

Chocolate Enrobing Machine

Clearing steps

AMCEM01

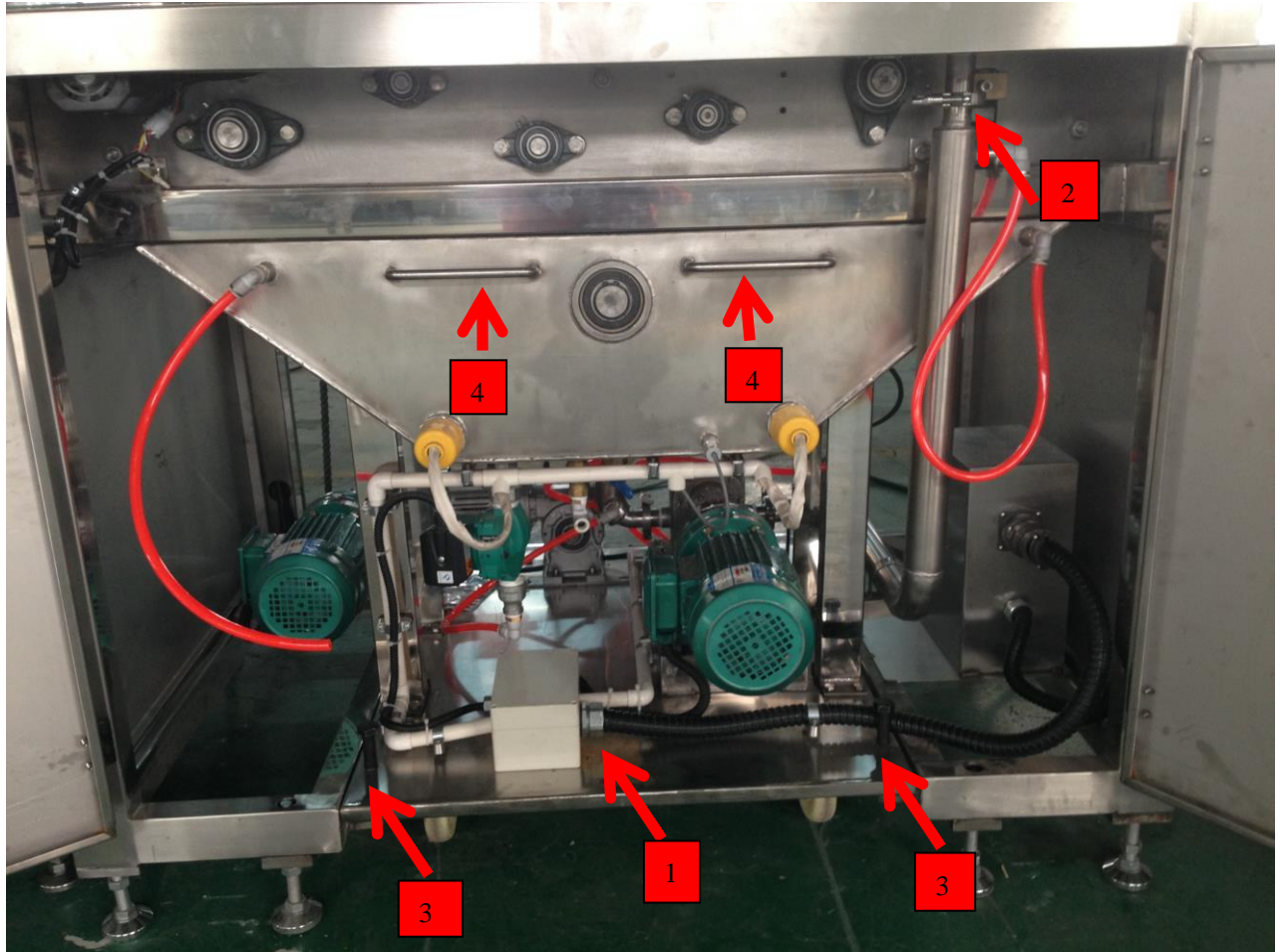
AMC SYSTEM TECHNOLOGY USA, INC.

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Before you starting the enrober or finishing the production,pls according to 3parts to clearing the enrober :

Attention:Turn off all the switches on the panel and the main switch.

Part 1. Slurry Tank clearing



☞The slurry tank can be pulled out for cleaning. The removal sequence for the tank is:

- 1.Pull out the aviation socket on the connection box which is between the electric cabinet and the bottom plate of the cylinder;
- 2.Loosen the movable joint of the slurry delivery pipe and take down the outlet pipe on the upside;
- 3.Loosen the nuts of the jacking bolts in the four corners of the bottom plate and then make the four wheels under the bottom plate touch the ground;

4. Pull the handles of the tank to remove it completely for cleaning.

If you don't want to use the enrober for a long time, pls pull out the slurry tank and clear it with water first, let the inner dry; and then clear it with food oil.

Part 2. Mesh conveyor clearing

1. With the wet cloth clearing the mesh, and keep the mesh dry.

2. Under the mesh, there is a collecting bucket for left chocolate storage, pull it out for clearing.

Part 3. frame clearing

With water clearing the frame material, and keep clear.

Other parts maintenance as below:

- ☞ The lubricating oil should be periodically replaced for the cycloid-gear reducer and the gear reducer.
- ☞ The tank, the slurry delivery pump, the slurry pump and the hopper touching the slurry should be cleaned by the edible oil.
- ☞ The steel mesh belt should be adjusted properly.