

2MP CHOCOLATE ENROBERS

2MP – the well-proven semi-industrial enrober
– choose between 4 different production capacities

- Top coating, bottom coating or complete enrobing
- Double chocolate curtains and variable speed control
- Variable air pressure and direction control on blower

Optional:

- Cooling tunnel
- Paper take-off tables
- Removable infeed grill
- Water jacketed chocolate tank



QUALITY CHOCOLATE MACHINERY

ChocoMa[®]



2MP CHOCOLATE ENROBERS

The 2MP enrobers – increasing your productivity in 4 different levels

Perfect for the the mid size manufacture

With belt width of 240 – 320 – 400 or 600 mm the capacity of 2MP enrobers are perfect for the mid size manufacture with a semi-industrial production. The 2MP enrobers are designed for complete coating, bottom coating only and for half coating of pralines, bars, biscuits, dates and dried fruit, cakes etc. with chocolate or compound chocolate.

Flexibel production with removeale tanks

Even though the 2MP enrobers are high capacity equipment, they have the flexibility which characterize all Chocoma equipment. The concept of removable chocolate tanks makes it possible to change the machine to enrobe with another kind of chocolate in a very short time without use of tools or special knowledge. Trolley and extra chocolate tanks are available to make the change possible.

Hygienic design – easy cleaning without using tools

The tempered chocolate is feeded into the enrobing section by means of a pump, which also is able to discharge outside the enrober for alternative production. The pump and other parts, which holds or circulate the chocolate, are designed for cleaning in a few minutes and can be removed without using tools. The 2MP enrobers have a rotating detailer in the exit end as standard.

Tailor your machine configuration

The 2MP enrobers can be supplied on wheels or fixed legs. The standard models are made of stainless steel, aluminum and painted mild steel. On request the 2MP enrobers can be supplied completely in stainless steel, or in a combined stainless steel and aluminum design.

Specifications	2MP-24	2MP-32	2MP-40	2MP-60
Belt width (mm)	240	320	400	600
Tank volume (liter)	45	53	61	95
Power supply	200-240 VAC	–	–	–
Power consumption (kW)*	2,0	2,1	2,3	2,8
Compressed air needed?	No	No	No	No

* Maximum – when all electrical devices and heating elements are turned on.

visit www.chocoma.com for more technical information

Removable infeed grill – option

The 2MP enrobers are supplied with a fixed infeed grill as standard. As option the 2MP enrobers can be supplied with a removable infeed grill which can be detached from the machine for cleaning in a dish washer. If a removable infeed grill is used, and small products with a length less than 1,5 mm has to be coated, then it is recommended to have a rotating inlet shaft between the infeed grill and main grill to ease the transfer between the two grills.

Controlling chocolate temperature – option

The 2MP enrobers are supplied with an air heated chocolate tank as standard. As option, the 2MP can be supplied with water jacketed chocolate tank. By letting a small volume of cold water into the water jacket, it is possible to cool the chocolate. Or, by means of the internal heating rod it is possible to increase the temperature of the chocolate. This cooling/heating feature is useful in manufacturing environments with fluctuating ambient temperatures, where maintaining a stable chocolate temperature can be difficult. An electronic thermostat controls the temperature of the water in the jacket.

Heated filling pipe – option

The 2MP enrobers can be supplied with a heated filling pipe, in order to receive chocolate supply from external sources like the Chocoma TB20-2 batch melting and tempering machines.



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