

MINI ENROBER ENRO-6

The ENRO-6 is perfect for growing chocolate businesses. The modular design is created so that the machine can grow with your business by adding industrial components, such as cooling tunnels and heating cabinets which permit continuous operation with limited floorspace. This enrober can diversify your product portfolio while still maintaining the personal touch.

Dimensions

Belt width	Length	Width	Height
6" (152mm)	79" (2,007mm)	24" (610mm)	50" (1,270mm)

Power Requirements

	Volt	Hertz	Amp
ENRO-6	120V	60	14
AIR 2.0	120V	60	8

Specifications:

- The AIR 2.0 comes standard with this machine (see technical sheets for the AIR 2.0);
- All materials are food grade approved such as stainless steel, and Acetron®;
- Heated polycarbonate cover (image not shown);
- Variable belt speed between 0-4ft/min (0-1.2m/min);
- Intake and outlet belts may be controlled separately or synchronized;
- Double chocolate curtain with adjustable opening;
- Full coating of product, bottom enrobing or bottom & sides up to ½";
- Industrial blower at a constant temperature of 95°F (35°C) to remove excess chocolate;
- Adjustable vibrational feature (speed and amplitude) to remove excess; and
- Detailer to remove bottom enrobing tails.



Accessories



Parchment Paper



Additional Pans & plastic covers

