



ATC

LCM 240 ATC · 320 ATC · 420 ATC

Chocolate Coating Machine

with fully automatic continuous circulation tempering

LCM

Schokoladenmaschinen

Coating machines with coating widths of 24, 32 and 42 cm are the ideal solution for coating of all types of products.

Whether candies, cakes or bottom coating – with the long drip distance, the machines in this design are suitable for the coating of the majority of products.

The machines also offer enough space as a molding machine for convenient operation.

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

Liquid chocolate can be filled in during running operation – manually or fully automatic by upgrading with the LCM melting container.



as coating machine



as molding machine
here with heated shaking table

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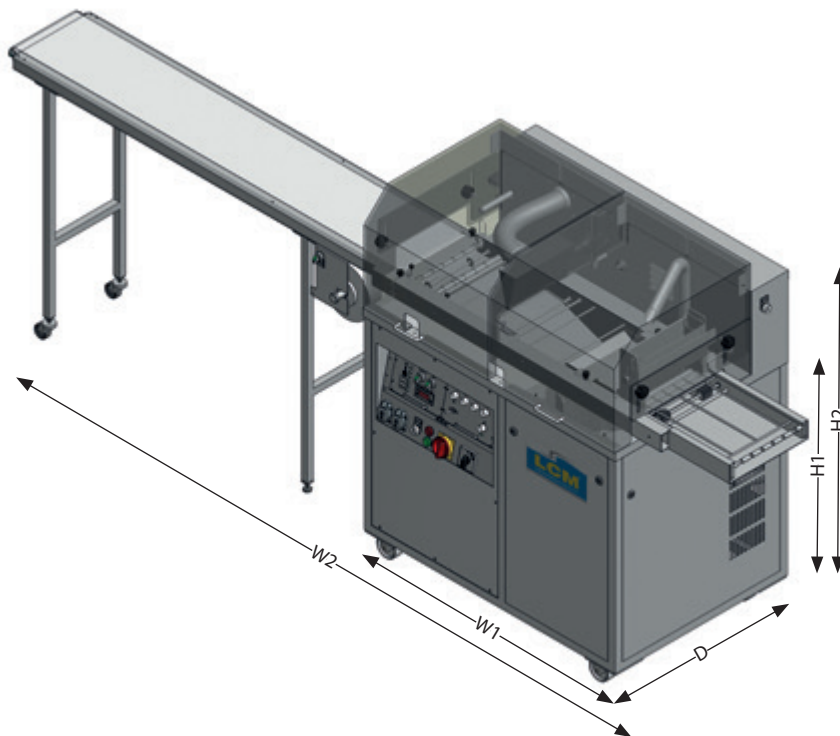
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Technical Data

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Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Heated and non-heated shaking table for mounting directly above the machine work surface
- Heated protective grid
- 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
- Underlay grid for cakes and gingerbread
- Coating grid belt with humps for Elisen gingerbread
- 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 240 ATC	40	105/306	82	97/131	400/3,5	250
LCM 320 ATC	55	105/306	82	97/131	400/3,8	300
LCM 420 ATC	55	105/306	97	99/136	400/4,0	380