

ENROBÉS / COATING MACIZN



Enrobers, also known as coating machines or chocolate enrobers, are equipment used in the food industry to coat products with a layer of chocolate or other coatings. They can be used to coat a wide variety of products such as biscuits, nuts, cakes, candies, and even savoury items like meat and vegetables.

- **Some enrobers also can sprinkle toppings or apply decorative designs on top of the coating. Enrobing is a popular technique used in the production of confectionery and bakery products, as it can improve the appearance, taste, and shelf life of the products.**
- **Enrobing machines are available in various sizes and capacities, from small tabletop models to large industrial-scale units used by food manufacturers.**

Commonly used for;

- **Chocolate products**
- **Confectionery products**
- **Snack foods**
- **Bakery products**
- **Meat and poultry products**
- **Health and nutritional products:**
- **Frozen foods**



Working Principle

- The working principle of an enrober involves passing the food product through a liquid coating bath, which is maintained at a controlled temperature.
- The liquid coating is applied to the product by a series of rollers, and excess coating is removed by a scraper mechanism. The coated product is then cooled to set the coating and packaged for distribution.
- The enrobing process can be done in a continuous or batch mode. In a continuous process, the product is passed through the coating bath and the excess coating is removed by a scraper mechanism as it moves along a conveyor belt.
- In a batch process, the product is placed in a tray or basket and dipped in the coating bath, with the excess coating removed by a scraper mechanism.
- Enrobing machines can also be equipped with additional features, such as a decorating system that adds designs or patterns to the coating, or a tunnel cooling system that rapidly cools the coated product to set the coating.

A vertical stack of several cookies. The top three are plain chocolate cookies, while the bottom five are chocolate chip cookies.

Market Scope

- The global enrober and coating machines market is driven by increasing demand for convenience foods and changing consumer preferences for new and exotic flavours. The market is highly competitive and fragmented with many regional and global players operating in the market.
 - The key players in the market are investing in R&D to develop new and advanced machines that can meet the changing demands of consumers. The Asia-Pacific region is expected to witness significant growth in the market due to the increasing demand for chocolates and other confectionery products.
 - The growing demand for natural and healthy food products is also driving the market for enrobers and coating machines. Manufacturers are focusing on producing machines that can coat food products with natural ingredients such as fruits and nuts, which are in high demand among health-conscious consumers.
 - Manufacturers are developing machines that can produce customized products with unique shapes, sizes, and flavours to meet the changing demands of consumers.
- 
- A close-up, shallow depth-of-field photograph of several round, chocolate-coated confectionery items, possibly truffles or small cakes, showing a glossy, textured surface.