



IMPERIAL DESIGN®
TECHNOLOGIES, L.L.C.

CROWN SERIES PRE-BOTTOMERS

Design Features

- Hygienic, easy-to-clean, round stainless steel frame
- Unique, removable wire belt assembly
- Removable tank assembly
- Available in 34", 42" & 48" wire belt widths
- Full chocolate bottoming, or bottom with side coating
- 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 PRE-BOTTOMERS

Standard Design Features

- Chocolate bottoming for production with tempered chocolate or compound coating.
- Sanitary design provides accessibility for easy cleaning and product changeover.
- High-strength, tubular stainless steel main frame.
- The wire mesh assembly, containing the mesh conveyor, bottoming roller / trough, licking roller, 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 plate construction of the main chocolate tank is water-jacketed for easy cleaning and wash down.
- Chocolate bottoming roller with adjustable slide-plate for accurate control of chocolate thickness and chocolate height on product sides.
- Cabinet heater located above the product area to maintain pre-bottomer cabinet temperature.
- Swivel-mount, 7" color touchscreen operator station allows access from both sides of the production line.

Technical Specifications

- Mesh conveyor speed: 2 ft/min to 18 ft/min (0.6m/min to 5.5m/min) & 8 ft/min to 23 ft/min (2.5m/min to 7.0m/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, water-jacketed return pump

Crown Series Enrober Dimensions

Mesh Width	Length	Width	Height
34.0" (864mm)	45"	73"	49"
42.0" (1067mm)	45"	81"	49"
48.0" (1220mm)	45"	87"	49"



IMPERIAL DESIGN[®]
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Your North American Source for Custom Food Processing Equipment

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