



Coating Pans



Conventional rotary pans are extremely versatile and can be used for coating and polishing a wide range of products such as nuts, dried fruit, licorice centers, jelly beans etc, using chocolate masses or sugar solution coatings.

The pans are manufactured from stainless steel grade 304, or 316 as an optional extra.

Machines can be supplied either with a fixed angle base, or as a fully tilt-able construction. The tilt-able design allows both a variation in coating angles as well as the ability to invert the pan to discharge the coated product. This saves valuable time normally associated with unloading in fixed angle pans.

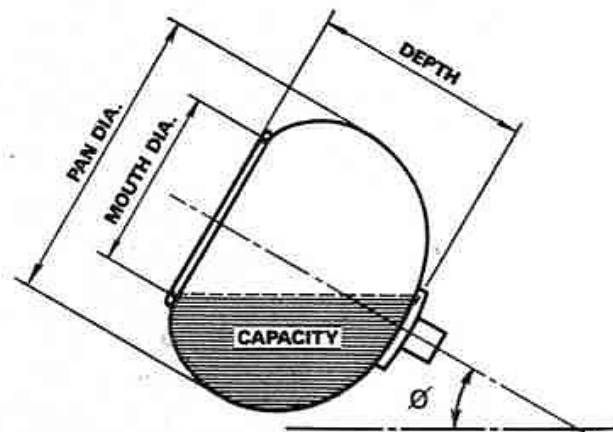
The machines are provided with an AC variable frequency drive as standard, with a digital display for the pan rotation speed. The pans can be rotated in clockwise or anti-clockwise directions.

Specifications:

Outside diameter	Mouth dia.	Depth	Capacity (Litres)	Pan RPM	Heaters (Max. 70 C)	Blower motor	Blower max. volume	Exhaust blowers
12"	300mm	180	5	0-70	2kw	0.2kw	1.5m ³ /min.	0.2kw
16"	400mm	240	10	0-70	2kw	0.2kw	1.5m ³ /min.	0.2kw
30"	762mm	432	50	0-35	4.5kw	0.55kw	2.5m ³ /min.	0.4kw
36"	914mm	445	85	0-35	4.5kw	0.55kw	2.5m ³ /min.	0.4kw
42"	1067mm	560	167	0-25	6kw	0.75kw	2.5m ³ /min.	0.4kw
48"	1220mm	813	184	0-25	6kw	0.75kw	4.5m ³ /min.	0.55kw
60"	1524mm	1067	254	0-12	6kw	0.75kw	4.5m ³ /min.	0.55kw

Optional extras:

- Hot/cold air blowers
- Chocolate/syrup preparation and spray units
- Exhaust unit
- Sound insulation
- Cover for pan aperture
- Baffles welded inside pan



A.M.P Rose also supplies belt type coating machines for high output coating in chocolate or similar masses