

# SILCOT®

## MIN 5K

Professional Coating Pan Machine  
PATENT



**LINBRAZE®**  
brazing powders industry



## DESCRIPTION OF THE COATING PAN MACHINE

**SILCOT MIN 5K** - Coating pan machines with manual tilting for the production of sugar-base coat, chocolate, hazel-nuts, almonds, puffed rice and various different product.

The **SILCOT MIN 5K's** structure is built with a robust stainless steel and the octagonal pan in tempered glass filled into a cilindric case in stainless steel. The front side of the pans is characterized of a special sefty cap, designed with a central aperture in order to facilitate the production process during the coating operation.

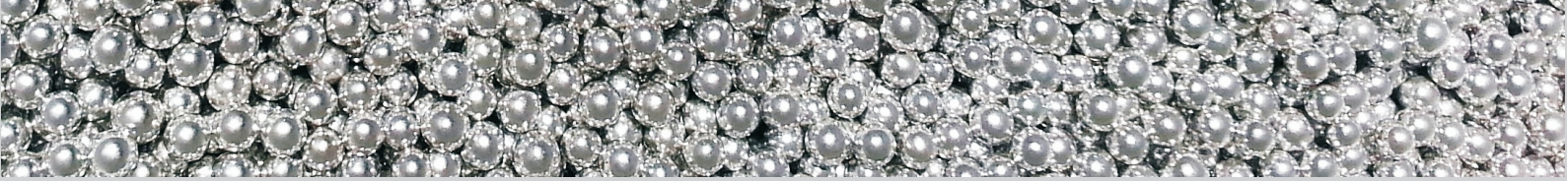
The **SILCOT MIN 5K** enables the production of one complete production cycles executable by only one operator. The small control panel enable the control commands such; start, stop, set the rotation speed of pan.

Note that such machine can exclusively be used in confectionery industry and is intended for professional use only.

## TECHNICAL DATA

<b>SILCOT MIN 5K</b>	<b>UNIT</b>	<b>DATA</b>
Width	mm	550
Depth	mm	600
Height	mm	600
Container capacity	Lt	15
Max amount of mixing	Kg	5/6
Motor power rotation - Container	Kw	0,18
Max installed power	Kw	0,20
Supply voltage	V	220
Frequency	Hz	50/60





**GENERAL VIEWS**



**CHARACTERISTICS:**

- Variation of the speed of rotation
- Tilting containers manual
- Entirely realized in stainless steel



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