



PERLA HORIZONTAL PANNING MACHINE

PERLA horizontal belt coater does the same thing that conventional chocolate coating pans do — and is quicker, quieter, smaller, and requires less attention and training to operate than conventional coating pans of the same throughput.



Perla makes it easy to coat (engross) nuts, dried fruit chunks, coffee beans, and many other items with any kind of chocolate. Thanks to its small size, it fits into any workshop and apart from the food-grade plastic belt, Perla is made entirely from stainless steel.

A forced air ventilation system is built into the housing and ambient and hot air are standard. A cooling unit makes it possible to produce perfectly coated items even in hot environments.

All aspects of the operation of the Perla are accessible via an electronic control panel.

The belt reverses, which means the Perla unloads itself within a matter of a few seconds at the end of each batch.

PERLA's horizontal belt design provides easy access to the product being coated, eliminating the need to reach and lean into the pan to observe progress and to add chocolate or glaze.

Key Standard Features

- Food-grade plastic belt (POM)
- Ambient and heated forced air standard; optional cooling unit
- Belt reverses for unloading finished product
- Integrated finished-product collection drawer
- Speed regulator for the belt

Key Specifications

- Throughput: 20~25 kg/hr
- Belt width: 800 mm
- Size: 1250mm(w) x 800(d) x 950(h)
- Weight: 140 kg (~310 lbs)
- Installed power: 2.2 Kw