

KADZAMA

TECHNOLOGY FOR SUCCESS

Chocolate enrobing machine 300 mm

Manual



This manual is designed for study the main technical characteristics, operating principle and rules of technical operation of a chocolate enrobing machine 300 mm.

Before use carefully read the instructions below!

Improper use of the equipment can be a source of danger. By starting work with the device you confirm that you are fully acquainted with this manual and understood the rules of operation of the device.

KADZAMA appreciates your purchase and wishes you a pleasant work experience.

1 — Purpose of the device

Chocolate enrobing machine 300 mm is designed for full or partial enrobing of various products, it works in conjunction with automatic tempering machines 30 and 60 kg.

2 — Specifications

Power supply, [V] / [Hz]	220-240 / 50
Power intake (not more than), [kW / h]	0,6

Belt width, [mm]	300
Dimensional size (L x W x H), [mm]	1718 x 636.5 x 1185
Size in package (L x W x H), [mm]	670 x 540 x 1730
Weight (unpacked / in package), [kg]	72 / 100

3 — Configuration

Enrobing machine — 1 pc.

Roll of wax paper — 1 pc.

Tray for finished products — 1 pc.

Manual — 1 pc.

Warranty card — 1 pc.

4 — Safety measures

4.1. Enrobing machine is an electric appliance with a certain danger potential. When connecting the device to the electric grid, take all necessary precautions to avoid electric shock.

4.2. Enrobing machine must be connected to the power supply and operated only by trained personnel.

4.3. It is not allowed to operate an enrobing machine in the absence of electrical grounding («E» wire).

4.4. Enrobing machine should be used only for its intended purpose.

4.5. Use and store enrobing machine in a place out of reach of children

4.6. Do not leave the enrobing machine switched on without supervision for a long time.

4.7. Do not operate an enrobing machine with wet hands.

4.8. Do not allow liquids inside the enrobing machine.

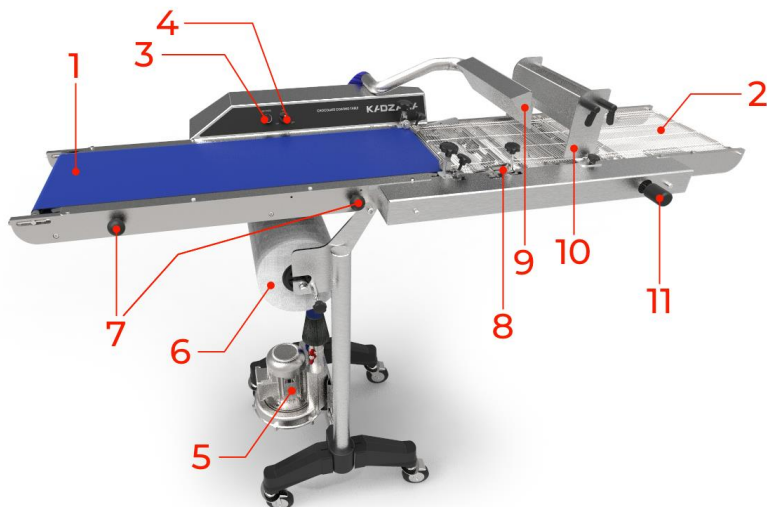
4.9. Do not use an enrobing machine at ambient temperatures below 10°C and above 40°C, and relative humidity above 80%.

4.10. When transporting enrobing machine at sub zero temperatures, prior to first use it should be kept at room temperature for at least 1 hour.

4.11. Any maintenance should be carried out when the enrobing machine is disconnected from the power supply!

4.12. Repair or disassembly of enrobing machine may only be provided with the assistance of qualified personnel of KADZAMA Ltd.

5 — Constructive elements description



- 1 — Receiving belt
- 2 — Feeding conveyor mesh
- 3 — Belt speed regulator
- 4 — Rotary switch
- 5 — Air pump motor
- 6 — Roll of wax paper

- 7 — Pull-out bars (for tray)
- 8 — Mechanical vibration controller
- 9 — Blowing device
- 10 — Equipment for creating gate
- 11 — Clutch handle

6 — Before start

- 6.1. Remove the packaging.
- 6.2. Set up the enrobing machine by aligning the grooves with the pins on the automatic tempering machine.
- 6.3. Make sure that the distance from the body and the engine to the nearest objects and walls is at least 10 cm.
- 6.4. Secure the wheels with wheel stoppers.
- 6.5. Connect the power cable to the corresponding socket on the automatic tempering machine.

7 — Exploitation

IMPORTANT! Make sure that components and moving parts move freely. If there is residual mass, the conveyor mesh must be preheated before starting. Starting movement when there is a frozen mass on the moving parts of the equipment is

PROHIBITED, as it will lead to inevitable breakdown and loss of warranty.

7.1. To control the air flow, use the rotary switch **(4)**.

7.2. The belt speed is controlled manually using the regulator **(3)**.

7.3. To increase or decrease the vibration strength, use the mechanical vibration control **(8)**.

7.4. Before starting work, set the airflow **(9)** in the desired position, as well as additional equipment (for example, to create a gate **(10)**).

7.5. After completion of operation, it is necessary to clean the equipment from any remaining mass and turn off the power.

8 — Maintenance and care

8.1. During the operation keep the enrobing machine clean.

8.2. It is allowed to wipe the body with a damp cloth, after disconnecting the machine from the power supply.

8.3. It is allowed to clean the belt under warm water and wash with detergents.

8.4. Water must not enter the control housing.

9 — Warranty

The warranty period (as well as the terms of warranty service) are specified in the warranty card.

10 — Certificate of acceptance

Chocolate enrobing machine 300 mm complies with stated specifications and is recognized as serviceable.

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Meets certification requirements

