



# ATC

**LCM 240 ATC · 320 ATC · 420 ATC**  
**Chocolate Coating Machine**  
with fully automatic continuous circulation tempering

**LCM**  
Schokoladenmaschinen

Coating machines with coating widths of 24, 32 and 42 cm are the ideal solution for coating of all types of products.

Whether candies, cakes or bottom coating – with the long drip distance, the machines in this design are suitable for the coating of the majority of products.

The machines also offer enough space as a molding machine for convenient operation.

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

Liquid chocolate can be filled in during running operation – manually or fully automatic by upgrading with the LCM melting container.



as coating machine



as molding machine  
here with heated shaking table

[www.lcm.de](http://www.lcm.de)  
[info@lcm.de](mailto:info@lcm.de)

**LCM Schokoladenmaschinen GmbH · Schlierer Straße 61 · D-82287 Grünkraut**

Tel.: +49 (0)751 - 295935-0 · Fax: +49 (0)751 - 295935-99



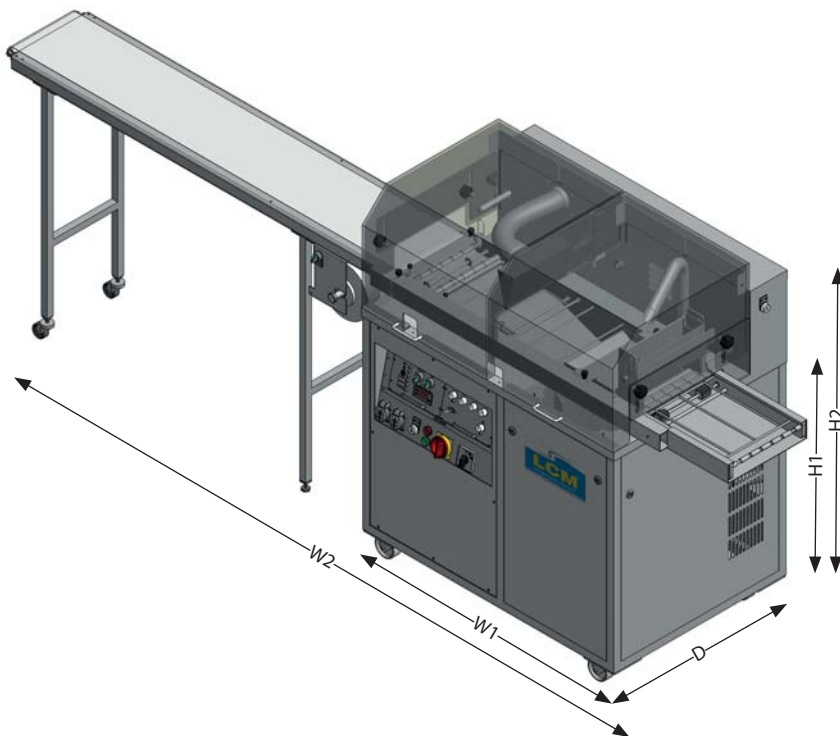
# LCM 240 ATC · 320 ATC · 420 ATC

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
- Paper run-off belt available in various lengths: 1.2 m, 1.6 m or 2.0 m
- Decorating tray on paper run-off belt
- Underlay grid for cakes and gingerbread
- Coating grid belt with humps for Elisen gingerbread
- Truffle grid belt
- Truffle rotary table



	Capacity [kg]	Width W1/W2 [cm]	Depth [cm]	Height H1/H2 [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 240 ATC</b>	40	105/306	82	97/131	400/3,5	250
<b>LCM 320 ATC</b>	55	105/306	82	97/131	400/3,8	300
<b>LCM 420 ATC</b>	55	105/306	97	99/136	400/4,0	380