



BELT COATERS THT 45 / 80

To enrobe nuts, almonds, grapes, coffee beans and all chocolate-flavoured products



THT 45
Capacity 10/15 kg

THT 80
Capacity 35/40 kg



BELT COATERS THT 45 / 80

The BELT COATERS **THT 45 and 80** are made to produce enrobed products with chocolate cover. Finished products, can be polished, or recovered with cacao powder.
The sliding move leaded to the belt allows a similar and clean enrobing.



THT 45

- Large changing opening
- Ventilation included with variable output.
- Belt with variable speed
- Control desk included
- Built in stainless steel
- Support table in option
- Air temperature display
- Recessed blower
- Service door on front

THT 80

- Support furniture on casters
- Interior lighting
- Time switch with alarm
- Draining by reversing belt rotation

THT 80 auto

In addition to the THT 80

- Programmable cycle following the product
- Total control by touch screen
- Control of the heating, the cooling unit, the belt speed and the blower
- Automatic cleaning of the belt by warmer
- Create and save the recipes

Option :

- Pulsed air cooling

Touch screen



THT 80 with automatic cooling

TURBINES

Production in kg/h
Opening width
Working height
Width
Depth
Height
Height on table
Tension
Power

THT 45

15/20
45 cm
on table
75 cm
70 cm
83 cm
165 cm
230 v single phase. 50/60 Hz
1 Kw

THT 80

35/40
80 cm
105 cm
110 cm
70 cm
83 cm
3 Kw

CHOCO SPRAY 9

Spraying system for turbines belt coaters THT 45/80
Capacity: 9 liters
Dismountable tray for easy cleaning
Automatic spraying cycle settings
Temperature control



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YOUR CHOCOLATES
OUR PASSION