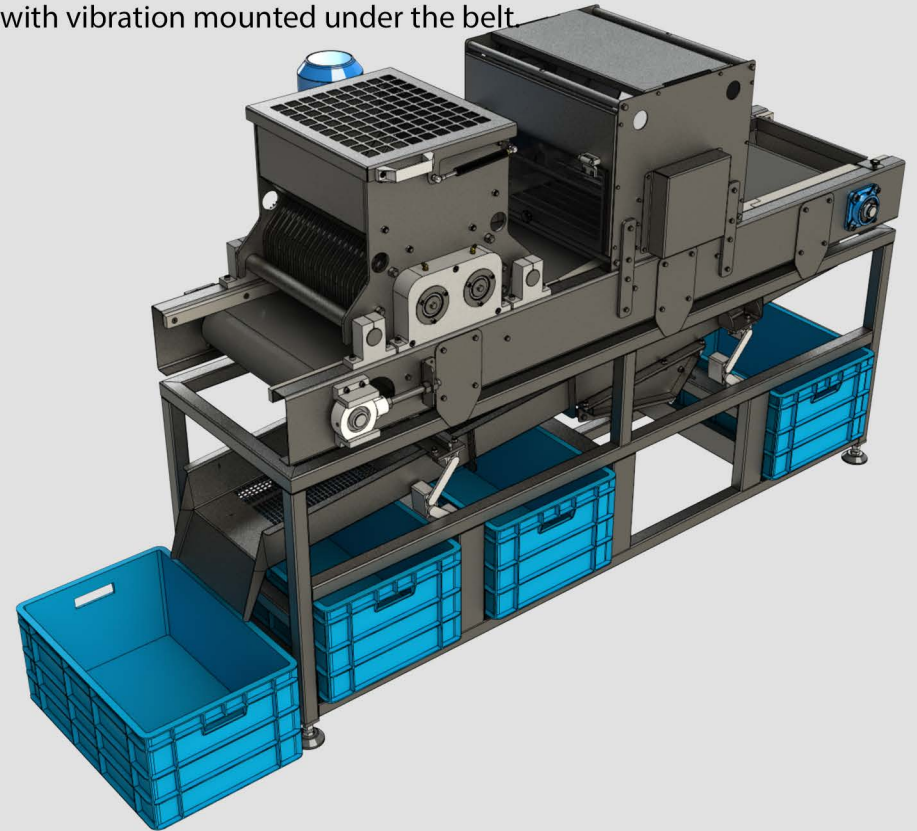


Peanut chopping machine - BCM400

Whole nuts crushing machine. Separates chopped nuts into 4 calibres thanks to the sieve with vibration mounted under the belt.

- Completely made of AISI304 grade stainless steel.
- Whole nuts pre-crushing depositor.
- Guillotine with 8-10 knives for chopping pre-crushed nuts.
- Sieve with vibration to separate crushed product into 4 calibres.
- Production capacity 200kg/h.
- Total power consumption 380V 3kw.

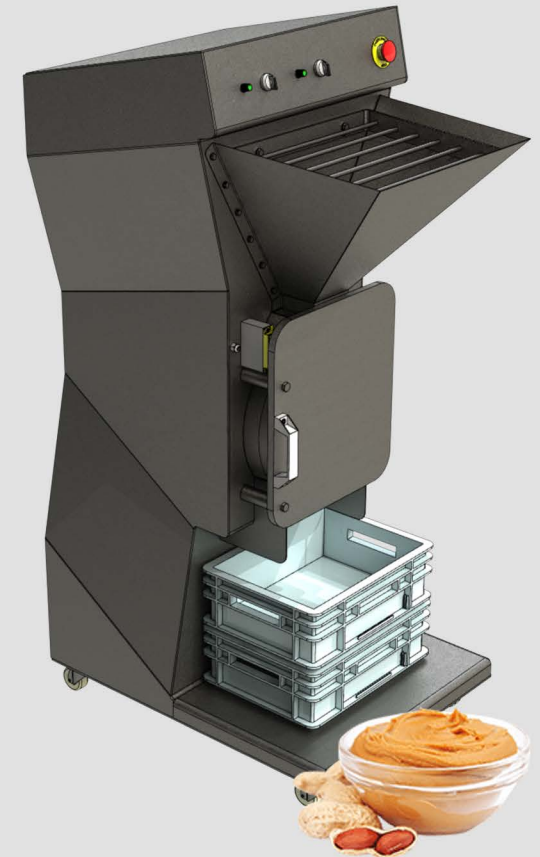


Nuts chopper is machine designed for crushing whole nuts into small particles.

