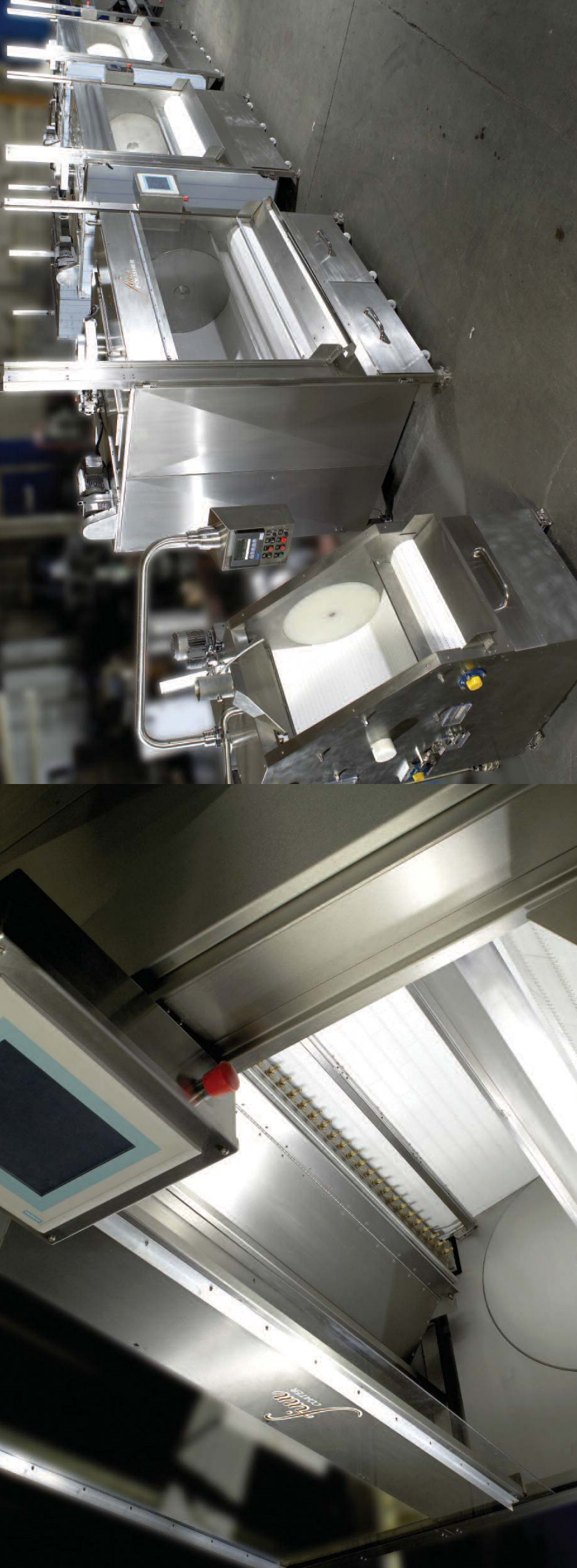




FINN CHOCOLATE COATING AND POLISHING TECHNOLOGIES





FINN COATING AND POLISHING TECHNOLOGY

Welcome to the very finest chocolate coating and polishing solutions

Right across the confectionery sector, the Finn name stands for the highest standards in chocolate coating and polishing belt panners, batch cookers and coil cookers.

Manufactured by DTG, a company with a 50-year pedigree of excellence in the design, manufacture and supply of confectionery equipment – every piece of Finn equipment is the result of craftsmen trained to the very highest levels.

In production for over thirty years – and with more than 400 machines in reliable daily operation around the world – Finn Chocolate Coaters continually set the standard in coating technology and significantly reduce noise levels in panning environments.

Developed to run in conjunction with Finn Chocolate Coaters, to enable both coating and polishing operations to take place simultaneously, Finn Chocolate Polishers are widely accepted as the leading chocolate finishing treatment.

Precision engineered to the highest standards, embracing the latest CNC technology, and hand assembled by DTG craftsmen, you can count on Finn Chocolate Coating and Polishing machinery for the round-the-clock reliability and performance your production facilities need.



