

finn chocolate coating
& polishing technologies.

We are proud of our past
and dedicated to your
future. We are **dtg**.



 **dtg** *finn*
ENGINEERING

dtg - A company with a 60 year history in the design and manufacture of Finn confectionery equipment.

We supply tailor made products along with advice on the development of both the product line and finished confectionery, to ensure the customer has the greatest return on investment.

The **Finn** name is recognised as the most efficient chocolate coating and polishing machine, **supplying over 50 countries worldwide**. Now with turnkey solutions and advanced dispenser systems.

We pride ourselves on our response to the confectionery industry, **delivering advanced engineering** with data recording as standard.

Innovative research has developed the application of a continuous belt, which increases production and quality while reducing chocolate loss, cleaning time and improving allergen control and meeting Food Hygiene Standard specifications.



Finn Chocolate Coaters

Engineered for sustainable production with hundreds of **Finn Belt Coaters** in reliable daily operation globally. **Finn** continuously sets the standard in **Belt Coating and Polishing Technology** with machines increasing production with reduced labour from a panning environment. Available in capacities from 78 litres to 680 litres.

Our family business with highly skilled employees operates in accordance with the highest standards to understand the needs of our customers, the environment and the worldwide community.

We are committed to delivering the most advanced end result, with the flexibility to be run in manual, semi-automatic or automatic, turnkey solutions.

Machine	Capacity (litres)	Capacity (cubic feet)	Maximum batch size	Approx batch process time (mins)	Minimum cool air flow	Power (kW)	Foot print size (L x W x H)
MicroCoater	10	0.35	11lbs 5kgs	20-25	28.3CFM 0.8 m ³ /min	0.25	0.80m x 0.60m x 0.65m / 32" x 24" x 26"
Junior	78	2.75	120lbs 54kgs	30-40	251CFM 7.1 m ³ /min	0.75	1.07m x 1.65m x 1.73m / 42.1" x 65" x 68.1"
Standard	220	7.82	345lbs 157kgs	25-30	1000CFM 28.3 m ³ /min	2.5	1.96m x 1.60m x 2.60m / 77.15" x 69.26" x 103.53"
Enhanced	309	10.89	480lbs 220kgs	30-40	1300CFM 36.8 m ³ /min	3.5	2.04m x 1.76m x 2.69m / 80.16" x 69.28" x 105.62"
Maxi	460	16.24	675lbs 306 kgs	40-45	1520CFM 43 m ³ /min	4.0	2.04m x 2.42m x 2.69m / 80.16" x 95.15" x 105.62"
Jumbo	680	24.02	1054lbs 478 kgs	45-50	2000CFM 56.6 m ³ /min	5.0	2.19m x 2.42m x 2.73m / 86.03" x 95.15" x 107.22"

Estimated on Peanut 1:1



Finn Chocolate Polishers

Leading the way in **Belt Polishing**, developed to run in conjunction with **Finn Belt Coaters**, so both coating and polishing can take place simultaneously. With the flexibility to be run in manual, semi-auto or fully automatic.

Finn Advanced Engineering

Daily trends and alarm reporting for the most efficient production. Dashboard interface for advanced management communication. Dispensers to finish with cocoa and fruit powders, and inclusions such as chopped nuts and fruits.

Finn Turnkey Solutions

From R&D to large scale production, we can offer a complete solution. **DST Dehumidification systems** specially developed to compliment Finn and deliver conditions for optimum production. Integrated transfer conveyor systems to reduce labour costs.





Contact us at:

dtg Limited,
32 Thursby Court, Thursby Road,
Croft Business Park, Bromborough,
Wirral, Merseyside, CH62 3PW,
United Kingdom

Tel: +44 (0)151 666 1031
Email: sales@dtg-ltd.co.uk
Web: www.dtg-ltd.com



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