 02571

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