FINN CHOCOLATE COATING MACHINE CAPACITIES

MACHINE	CAPACITY Litres	CAPACITY Cubic Feet	MAXIMUM BATCH SIZE Kgs*	APPROX BATCH PROCESS TIME mins	MINIMUM COOL AIR FLOW*	POWER kw	FOOT PRINT SIZE Mrs L x W x H
JUNIOR	78	2.75	120 lbs 54 Kgs	20-25	251 CFM 7.1 M ³ /MIN	0.75	1.07 x 1.65 x 1.73 42.1 x 65 x 68.1"
STANDARD	220	7.82	345 lbs 157 Kgs	25-30	1000 CFM 28.3 M ³ /MIN	2.5	1.52 x 1.75 x 2.55 59.9 x 68.9 x 100.4"
ENHANCED	309	10.89	480 lbs 220 Kgs	30-35	1300 CFM 36.8 M ³ /MIN	3.5	1.52 x 1.85 x 2.65 59.9 x 72.9 x 104.4"
MAXI	480	16.9	700 lbs 320 Kgs	40-45	1520 CFM 43 M ³ /MIN	4	2.2 x 1.85 x 2.65 86.6 x 72.9 x 104.4"
JUMBO	710	25	1100 lbs 500 Kgs	45-55	2000 CFM 56.6 M ³ /MIN	5	2.2 x 3.07 x 2.85 86.6 x 120.9 x 112.2"

* Important - Batch size is based on peanuts coated 1:1 by weight. Cool air flow volumes should be maintained to meet batch times.
All specifications are correct at time of print, are for guidance purposes only and subject to change without prior notice.

FINN CHOCOLATE COATERS

Available in capacities ranging from 78 litres up to 710 litres, Finn Chocolate Coaters are Dragee-type chocolate panning machines and are used to cover various centres with chocolate, yoghurt, or chocolate flavoured compounds.

Engineered to last

Jig-built, with fabricated stainless steel frame and panels, every Finn Chocolate Coater is designed to provide years of reliable operation.

A reversible, variable-speed main drive to the polypropylene belt provides easy product discharge and a variable-speed chocolate pump - with additional electric controls - ensures a pre-set volume of chocolate deposit, with pump flow stopped when that volume is reached. Integral piping is provided to a jacketed spray bar which covers the width of the coating chamber and contains adjustable nozzles.

The chocolate pump is mounted on top of the machine or can be positioned to the rear of the machine, if required, at additional cost.

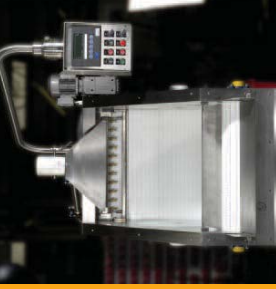
The Finn Chocolate Coater has rotating stainless steel side wheels, complete with adjustable bearing housings. Product wheel defectors can be mounted, if requested, at additional charge. A roller belt support assembly is fitted as standard to increase product support and retention.

A balanced-flow duct for refrigerated air, complete with an electrically-controlled flow damper, is positioned above the coating chamber, with the position set via a potentiometer located on the front panel adjacent to the HMI. An extraction fan at the rear of the cabinet assists in removing warm air from the polishing chamber, and is controlled from the HMI. A counterbalanced shatterproof clear polycarbonate door protects the coating chamber, which is fitted with internal illumination.

Stainless steel reclaim drawers on castors are positioned below a blade belt scraper. Electrically interlocked side doors are fitted for easy access to the internal aspects of the machine. Control is by Allen Bradley or Siemens PLC.

CENTRES COATED INCLUDE

- Almonds
- Biscuit Squares
- Brazils
- Cereals
- Coffee Beans
- Freeze Dried Fruit
- Hazelnuts
- Liqueur Crystals
- Macadamia
- Malt Balls
- Peanuts
- Popcorn
- Puffed Rice
- Raisin
- Soft Fruits
- Toffee Balls
- Walnuts



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DTG is a member of the Diamond Group, an organisation that has been delivering client success for over 25 years.

Through clear-cut expertise in mechanical and electrical engineering, bespoke machinery design and individually tailored facilities management solutions, the Diamond Group has gained a reputation for excellence across an impressive portfolio of internationally recognised markets, technologies and clients.

Delivering fully detailed project and facilities management, along with their respective processing technologies, dedicated design & build capabilities, control systems, products and support services, the Diamond Group name is synonymous with a clear-cut expertise that today's industry relies upon for ongoing success.

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