



# ATC

## LCM 320 ATC-P · 420 ATC-P

Chocolate Coating Machine

with fully automatic circulation tempering and Booster-Pump



Coating machines with Booster-Pump in the ranges of 32 and 42 cm are the optimum solution for covering high and big products as for example cakes or cake cuts of all kind. The output will be raised by the Booster-Pump „up to 5-fold“ in comparison to the models LCM-ATC without pump.

For moulding products this machine also offers enough space for comfortable work.

The machine, as well as the Booster-Pump and the enrobing grid belt can be easily cleaned.

In the running working process liquid chocolate can be refilled manually or automatically by enlargement with a LCM Melting Container.



as coating machine



as molding machine with pump



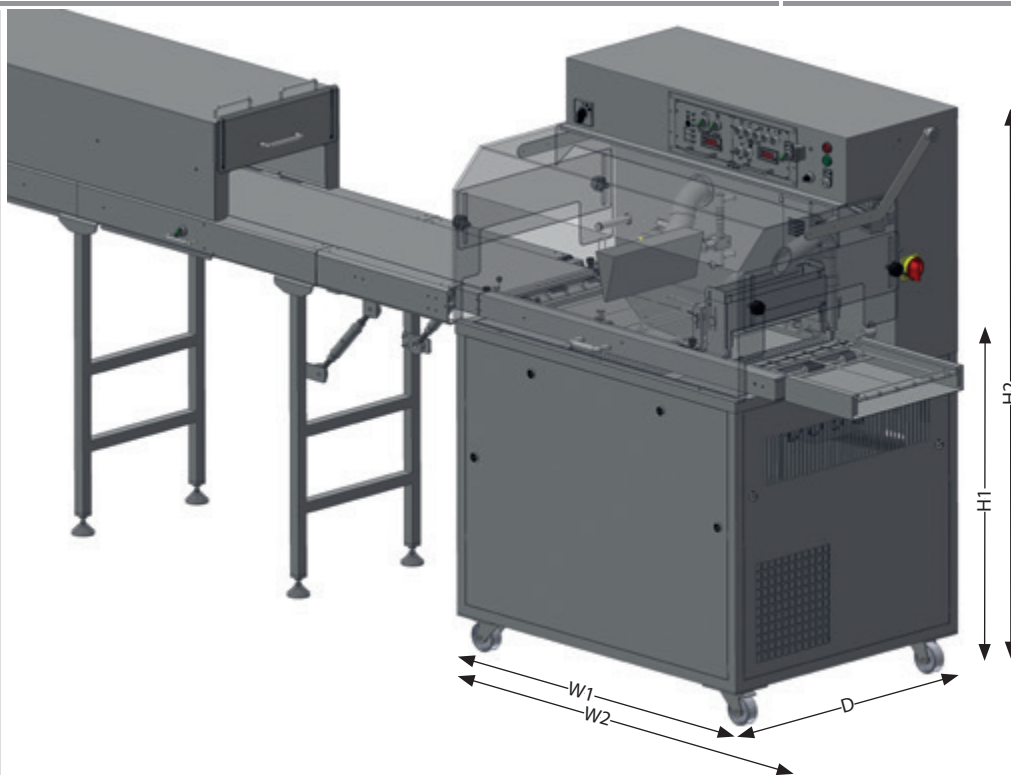
# LCM 320 ATC-P · 420 ATC-P

Technical Data

**LCM**  
Schokoladenmaschinen

## Available accessories

- Heated and non-heated shaking Table for using directly above the machines work surface
- Paper run-off belt available in various length: 1,6 or 2,0 m
- Underlay grid for cakes and ginger bread
- Coating grid belt with humps for Elisen gingerbread
- Truffle grid belt / extension belt
- Truffle rotary table



|                      | Capacity [kg] | Width W1/W2 [cm] | Depth [cm] | Height H1/H2 [cm] | el. connection [V/kW] | Empty weight [kg] |
|----------------------|---------------|------------------|------------|-------------------|-----------------------|-------------------|
| <b>LCM 320 ATC-P</b> | 40            | 110/152          | 96         | 97/155            | 400/4,2               | 450               |
| <b>LCM 420 ATC-P</b> | 55            | 110/152          | 106        | 99/155            | 400/4,5               | 500               |