



for buttering of christmas bread etc.

Your advantages of our coating systems

- constant optimal product and processing quality
- constant temperature of the coating by thermo oil heating
- heated warm up unit with slewing agitator
- full and base coating system
- adjustable coating temperature of over 120°C
- heating coil and hot or cold air blowing unit
- effective cleaning by a hygienic construction
- coupled wire mesh belt for the separate cleaning
- optimum combination of system components
- individual customer requirements are possible at any time

Total length:	2500 mm
Working width:	640 mm
Working high:	910 mm
Tank capacity:	100 ltr.



Food equipment
made in Germany