

CONVEYOR BELT

TECHNICAL INFORMATION

Material:

Made of food-grade stainless steel, ensuring durability and easy maintenance.

Compatibility:

Specifically designed to be compatible with the entire ADAM line, including the ADAM K6.

Easy Installation:

Intuitive design for quick integration and use.

Increased Productivity:

Automates the coating of chocolate, reducing manual labor and production times.

Product Consistency:

Ensures uniform coating and consistent quality in all chocolate products.











Dimensions and Weight	Length: 192 cm Width: 53.65 cm Total Height: 118.5 cm Belt Width: 20 cm Machine Weight: 65 kg Frame Material: Stainless Steel
Consumption	1 kW 230 V – 50 Hz (ops. 230 V)
Instrumentation	No. 1 Air Blower No. 2 Air Power and Belt Speed Regulators No. 1 Removable Tray No. 1 Roll of Wax Paper No. 1 Chocolate Waterfall Wheels for Easy Movement
Movement system	No. 1 Motor Stainless Steel Grid 20 cm Wide Blue Belt

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INCLUDED IN THE PRICE:

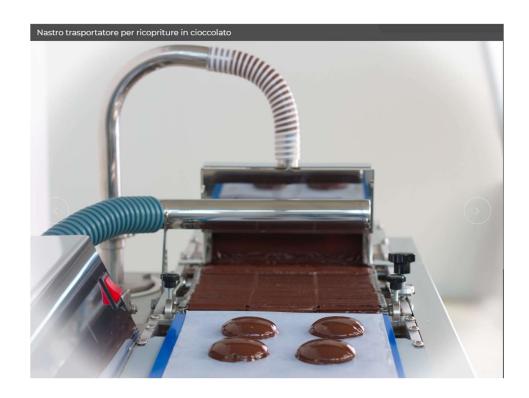
Conveyor Belt Stop:

Using an integrated knob system, you can **simultaneously** stop both the movement of the conveyor belt and the advancement of the paper.

Additionally, a dedicated knob allows you to lock or unlock the initial loading grid, while the central grid remains continuously operational to ensure a smooth and uninterrupted transport process of the products.

· Belt:

The belt runs on **technopolymer rollers** made from a special food-grade material, which reduces friction compared to metal. This not only simplifies cleaning but also eliminates the typical metal scraping noise, allowing the belt to glide silently without any squeaking.













• Speed Control:

Offers the flexibility to tailor the product flow to the unique needs of your production.



• Adjustable Height:

Allows you to set the conveyor belt height to match the machine or workbench used, according to the specific needs of your production.

• Blower:

The machine is equipped with a blower that directs air onto the freshly coated chocolate products, helping to remove excess chocolate back into the tank.

• Additional Support Tray:

Alongside the conveyor belt, there are two knobs that, when pulled, extend an additional support tray for finished products.

• Chocolate Coating:

Depending on the accessories used, various coating methods can be achieved.











INCLUDED IN THE PRICE:

Allows for complete product coating, both top and bottom.















NOT INCLUDED IN THE PRICE (extra accessory):

Allows for partial or angled coating of the product, as shown in the example.











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NOT INCLUDED IN THE PRICE (extra accessory):

Allows for coating only the bottom part of the product, achieving a result similar to the example shown:











