



Comfit & Comfit Maxi

COMFIT | A-1350 COMFIT MAXI | A-1350M

Create Panned
Confections Easier
than Ever Before



TOMRIC
systems, inc.

We're More *than just* Chocolate Moulds

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The Comfit and Comfit Maxi are equipped with electronic speed control to optimize the engrossing of different types and sizes of products. Cool air controlled by a cooling system can be introduced into to the coating pan speeding up the engrossing process. Warm air can also be introduced to aid in the smoothing and polishing of products and to help with cleaning the machine. The optional spray system is programmable to automatically spray chocolate at the desired time and required quantity.

FEATURES

- **Stainless Steel Construction.** Coating Pan is made entirely of AISI 304 Steel.
- **Equipped with Cooling and Heating systems**
- **Independent Digital Speed & Temperature Controls**
- **Can be equipped with Automatic Spray System**

TECHNICAL INFORMATION

TANK CAPACITY

- COMFIT: 44 lbs / 20 kg
- COMFIT MAXI: 110-132 lbs / 50-60 kg

POWER REQUIREMENTS

- COMFIT: 220 volts Single Phase
- COMFIT MAXI: 220 volts, 3 Phase

DIMENSIONS

COMFIT:

- approx. W 35.5" x D 27.6" x H 57.1"
- approx. W 900 mm, D 700 mm, H 1450 mm

COMFIT MAXI:

- approx. W 39.4" x D 59.1" x H 65"
- approx. W 1000 mm, D 1500 mm, H 1620 mm

Complementary Products

A | SPRAY SYSTEM

A-1350S

- Automatic spray system for continuous coating.

B | MICRON

A-1570

- Make a variety of nut pastes, ganaches and spreadable creams.

C | ROASTER

A-1560

- Small batch artisan roasting



A



B



C