Cocoa Nib Grinder - CNG50

Cocoa bean grinding machine to make thick paste from whole / chopped roasted nuts, cocoa nib or cocoa bean. Machine is with top crusher and bottom grinder.

- Completely made of AISI304 grade stainless steel.
- With top crusher and bottom grinder.
- Top crusher and grinding pins are made of AISI304 grade stainless steel.
- All rotation speeds are adjustable.
- Front lid with safety switch.
- Reservoir capacity 15lt.
- Production capacity 50kg./h.
- Total power consumption 380V 3.75KW.

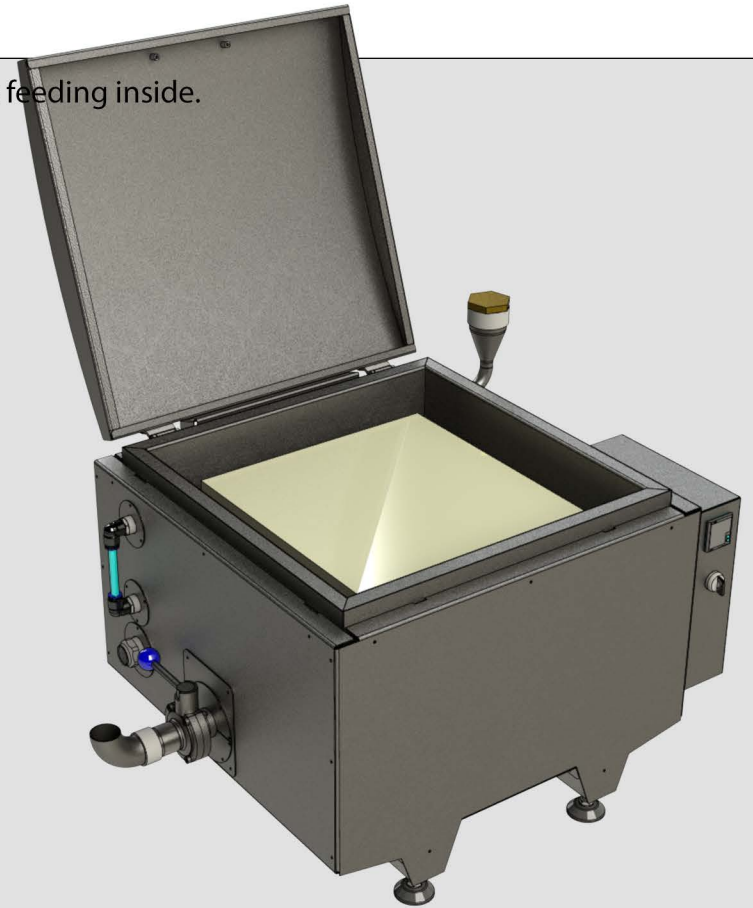


Cocoa nib grinder is made of stainless steel and designed for small workshops. Grinder is able to grind roasted hazelnuts, peanuts and cocoa beans up to 500 microns. While the upper part of the grinder cracks roasted nuts, having pins bottom part of the machine turns the roasted nuts into a thick paste. The paste then can be thinned in ball mills up to 18 microns. Pre-grind roasted whole nuts into thick paste up to 500 microns.

Table Top Fat Melting Tank - FMT50

Glass wool insulated rectangular melting reservoir. PID controlled heating. Suitable for one solid block feeding inside.

- Completely made of AISI304 grade stainless steel.
- Glass wool insulated rectangular reservoir.
- Water jacketed with PID controlled heating element.
- One solid block can fit inside.
- Melts solid fat block in 1 hour 30 min. in case loaded inside empty melter.
- Melting time depends of the adjusted melting temperature.
- Row material loading capacity 50lt.
- Total power consumption 220V 700W.



Fat melting tank we produce is rectangular in order to provide maximum melting area.

Table Top Fat Melting Tank - FMT100

Glass wool insulated rectangular melting reservoir. PID controlled heating. Suitable for two solid blocks feeding inside.

- Completely made of AISI304 grade stainless steel.
- Glass wool insulated rectangular reservoir.
- Water jacketed with PID controlled heating element.
- Two solid blocks can fit inside.
- Melts solid fat block in 1 hour 30 min. in case loaded inside empty melter.
- Melting time depends of the adjusted melting temperature.
- Row material loading capacity 100lt.
- Total power consumption 220V 700W.



