

SILCOT®

DO 30K

Professional Coating Pan Machine
PATENT



LINBRAZE®
brazing powders industry

DESCRIPTION OF THE COATING PAN MACHINE

SILCOT DO 30K - Coating pan machines with automatic tilting for the production of sugar-base coat, chocolate, hazel-nuts, almonds, puffed rice and various different product.

The **SILCOT DO 30K's** structure is built with a robust stainless steel case and the octagonal pans 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 DO 30K** enables the simultaneous production of two complete production cycles executable by only one operator. The control panel enable the control commands such; start, stop, set the rotation speed of single pans. The machining cycles can be started separately and independent.

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

TECHNICAL DATA

SILCOT DO 30K	UNIT	DATA
Width	mm	1500
Depth	mm	600
Height	mm	1300
Container capacity - right	Lt	25
Container capacity - left	Lt	25
Max amount of mixing - Container right	Kg	15
Max amount of mixing - Container left	Kg	15
Motor power rotation - Container right	Kw	0,18
Motor power rotation - Container left	Kw	0,18
Motor power tilt - Container right	Kw	0,18
Motor power tilt - Container left	Kw	0,18
Max installed power	Kw	0,80
Supply voltage	V	380/400
Frequency	Hz	50/60



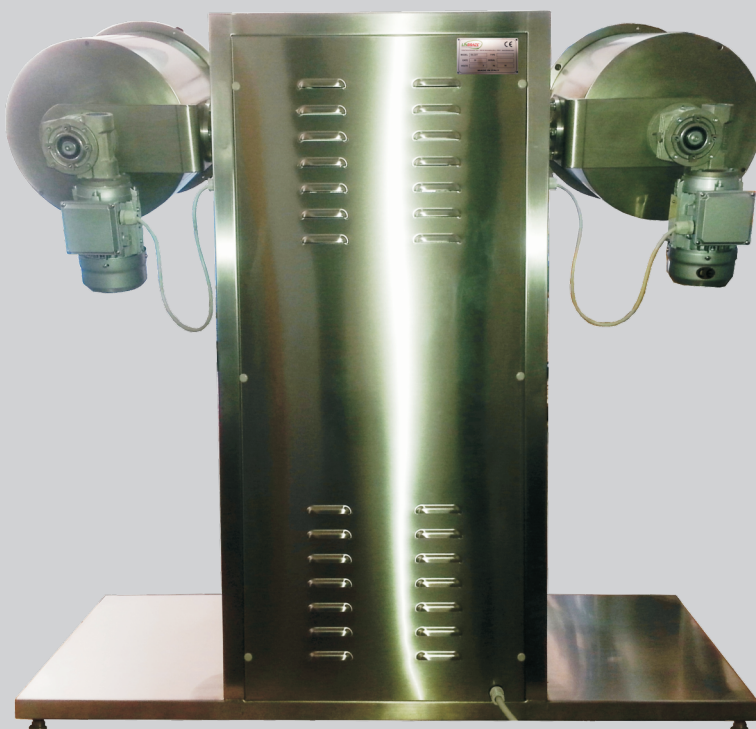
GENERAL VIEWS



Front side



Side lateral



Rear side

CHARACTERISTICS:

- Double cycle machining separate
- Variation of the speed of rotation
- Tilting containers mechanized
- Entirely realized in stainless steel



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