

TVV

Sugar and sugarfree
coating

Chocolate coating
and varnishing



SUGAR AND
SUGARFREE COATING
CHOCOLATE COATING
AND VARNISHING
FOR MAXIMUM
FLEXIBILITY AND
OPTIMUM EFFICIENCY

Dumoulin

TVV

AS YOUR PRODUCTS ARE SO VALUABLE, WE PUT ALL OUR EXPERTISE INTO COATING THEM.



TVV UNITS

TVV units cover all operation for

- panning with chocolate or compound,
- hard sugar coating



- soft panning
- glazing of vermicelli, chocolate
- chocolate varnishing

Specially design in stainless steel 304L or 316L with a painted steel frame



Exist in different sizes

	TVV 200	TVV 250	TVV 360	TVV 600	TVV 900	TVV 1000	TVV 1200
Max diam. (mm)	200	250	360	600	900	1000	1200
Usefull volume (liters)	1,2	2,5	9	30	60	110	160
Usefull weight (kg)	Ab 1 kg	Ab 2 kg	Ab 7 kg	Ab 23 kg	Ab 45 kg	Ab 85 kg	Ab 120 kg

VENTILATION

TVV units can be supplied with their ventilation

- Manual air flow adjustment
- Electronic control of the temperature via regulator with display



EXHAUST

TVV units can be supplied with their exhaust fan
Specific filters can be installed on request

SPRAYING

TVV units can be supplied with Storage, dosing and spraying system for

- Chocolate, yogurt and compound
- Sugar and polyols
- Alcoholic and aqueous varnish



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