Fat melting tank we produce is rectangular in order to provide maximum melting area.

Fat Melting Tank - FMT500 - FMT750 - FMT1000

Melting process is rapid thanks to the grid which is assembled at the top of the reservoir. Fat melting tank we produce is with glass wool insulation to achieve power saving and safety. Loading height of equipment is suitable for manually loading of the solid fat blocks.

- Completely made of AISI304 grade stainless steel.
- Glass wool insulated rectangular reservoir.
- Water jacketed with PID controlled heating element.
- Melting grid with hot water circulation.
- 9 - 12 - 12 solid blocks can be loaded on grid.
- Melts solid fat blocks in 50 minutes.
- Melting time depends of the adjusted melting temperature of the grid.
- Top lid with gas springs.
- Easy loading height.
- Oil pump can be coupled.
- Row material loading capacity 500 - 750 - 1000lt.
- Total power consumption 380V 7.3KW.



Fat melting tank we produce is rectangular in order to provide maximum melting area. They are with glass wool insulation and PID controlled heating element. Other important thing we pay attention on our designs of melting machines is the loading height. Loading of solid blocks should be with minimum effort. We mount grid with separate hot water circulation to achieve faster melting process.

Chocolate Melting Tank - CMT1000

Chocolate melting tank we produce is made of AISI304 grade stainless steel. It is with PID controlled heating element. Continuous mixing and ON/OFF mixing, both are allowed. Rotation speed of the agitator can be adjusted.

- Completely made of AISI304 grade stainless steel.
- Cylindrical reservoir.
- Melting tank is on stainless steel frame.
- Water jacketed and insulated with glass wool with heating element.
- PID controlled heating.
- Speed adjustable agitator.
- Possibility to mix continuous or to work on ON / OFF regime.
- Sieve filter.
- Stainless steel lobe type pump.
- Row material loading capacity 1000lt.
- Total power consumption 380V 12.7KW.



Chocolate melting tank we produce is cylindrical. It is water jacketed with PID controlled heating element. Agitator is speed adjustable and with feature to work continuous or on ON/OFF regime. Water inside a twin-shell coat ensures heating and keeping temperature of chocolate mass constant. Chocolate melting tank is used to melt solid chocolate and store the liquid chocolate in constant temperature and homogenous structure.

Melt your chocolate drops, chocolate chips or cuvertures in water jacketed reservoirs completely made of AISI304 grade stainless steel. Melter is with side wall scrapers and bottom scrapers. Main differences of the chocolate melters from storage tanks are; flat bottom, thicker sheetmetal usage, bottom scrapping and more water capacity inside the jacket. Melters can be used as storage tanks as well however storage tanks are only for liquid chocolate storage.

Laboratory Type Chocolate Refining Machine - Ball Mill - LabBM10

Batch type mixing and grinding machine for thinning ingredients containing minimum 30% fat. Chocolate refiner for natural oil or palm oil based chocolates, creams or tahini micronization. Depending of the adjusted refining process time final product can reach 18 microns fineness.

- Completely made of AISI304 grade stainless steel.
- Mixing arms and shaft are made of AISI304 grade stainless steel.
- Water jacketed with heating element.
- PID controlled heating and cooling.
- Top lid with safety switch.
- Grinding time adjustment feature.
- Protected against cold start.
- Feature to open cold water gate in case overheating.
- Row material loading capacity 10lt.
- Total power consumption 380V 2.3KW.
- External cold water feeding source is required.



LabBM10 is designed for laboratory use, product development or educational use. Machine is equipped with solenoid valve which automatically opens gate of cold water flow and ensures cooling of the equipment. Because of friction of spheric balls cold water is required from an external source which can be from tape, tower or a chiller. Machine will open cold water gate in case overheating and will close it when cooled.

Chocolate Refining Machine - Ball Mill - RBM50

Batch type mixing and grinding machine for thinning ingredients containing minimum 30% fat. Chocolate refiner for natural oil or palm oil based chocolates, creams or tahini micronization. Depending of the adjusted refining process time final product can reach 18 microns fineness.

- Completely made of AISI304 grade stainless steel.
- Mixing arms and shaft are made of AISI304 grade stainless steel.
- Water jacketed with heating element.
- PID controlled heating and cooling.
- Top lid with safety switch.
- Grinding time adjustment feature.
- Protected against cold start.
- Feature to open cold water gate in case overheating.
- Row material loading capacity 50lt.
- Total power consumption 380V 5.5KW.
- External cold water feeding source is required.



