



IMPERIAL DESIGN®  
TECHNOLOGIES, L.L.C.

## CROWN SERIES ENROBERS

### Design Features

- Hygienic, easy-to-clean, round powder coated steel or optional stainless steel frame
- Unique, removable wire belt assembly
- Removable tank assembly
- Available in 34", 42" & 48" wire belt widths
- Full chocolate coating, grating, bottoming, or bottom with side coating only
- Self-contained water heating for main chocolate tank, pumps and piping
- Advanced, user-friendly controls with Allen-Bradley components
- NEMA 4 control panel



Imperial Design Technologies is a United States based designer & manufacturer of a wide variety of extrusion machines, independent chocolate depositors, chocolate (chain) molding plants, and chocolate enrobing and cooling equipment. The machines are used for the production of individual extruded items, molded chocolate items, and bar items for the confectionary, bakery, health food, and snack industries.

*Proudly Designed & Built in the USA*



# CROWN SERIES ENROBERS

## Standard Design Features

- Chocolate enrobing for production with tempered chocolate or compound coating.
- Sanitary design provides accessibility for easy cleaning and product changeover.
- Powder-coated, high-strength, tubular steel main frame. Stainless steel main frame upgrade also available.
- The wire mesh assembly, containing the mesh conveyor, bottoming roller / trough, licking roller, pneumatic shaker, and variable speed de-tailing rod (reversible) is completely removable from the main frame for cleaning and maintenance.
- The main chocolate tank assembly, containing the agitator, chocolate supply pump (water-jacketed), optional return pump (water-jacketed), and self-contained water heating system is completely removable from the main frame.
- The side plates of the mesh conveyor assembly are electrically heated to aid in cleaning and chocolate changeover.
- The side plate construction of the main chocolate tank is water-jacketed for easy cleaning and wash down.
- High velocity blower assembly incorporates a dual air flow plenum and directional flow adjustment. Precision machined air slot maintains equal air-flow across mesh conveyor width. Height adjustment accommodates up to 3.0" (76 mm) product height.
- Adjustable chocolate pan provides single or double chocolate curtain operation, as well as product height and chocolate flow adjustments.
- Separate chocolate bottoming roller with adjustable slide-plate for accurate control of chocolate thickness and chocolate height on product sides.
- Radiant heaters located on each end of the machine maintain enrobing cabinet temperature above the mesh conveyor.
- Swivel-mount, 10" color touchscreen operator station allows access from both sides of the production line.

## Technical Specifications

- Mesh conveyor speed: 2 ft/min to 24 ft/min  
(0.6m/min to 7.5m/min)
- Mesh widths: 34.0" (864 mm), 42.0" (1067 mm), 48.0" (1220 mm)
- Control side: left or right hand
- Standard power supply: 208v/240v/480v, 3-Phase, 60 Hz
- Mesh conveyor height: 39.38" (1.00 m), +/- 1.00" 25mm)
- Control components: Allen-Bradley
- Instruction manual: one (1) DVD in English
- Options: complete stainless steel construction, additional blower assembly, water-jacketed return pump, hold-down mesh conveyor, turnover device

Crown Series Enrober Dimensions

Mesh Width	Length	Width	Height
34.0" (864mm)	81"	73"	88"
42.0" (1067mm)	81"	81"	88"
48.0" (1220mm)	81"	87"	88"



IMPERIAL DESIGN®  
TECHNOLOGIES, L.L.C.

Your North American Source for Custom Food Processing Equipment

[www.imperialdesign.com](http://www.imperialdesign.com)

Imperial Design Technologies

4520 Spartan Industrial Drive  
Grandville, MI 49418 USA

P: (616) 531-8053

F: (616) 531-9611

