



# C

## LCM 180 C · 240 C · 320 C · 420 C

Coating Machine  
with thermo interval tempering

# LCM

Schokoladenmaschinen

LCM C Series with coating widths from 18 cm, 24 cm and 32 cm is highly flexible, making them suitable to use in the smaller bakery or confectioner.

A powerful ventilation system allows the coating to be tempered within the machine.

The coating belt can be easily removed for cleaning. Changing of the chocolate is easy with the exchange of tanks.

By removing the coating belt, the machine from the LCM C Series can be used for molding applications direct on the machine.



LCM 180 C



LCM 180 C  
as molding machine



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Technical Data

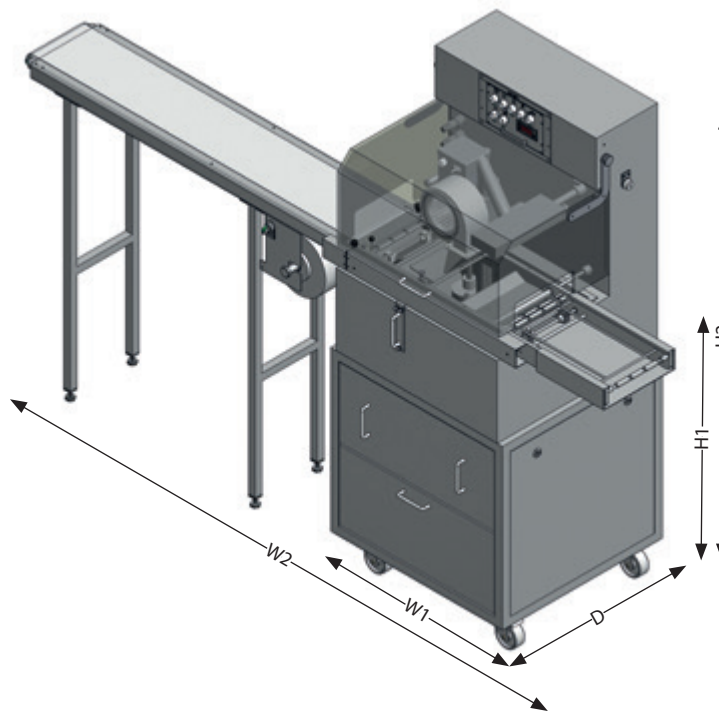
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## Available accessories

- Third chocolate tank in the lower section of the machine
- Heated draining sheet with grid or shaking table, can be attached to the side
- Paper run-off belt available in various lengths, 1.2 m, 1.6 m or 2.0 m
- Truffle grid belt
- Truffle rotary table



All LCM C models are also available in table versions.



|           | Capacity [kg] | Width B1/B2 [cm] | Depth [cm] | Height H1/H2 [cm] | el. connection [V/kW] | Empty weight [kg] |
|-----------|---------------|------------------|------------|-------------------|-----------------------|-------------------|
| LCM 180 C | 22            | 66/222           | 64         | 103/152           | 230/2,0               | 100               |
| LCM 240 C | 25            | 66/222           | 70         | 103/152           | 230/2,0               | 110               |
| LCM 320 C | 40            | 80/276           | 89         | 103/166           | 400/2,5               | 190               |
| LCM 420 C | 45            | 80/276           | 100        | 103/166           | 400/2,5               | 200               |