



ATC

LCM 180 ATC · LCM 240 ATC-S

Chocolate Coating Machine

with fully automatic continuous circulation tempering – compact design

LCM

Schokoladenmaschinen

Due to their compact design, the machines find a place, even in the smallest space.

With coating belt widths of 18 cm or 24 cm, the machines are suitable for the coating of candies and cookies – device to bottom dip included.

The machine itself, as well as the coating belt are easy to clean.

Molding can be directly poured on the machine.

The changing to a different chocolate is very easy.

Liquid chocolate can be filled during running operation.



as coating machine



as molding machine

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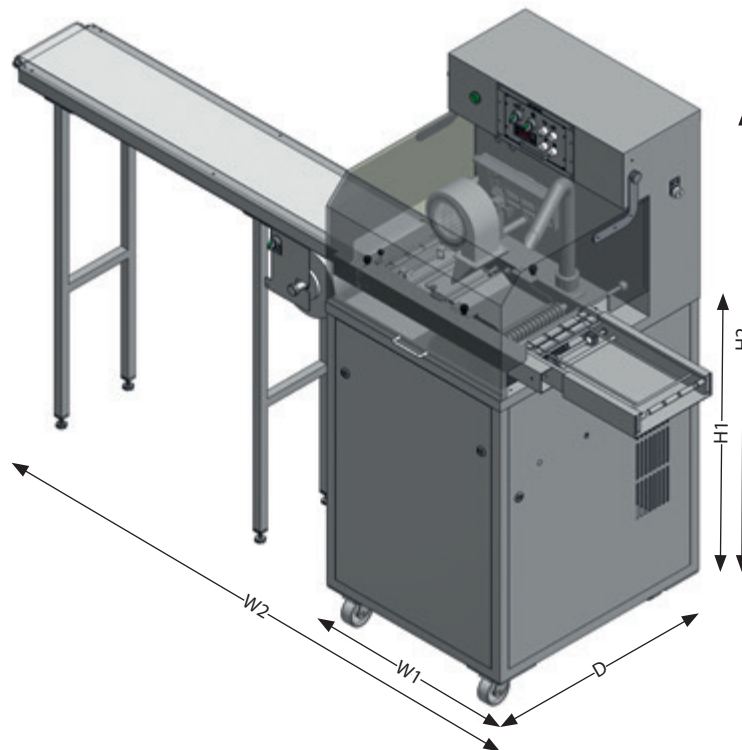
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Technical Data

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Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Heated draining sheet with grid or shaking table, can be attached to the side
- Heated and non-heated shaking table for mounting directly above the machine work surface
- Paper run-off belt available in various lengths: 1.2 m, 1.6 m or 2.0 m
- Decorating tray on paper run-off belt
- Truffle grid belt
- Truffle rotary table



	Capacity [kg]	Width W1/W2 [cm]	Depth [cm]	Height H1/H2 [cm]	el. connection [V/kW]	Empty weight [kg]
LCM 180 ATC	40	67/222	78	103/151	400/3,0	210
LCM 240 ATC-S	40	67/222	78	103/151	400/3,0	210