



ATC

LCM 420 ATC Cascades TWIN

Chocolate Coating Machine

with fully automatic continuous circulation tempering in cascade design

LCM
Schokoladenmaschinen

If you are looking for a chocolate coating machine with high tempering capacity, high output and flexibility, then you should have a closer look at the LCM 420 ATC Cascades TWIN.

The LCM 420 ATC Cascades TWIN can be used as

1. coating machine with double self contained units,
2. tempering machine in cascade operation (if a large amount of the same type of chocolate is needed) or as
3. TWIN Temper (for the processing of two different types of chocolate).

The machine itself, as well as the coating belt are easy to clean.



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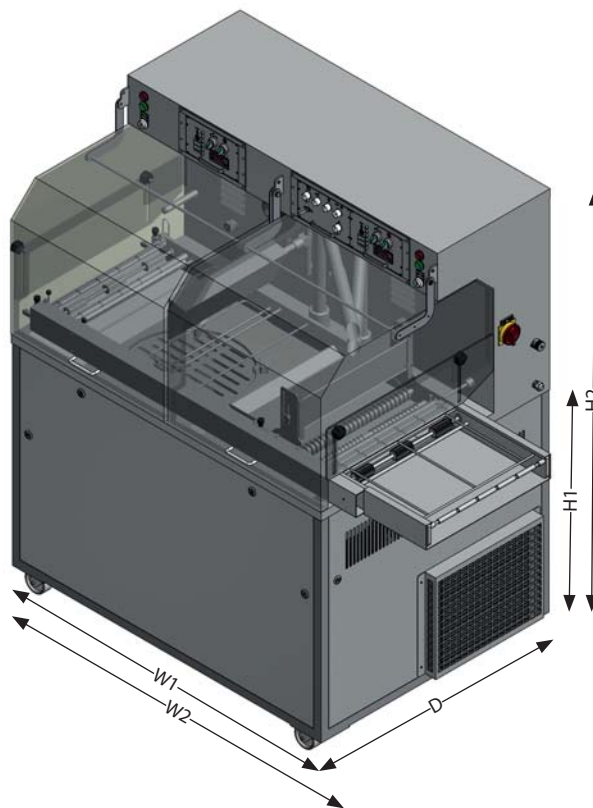
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Technical Data

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Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Heated and non-heated shaking table for mounting directly above the machine work surface
- Heated protective grid
- Underlay grid for cakes and gingerbread
- Coating grid belt with humps for Elisen gingerbread
- Extension grid belt in various lengths
- Heated pipe system for filling external machines



| | Capacity [kg] | Width W1/W2 [cm] | Depth [cm] | Height H1/H2 [cm] | el. connection [V/kW] | Empty weight [kg] |
|----------------------------------|---------------|------------------|------------|-------------------|-----------------------|-------------------|
| LCM 420 ATC Cascades TWIN | 2 x 55 | 135/170 | 99 | 100/160 | 400/7,5 | 480 |