

Belt Coater



Maximize your productivity

Quickly and uniformly apply chocolate, yogurt, and sugar solutions to nuts, fruits, candy cores, cereals, and other products with our automatic Belt Coater.

Eliminate the labor, inconsistency, and long batch times of conventional pan coating. This fully automated Belt Coater does the work of multiple pan systems in a fraction of the time. Adding our optional chocolate spray system will significantly increase coating speed and production output. Large access doors, removable drip pans, and easy access design minimize the time and cost of sanitation.

Standard Features

- 36" diameter by 48", 60" or 72" widths
- Stainless steel hot water jacketed drip bar
- Conditioned air blower
- Food grade plastic side wheels
- Interior lighting
- All controls pre-wired
- NEMA 4 stainless steel control console
- 304 stainless steel construction

Options

- PLC controls
- Recipe management
- Load cells with readout
- Chocolate spray system
- Air refrigeration system
- Exhaust fan (polisher)



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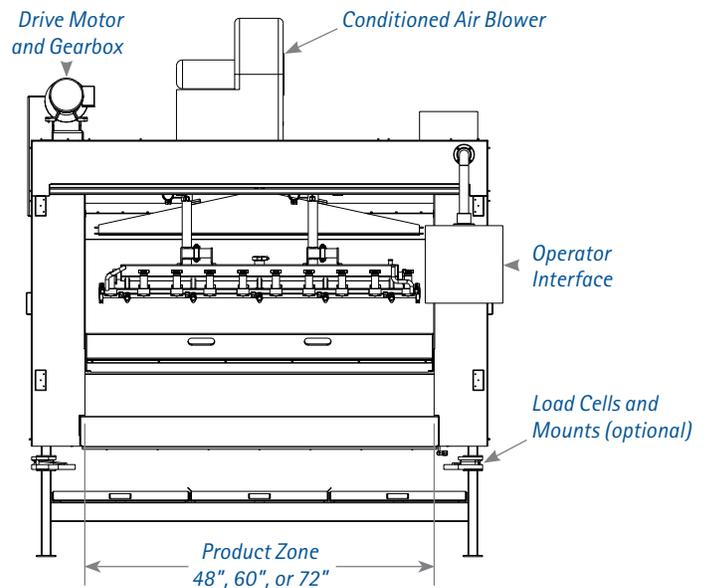


Easy access coating chamber simplifies the loading and discharging of product. Optional chocolate spray manifold for maximum coating efficiency shown.

Utilities

- 70 amps at 230 VAC/3Ph/60Hz
- 1 scfm at 90 psi compressed air

Constant improvement and engineering innovations mean these specifications may change without notice.



Heat and Control, Inc. 800 227 5980 www.heatandcontrol.com
21121 Cabot Blvd., Hayward, CA 94545

Spray Dynamics 636 629 7366 www.spraydynamics.com
108 Bolte Lane, St. Clair, MO 63077

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