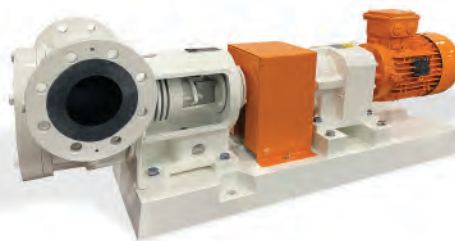


# ANCILLARY CHOCOLATE EQUIPMENT





## Block Melting Unit

### 500Kg & 1000Kg Batch Capacity

We supply 500Kg and 1000Kg batch capacity cocoa butter and cocoa liquor melting units. Fat melt output is dependent on fat specification. This machine is perfectly matched for use in small and medium scale chocolate manufacture.

#### Features

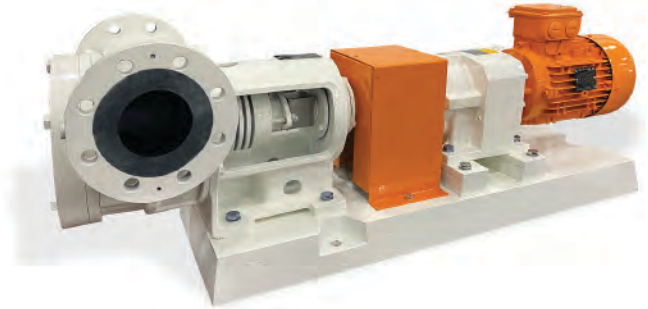
- Water jacketed melting grid with in built heating
- Water jacketed holding tank for melted fats / butters suitable for customer's factory hot water supply
- Temperature set point variable
- Hood on gas springs for easy access
- Geared motor drive
- Agitator scraper
- Outlet connections
- Temperature sensor
- Maximum level sensor
- Thermal conditioning
- Control panel
- Stainless steel manufacture

#### Benefits

- Low energy consumption
- Easy maintenance
- Minimal labor requirements
- Cost effective system for the melting of various types of fats and cocoa butter

#### Options

- Heating unit for holding tank of melting unit
- Cocoa butter / liquor metering pump system to give accurate transfer of liquid cocoa butter / cocoa liquor to the refiner / conches



## Chocolate Pump

The construction of the pumps are cast iron jacketed body with impeller and main drive shaft of steel, cast iron and bronze bearings which are thoroughly lubricated at all times.

#### Features

- Bare shaft positive displacement
- Inlet / outlet – 50mm / 80mm / 100mm, BS 4504 PN16
- Flow rate – dependent on pipeline length and height
- Geared engine
- Flooded suction
- Run at slow speed so no burning of the chocolate will take place
- Fixed or Variable Speed
- Can be used in either direction

#### Benefits

- Cost effective system for the pumping of pure chocolate, compound, couverture, praline, truffle, cream fillings, etc.
- Low energy consumption

#### Options

- Pump control
- Jacketed chocolate pipework
- Stainless steel manufacture
- Higher output pumps can be supplied, if required
- Heavy duty for pumping higher than 4 meters Vertically or longer than 100 meters horizontally



### In-Line Chocolate Filter

Allows even flow of liquid chocolate through the filter with the minimum of resistance for filtration of large and foreign particles.

#### Features

- Jacketed
- Removable filter basket – 20 mesh
- Pressure gauge for level indication
- Swing bolts for easy opening
- Flanged connection, BS 4504 PN16
- Stainless steel manufacture
- Up to 20 tonnes per hour throughput
- Easy maintenance

#### Benefits

- Allows even flow of liquid through the filter with the minimum of resistance
- Cost effective system for the pure chocolate, compound, couverture, praline, truffle, creme fillings, etc.
- Requires the minimum of floor space
- Low energy consumption
- Minimum labor requirements, time to change basket is only 5 minutes

#### Options

- Other mesh sizes available on request.



### Magnetic Chocolate Filter

For filtration of rogue metal particles from masses.

- Combines magnet and screen filter into one assembly for easy cleaning of magnet and screen
- Quick and easy access compared to traditional screeners
- Increased protection against tramp metals compared to traditional screeners
- Non magnetic particles are trapped in a strainer (located under magnet element)
- Includes magnet and screener in one common system
- Lid with clamping device ensures proper seal and easy maintenance
- Sanitary construction for food processing

#### Features

- Single 3" dia. magnetic tube mounted in center of housing
- Powerful Neodymium Rare Earth magnet material
- Rated for 80 P.S.I.
- FDA approved compression style gasket that offers a bullet-proof seal and virtually eliminates the need for replacement
- Heavy duty quick-release clamp and gasket for easy access and maintenance
- Rugged all-welded construction

#### Options

- Lockable lid
- 316 stainless steel
- Sanitary construction
- Filter assembly with custom mesh sizes
- High temperature magnet material
- Custom flange connections
- Drain valve
- Vertical inlet and outlet



## Chocolate Storage Tank

500 kg – 30,000 kg capacity storage tank for pure chocolate compound and creme fillings, for example.

### Features

- Jacketed
- Geared Motor Drive
- Stirrer Paddle
- Integral Water Heating System
- Outlet Connections
- Load Connections
- Vent Valve
- Insulated
- Remote Reading Temperature Sensor
- Minimum/Maximum Level Sensor
- Control Panel
- Stainless Steel Manufacture

### Benefits

- Cost effective system for the storage of pure chocolate, compound, couverture, praline, truffle, creme fillings, etc.
- Low energy consumption
- Easy maintenance
- Minimal labor requirements

### Options

- Load cell weighing system



## Mobile Screw Elevator

Free-standing mobile screw feeder complete with integral loading hopper.

This unique machine handles most powdered materials.

- Modular screw and tube design
- 316 stainless steel contact parts
- Designed for easy clean up.

### Features

- Pre-wired electrics – Integral start / stop controls
- Paddle assisted feed
- Packing glands seal the screw and paddle shafts.
- Easy release tube & screw joints
- Hinged safety grill
- Machine frame and covers painted as standard.

### Benefits

- Low energy consumption
- Minimal labor requirements

### Options

- Heating / Cooling – Jacketed hopper and screw tubes
- Dust extraction hood
- Variable speed drive
- Hopper low level sample
- Special paddles available for difficult materials
- Extended frame for stability
- Hinged safety grill
- Stainless steel throughout
- Special connection spigot
- Hopper cover
- Reclaim chute
- Quick release access door
- Extension auger pieces for additional height.