



ATC

LCM 180 ATC-S

The smallest LCM Chocolate Coating Machine
with fully automatic continuous circulation tempering

LCM

Schokoladenmaschinen

Our entry-level model supports manufacturers during production of its own products.

With a coating belt widths of 18 cm the machine is suitable for the coating of candies and cookies.

The machine itself, as well as the coating unit is easy to remove and to clean.

The LCM 180 ATC-S is a fully equipped temper. Molding can be directly poured on the machine.

Liquid chocolate can be filled during running operation.

The changing to a different chocolate is very easy.



as coating machine



as molding machine

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LCM 180 ATC-S

Technical Data

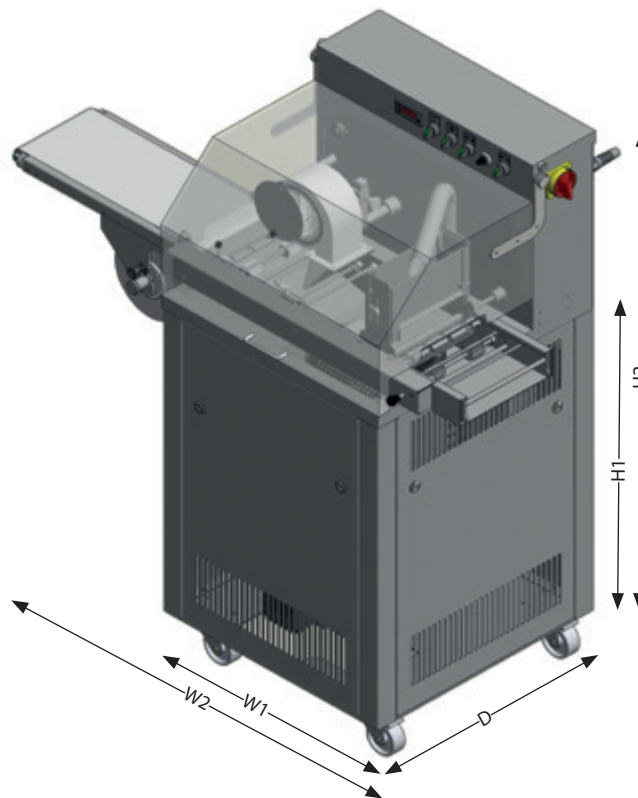
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Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Shaking table for mounting directly above the machine work surface
- Dosing Unit



Coating belt and paper run-off belt are in one piece – length: 1,3 m



Capacity [kg]

Width W1/W2 [cm]

Depth [cm]

Height H1/H2 [cm]

el. connection [V/kW]

Empty weight [kg]

LCM 180 ATC-S

25

66/132

70

97/135

230/2,0

150