

ID-R

Enrobing machine

Ideo Tecnica's ID-R series enrobing machines used for partial (only above or below) or total enrobing of biscuits, sponge cake, dried fruit and many other products.

Equipped with a recovery tank in stainless steel AISI 304, double-walled, for thermoregulation and a removable grid, to facilitate cleaning and product change operations.

Enrobing machine is connected through a sleeve placed on the top of the machine. Here, you can connect the ID-VT250 or ID-VT500 tempering machine. In the case of surrogates or non-tempered creams enrobing, there is directed a storage tank, equipped with a pump.

Available models:

- **ID-R420**
- **ID-R700**
- **ID-R1050**

Adjustable speed: 2 - 4.5 mt/min

ID-R420

Enrobing machine



Electrical supply: 400 V. three-phase – 50 Hz

Installed power: 10 kW

ID-R700

Enrobing machine



Electrical supply: 400 V. three-phase – 50 Hz

Installed power: 10 kW

ID-R1050

Enrobing machine



[Video ID-R1050](#)

Electrical supply: 400 V. three-phase – 50 Hz

Installed power: 10 kW

ID-R

Enrobing machine

CHARACTERISTICS:

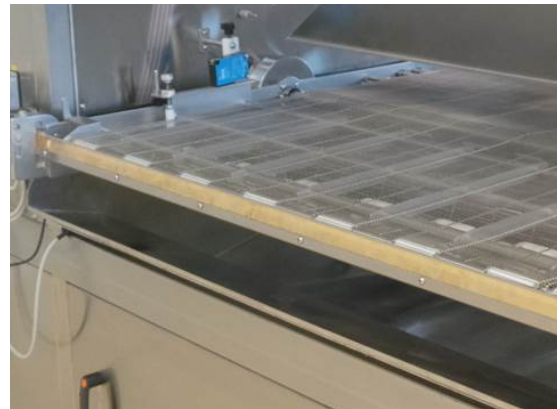
- Entirely AISI 304 stainless steel machine
- Recovery tank in stainless steel AISI 304 heated
- Enrobing chamber closed by folded plexiglas panelling, complete with infrared lamp for thermoregulation
- Ventilation nozzle with adjustment of air flow rate and inclination
- Frame and enrobing panels entirely in stainless steel AISI 304 satin-finished
- Heated and thermostatically controlled chocolate tank, AISI 304 stainless steel structure
- AISI 304 stainless steel grid
- 4-7" color operator panel and PLC for the management of all machine functions

ID-R

Enrobing machine

ACCESSORIES:

- CODE BREAKER (for partial coating)
- ADDITIONAL RECOVERY TANK
- INCLINED TRANSPORT
- ICE COOLING TUNNEL
- KIT REMOTE SUPPORT
- DECORATION KIT



1. Code breaker



2. Additional recovery tank



3. Inclined transport