Ball refining is one of the chocolate micronization techniques. Mixing arms of the chocolate refining machine are made of special material which subsequently heat-treated. RBM50 and RBM100 are designed for artisans and small work shops. Machine is equipped with solenoid valve which automatically opens gate of cold water flow and ensures cooling of the equipment. Because of friction of spheric balls cold water is required from an external source which can be from tape, tower or a chiller. Machine will open cold water gate in case overheating and will close it when cooled.

Chocolate Refining Machine - Ball Mill - RBM100

Batch type mixing and grinding machine for thinning ingredients containing minimum 30% fat. Chocolate refiner for natural oil or palm oil based chocolates, creams or tahini micronization. Depending of the adjusted refining process time final product can reach 18 microns fineness.

- Completely made of AISI304 grade stainless steel.
- Mixing arms and shaft are made of AISI304 grade stainless steel.
- Water jacketed with heating element.
- PID controlled heating and cooling.
- Top lid with safety switch.
- Grinding time adjustment feature.
- Protected against cold start.
- Feature to open cold water gate in case overheating.
- Row material loading capacity 100lt.
- Total power consumption 380V 9.6KW.
- External cold water feeding source is required.



Ball refining is one of the chocolate micronization techniques. Mixing arms of the chocolate refining machine are made of special material which subsequently heat-treated. RBM50 and RBM100 are designed for artisans and small work shops. Machine is equipped with solenoid valve which automatically opens gate of cold water flow and ensures cooling of the equipment. Because of friction of spheric balls cold water is required from an external source which can be from tape, tower or a chiller. Machine will open cold water gate in case overheating and will close it when cooled.

Chocolate Refining Machine - Ball Mill - RBM300 - RBM500 - RBM750

Batch type mixing and grinding machine for thinning ingredients containing minimum 30% fat. Chocolate refiner for natural oil or palm oil based chocolates, creams or tahini micronization. Depending of the adjusted refining process time final product can reach 18 microns fineness.

- Completely made of AISI304 grade stainless steel.
- Shaft is made of AISI420 grade stainless steel.
- Mixing arms are made of special heat-treated material.
- Water jacketed with heating element.
- PID controlled heating and cooling.
- Top lid with safety switch.
- Grinding time adjustment feature.
- Protected against cold start.
- Feature to open cold water gate in case overheating.
- Row material loading capacity 300 - 500 - 750lt.
- Total power consumption 380V 23.5 - 26.5 - 30.5KW.
- External cold water feeding source is required.



Ball refining is one of the chocolate micronization techniques. Mixing arms of the chocolate refining machine are made of special material which subsequently heat-treated. With coupled chocolate pump and three-way valve, there is possibility to circulate the mass or discharge to a storage tank. RBM50 and RBM100 are designed for artisans and small work shops. LabBM10 is designed for laboratory use, product development or educational use. Machines are equipped with solenoid valve which automatically opens gate of cold water flow and ensures cooling of the equipment. Because of friction of spheric balls cold water is required from an external source which can be from tape, tower or a chiller. Machine will open cold water gate in case overheating and will close it when cooled.

Fast Fluid Conche - HMC1000

PID heat controlled wet conche with chocolate splashing disk for fast removing acidity and moisture of grinded chocolate.

- Completely made of AISI304 grade stainless steel.
- Loading capacity 1000lt. (60% of the horizontal reservoir is 1000lt.)
- Single shaft mixing feature.
- PID controlled heating.
- Air suction blower.
- Chocolate splashing disk.
- Stainless steel lobe type chocolate pump.
- Loadcell feature for weight control.
- PLC & HMI controlled.
- Total power consumption 380V 16.5KW.



Low energy consumption fluid conche with single shaft agitation equipped with specially designed mixing arms. Vertical heated reservoir for chocolate splashing and air suction for removing the acidity and moisture.

Chocolate Storage Tank - ST200

Chocolate storage tank we produce is made of AISI304 grade stainless steel. It is with PID controlled heating element. Continuous mixing and ON/OFF mixing, both are allowed. Rotation speed of the agitator can be adjusted.

