Schröter Maschinenbau GmbH
Expertise in dragee coating machines

DATA SHEET
SCC 09 PLC

CHOCOLATE DRAGEE COATING MACHINE

SCC 09 PLC

Efficient. Precise. Versatile.

The programmable dragee coating machine: select a recipe, start, coat with reproducible results. With 10" touch panel, weighing system and recipe management.

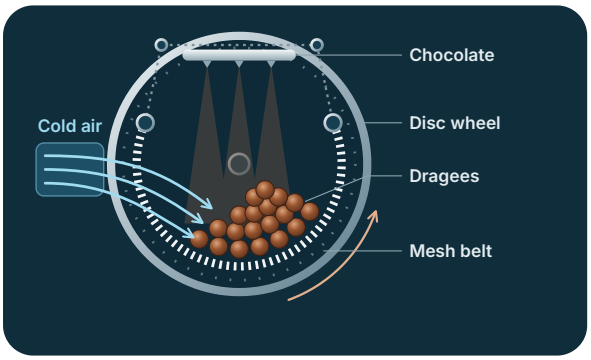


up to 400 kg/h	340 l	2.2 kW	approx. 950 kg
OUTPUT*	CAPACITY	DRIVE POWER	WEIGHT

THE PRINCIPLE

Belt instead of pan

The stainless steel mesh belt forms a trough in which the centers tumble gently. Chocolate is sprayed on, cold air sets it layer by layer.



TECHNICAL DATA

Output	**up to 400 kg/h***
Capacity	**340 l**
Voltage	**230/400 V****
Drive power	**2.2 kW**
Control	**PLC, 10" color touch panel**
Chocolate connection	**G 1 1/2"**
Hot water supply	**2 × G 3/4"**
Cold air connection	**250 × 200 mm**
Cold air demand	**approx. 1,200 m³/h, 12–14 °C**
Dimensions (W×D×H)	**1,450 × 1,810 × 2,000 mm**
Weight	**approx. 950 kg**

* Depending on product and amount of coating. ** Special voltages on request. Subject to technical changes.

- ✓ **PLC control**, programmable
- ✓ **10" color touch panel**
- ✓ **Electronic weighing system**
- ✓ **Recipe management**
- ✓ **Variable speed**, gentle
- ✓ **Discharge** by reversing

APPLICATIONS

Nuts & almonds
hard centers

Fruit pieces
delicate centers

Soft centers
jelly, fondant, marshmallow

Biscuits & cereals
crunchy centers

Also in our range: cold air units · SCP 09 polishing machine · RWK chocolate tanks



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