

< spectra >

Chocolate Spin - Mini

Catalogue – Spectra Spin - Mini



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SPECTRA SPIN - MINI

Panning is the process to coat a crunchy centre, such as a nut, with even layers of chocolate and finishing it with a mirror shine. Chocolate panning machines are equipment that you will use to coat nuts, fruits, or any other centre with chocolate.

As a chocolatier, you can use the chocolate panning equipment to achieve a perfect coat.

The Spectra Spin – Mini (aka panning machine) with a rotating bowl speed is adjustable to improve the coating of products that might be different in weight and dimensions. Thanks to its size it fits into any kitchen. Our machine can coat Chocolate on Nuts, Dry Fruits, Dates, Coffee Bean, Crispies, Butterscotch balls, Marzipan balls, etc.

This Machine is ideally suited to produce 1-2 kgs per batch.

The Spectra Spin - Mini machine is crafted from heavy-gauge, food-grade stainless steel and is fitted with a coating bowl of 30 cm (12 inches) diameter.

This professional machine is equipped with speed control feature to vary the rotation speed of the Pan. It also is fitted with a Heater below the Pan. This Heater has temperature controller allowing you to set it to the temperature required by you.

Features

- Table-top model, heavy-duty machine ideally suited to the needs of Bakeries, Hoteliers, Chocolatiers, etc.
- The Spectra Spin - Mini is ideal for small batch production in hotels, shops, homes and laboratories.
- Crafted from food-grade Stainless steel and comes fitted with a Coating Bowl of 12 inches diameter.
- Equipped with a Speed Control feature to regulate the spinning speed of the bowl.
- Comes with a Heater Plate fitted below the pan, making it ideal for sugar coating and many other applications.
- The Heater comes with a dial-type Temperature Controller.
- Noise-less and trouble-free operation
- Small foot-print and can be placed on a table.
- Capacity: 1-2 kgs per batch size depending on the items being coated.
- The Spectra Spin - Mini can coat round, spherical and oval food products such as such as nuts, dry fruits, crispies & coffee beans with chocolate/sugar.
- Good quality gearbox, motor and switchgear ensures that the machine will work soundlessly and gives years of good service.
- Food-grade
- High grade rust proof Stainless steel 304 grade is our standard.
- SS 304 grade body.
- NO NEED TO BUY ANY ADD ONS and ATTACHMENTS - all are included
- We have readily available spare parts that can ship worldwide and give you peace of mind

Specifications

- Stainless steel 304 grade.
- Geared Motor power: 35 watts
- Heater power: 500 Watts
- Single Phase 220V
- Rotating speed of the Pan: 5 to 50 rpm
- Weight – Approximate 10kgs
- Dimensions - 46 x 30 x 47 cm LBH

(Note: All specifications are subject to change without notice as products are constantly improved)

Special Note:

Before Production

- Before starting production, ensure that the machine is washed, cleaned and dried, especially the Pan.
- The surroundings also have to be kept clean for good hygiene.
- All coating work must be done in a pre-cooled air-conditioned room (18-20 Deg. C).
- To start the rotation of the Pan, activate the MAIN SWITCH. The Speed Control knob can be used to increase and decrease speed
- Heater Pad can be activated by switching the HEATER ON switch. The heater temperature can be varied using the dial TEMPERATURE CONTROLLER dial.

Post Production

- Always put the MAIN SWITCH Off before cleaning the machine.
- The Pan and machines' outer body may be cleaned with a cloth dipped in lukewarm water and a light, non-fragrant, food-approved detergent. The Pan can be removed easily for cleaning as required. The Pan is attached to the main body by an Allen Screw (photo below) and can be removed by loosening the screw with an Allen key (provided with the machine).
- Make sure that no water reached the switched, motor and wiring.