- Completely made of AISI304 grade stainless steel.
- Cylindrical reservoir.
- Storage tank is on castors.
- Water jacketed with heating element.
- PID controlled heating.
- Speed adjustable agitator.
- Possibility to mix continuous or to work on ON / OFF regime.
- Gear type pump.
- Row material loading capacity 200lt.
- Total power consumption 380V 3.8KW.
- Possibility to be transported horizontally.



Chocolate storage tank we produce is cylindrical. It is water jacketed with PID controlled heating element. Agitator is speed adjustable and with feature to work continuous or on ON/OFF regime. Water inside a twin-shell coat ensures heating and keeping temperature of chocolate mass constant. Chocolate storage tank is used to store the liquid chocolate in constant temperature and homogenous structure. They are not suitable for melting purposes.

Store your chocolate in water jacketed reservoirs completely made of AISI304 grade stainless steel and with side wall teflon scrapers.

Chocolate Storage Tank - ST500

Chocolate storage tank we produce is made of AISI304 grade stainless steel. It is with PID controlled heating element. Continuous mixing and ON/OFF mixing, both are allowed. Rotation speed of the agitator can be adjusted.

- Completely made of AISI304 grade stainless steel.
- Cylindrical reservoir.
- Storage tank is on castors.
- Water jacketed with heating element.
- PID controlled heating.
- Speed adjustable agitator.
- Possibility to mix continuous or to work on ON / OFF regime.
- Gear type pump.
- Row material loading capacity 500lt.
- Total power consumption 380V 4.5KW.
- Possibility to be transported horizontally.



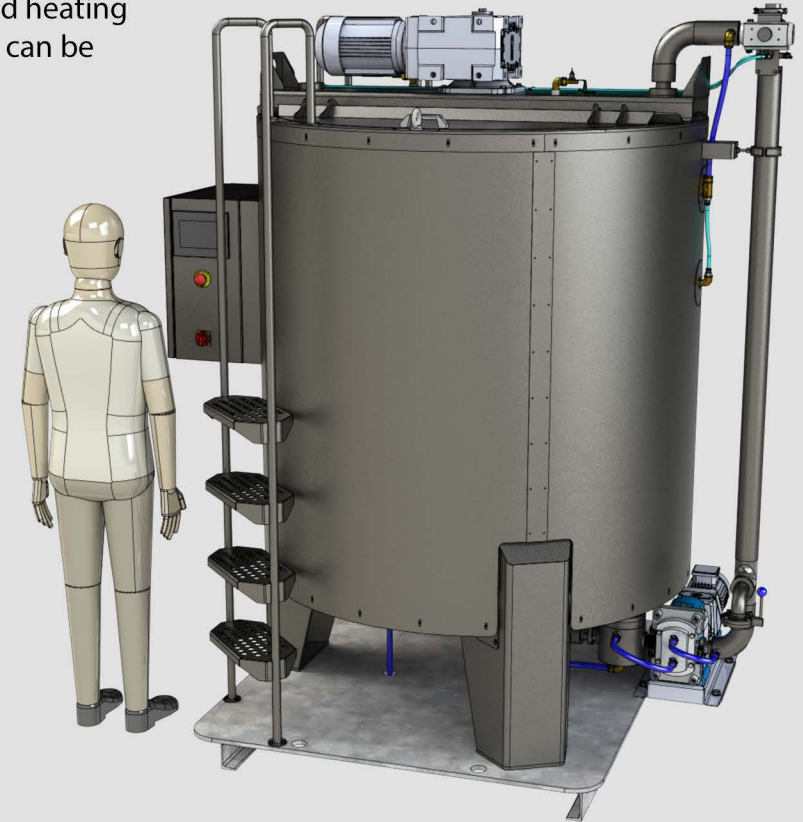
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Store your chocolate in water jacketed reservoirs completely made of AISI304 grade stainless steel and with side wall teflon scrapers.

Chocolate Storage Tank - ST1000 - ST2000 - ST3000

Chocolate storage tank we produce is made of AISI304 grade stainless steel. It is with PID controlled heating element. Continuous mixing and ON/OFF mixing, both are allowed. Rotation speed of the agitator can be adjusted.

- Completely made of AISI304 grade stainless steel.
- Cylindrical reservoir.
- Storage tank is on painted black steel platform.
- Water jacketed and insulated with glass wool with heating element.
- PID controlled heating.
- Speed adjustable agitator.
- Possibility to mix continuous or to work on ON / OFF regime.
- Magnet filter with sieve.
- Stainless steel lobe type pump.
- Row material loading capacity 1000 - 2000 - 3000lt.
- Total power consumption 380V 7.5 - 8.6 - 8.6KW.
- Possibility to be transported horizontally.

