



PAN COATER

The Pan Coater coats nuts, seeds, or snacks, combining flour and coating syrups. The product is then roasted at high temperature for a short time (HTST) to create a crunchy shell. The product is then roasted at a lower temperature, cooled, and seasoned.

The fully automated line allows for single and dual-stage roasting and is available in capacities ranging from 200 - 700kg/hour.

Works for both high and low viscosity syrups with a coating accuracy > 99.5%.

OEM PARTNER



Uniform Quality

Evenly coated product with the desired crunchiness.



Versatile System

System flexibility and versatility allows for a range of products.



Hygienic Operations

Dust-free environment ensures safe and hygienic working conditions.



Automated System

Designed to work with minimal manual intervention.

Your ROI < 1.5 years



+65 9487 9684



consult@enabling.win



<https://enabling.win/>