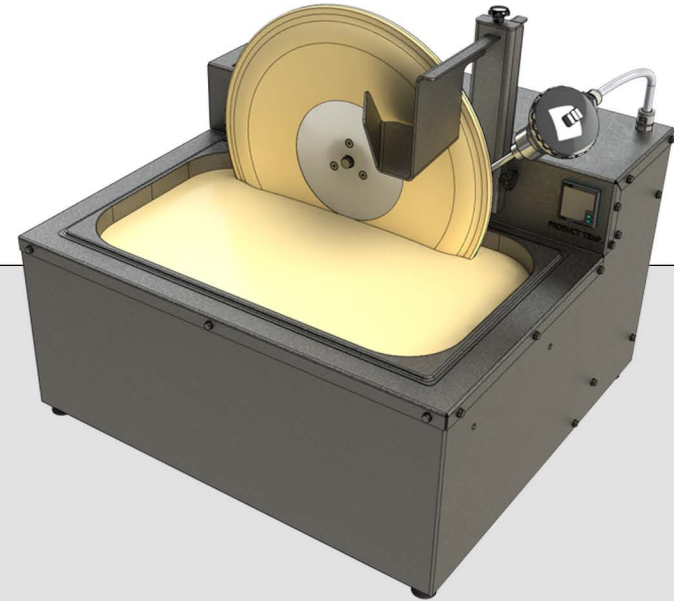


Chocolate storage tank we produce is cylindrical. It is water jacketed with PID controlled heating element. Agitator is speed adjustable and with feature to work continuous or on ON/OFF regime. Water inside a twin-shell coat ensures heating and keeping temperature of chocolate mass constant. Chocolate storage tank is used to store the liquid chocolate in constant temperature and homogenous structure. They are not suitable for melting purposes.

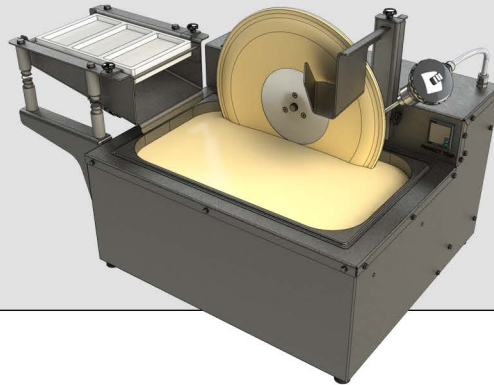
Store your chocolate in water jacketed reservoirs completely made of AISI304 grade stainless steel and with side wall teflon scrapers.

Table Top Wheel Tempering Machine - TTWBTM20

Tempering technique can be seed type with fan cooling. We produce table top chocolate tempering machines.



- Completely made of AISI304 grade stainless steel and FDA approved engineering plastics.
- Cooling with fans and by seeding solid chocolate drops.
- PID controlled dry heating element.
- Speed adjustable wheel max. 45rpm.
- Vibration table can be assembled.
- Enrobing belt can be assembled.
- Row material loading capacity 20lt.
- Total power consumption 220V 0.5KW.



TTWBTM20 is table top wheel tempering machine ideal for beginners or patisseries. Tempering operation is made manually by adding some solid chocolate drops to melted chocolate. Machine is equipped with 2 cooling fans for faster cooling. Vibration table, enrobing belt with bottom coating and full coating can be coupled.

Wheel Tempering Machine - WBTM50

Tempering technique can be seed type with fan cooling.

- Completely made of AISI304 grade stainless steel.
- Cooling with fans and by seeding solid chocolate drops.
- PID controlled dry heating element.
- Speed adjustable wheel max. 45rpm.
- With vibration table.
- Row material loading capacity 50lt.
- Total power consumption 220V 1.5KW.



WBTM50 is ideal for beginners or patisseries. Tempering operation is made manually by adding some solid chocolate drops to melted chocolate.

Double Arm Z Mixer - DAZM50

Double arm water jacketed horizontal mixers with tilting mechanism. Rotation upto 110° is performed by hydraulic tilting mechanism.

- Completely made of AISI304 grade stainless steel.
- Water jacketed reservoir with PID controlled self heating element.
- Hard chrome coated or stainless steel sigma arms.
- Hydraulic tilting mechanism.
- Top lid with gas spring or pneumatic cylinder.
- Row material loading capacity 50lt.
- Total power consumption 220V 3KW.



Z kneaders are horizontal type mixing devices. Rotation forward up to 110 degrees is performed by hydraulic tilting mechanism. Single arm z kneaders are suitable for hard biscuit dough, cookies, crackers, tortillas, stiff fillings and pet foods. Double arm z kneaders are suitable for many applications such as mixing and kneading different kind of dough like soft biscuit dough, cake dough, different creams and fillings.

Table Top Coating Pan - CP400

Coating pans for syrup coating, chocolate coating or polishing applications, rotation speed of the coating pan can be changed via a VFD. Heater and blower can be assembled to the panner.

- Completely made of AISI304 grade stainless steel.
- Pan diameter 400mm.
- Pan rotation speed adjustable.
- Dimmer controlled air blowing.
- PID controlled heating.
- Row material loading capacity 6lt.
- Total power consumption 220V 1.2KW.



Coating pans are used to coat confectionery centers or roasted nuts with candy shell or chocolate. Rotation speed of the pan can be adjusted via VFD. Heating element and blower can be assembled to panning machine. Heating element's resistance and blower's air flow rate can be adjusted via dimmers. Flexible aluminum end for the air blowing inside the pan. We recommend using ribbed pan to be used for polishing cycle as sliding is expected while revolving. Ribs inside coater will assist the product to roll.

Coating Pan - CP800INTCOOL - CP1000INTCOOL

Coating pans for syrup coating, chocolate coating or polishing applications, rotation speed of the coating pan can be changed via a VFD. Build in air conditioner.

- Completely made of AISI304 grade stainless steel.
- Pan diameter 800 - 1000mm.
- Pan rotation speed adjustable.
- Air cooling & heating.
- Stainless steel electrical panel.
- Row material loading capacity 40 - 70lt.
- Total power consumption 220V or 380V 5.2 - 5.6KW.



Coating pans are used to coat confectionery centers or roasted nuts with candy shell or chocolate. Rotation speed of the pan can be adjusted via VFD. Heating element and blower can be assembled to panning machine. Heating element's resistance and blower's air flow rate can be adjusted via dimmers. Flexible aluminum end for the air blowing inside the pan. We recommend using ribbed pan to be used for polishing cycle as sliding is expected while revolving. Ribs inside coater will assist the product to roll.

Coat your nuts on completely made of AISI304 stainless steel coating pans.

Coating Pan - CP800 - CP1000 - CP1200

Coating pans for syrup coating, chocolate coating or polishing applications, rotation speed of the coating pan can be changed via a VFD. Heater and blower can be assembled to the panner.

- Completely made of AISI304 grade stainless steel.
- Pan diameter 800 - 1000 - 1200mm.
- Pan rotation speed adjustable.
- PID controlled heating.
- Air flow rate controlled by mechanical valve.
- Blower with filter.
- Stainless steel electrical panel.
- Row material loading capacity 40 - 70 - 140lt.
- Total power consumption 220V or 380V 3.7 - 4.2 - 5.3KW.



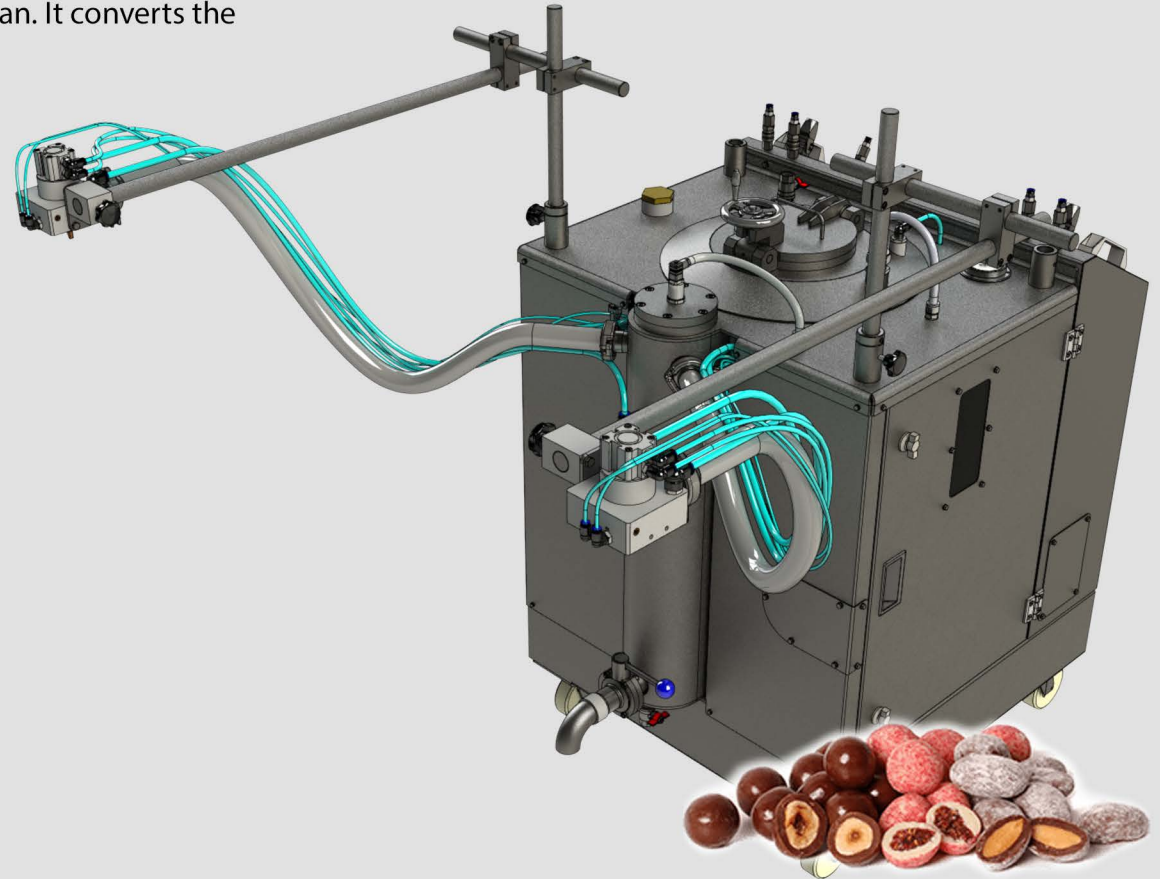
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Coat your nuts on completely made of AISI304 stainless steel coating pans.

Automatic Chocolate Sprayer For Panning Applications - CPS100

Chocolate sprayer is designed to feed pulverized chocolate to coating pan. It converts the manual coating process to automated coating process.

- Completely made of AISI304 grade stainless steel.
- Water jacketed reservoir with heating element.
- PID controlled heating.
- 2 spraying nozzles can be coupled.
- Outpouring of product with air pressure.
- Reservoir is full / empty sensors.
- PLC and HMI controlled.
- Row material loading capacity 100lt.
- Total power consumption 220V 3KW.



Chocolate spraying machine is designed to convert chocolate coating process on coating pans from manual operation to automated. Machine pumps chocolate to the exit of nozzle with help of compressed air. We recommend using of particle filter, water separation filter, oil separation filter and active carbon filter. In case of over pressure machine will discharge air from the reservoir to protect it. Chocolate spraying device is PLC and HMI operated. Assembled level sensors will indicate for full or empty reservoir. Coat your nuts on completely made of AISI304 stainless steel coating pans with chocolate sprayer to eliminate the manual coating operation.



Automatic Belt Type Chocolate Coating Cabin - BTC1000 - BTC1500 - BTC2000

Automated chocolate film coating equipment. It is high capacity panning machine which is replacement of coating pan. Designed for those who want to switch from manual chocolate coating process to automated.

- Made of AISI304 grade stainless steel, aluminum and engineering plastics.
- Side discs are made of FDA approved engineering plastics.
- Dripping body made of aluminum, protected against over pressure.
- PID controlled 24V heating elements.
- Front lid with gas springs.
- Reversible main drive of the belt for easy discharging.
- Heated front scraper.
- Pneumatically activated back scrapers.
- External dehumidified cold air is required.
- Chocolate storage tank with pump is required.
- Hot air blower for smoothing process.
- Loadcells.
- PLC and HMI controlled.
- Loading capacity 200 - 300 - 400lt.
- Total power consumption 380V 4.1 - 4.1 - 4.8KW.



Traditional pans are the most common equipment in use but requirement of a skilled operator and difficulty of unloading coated centers, prompted confectionery manufacturers to seek new methods of chocolate coating. Belt coater is designed to eliminate the described above disadvantages of coating pans and to meet the new requirements of the industry. This type of coater is very easy to use as the wide opening allows easy loading of articles. Unloading is performed by simply reversing the direction of belt rotation. Belt coater is equipped with heated chocolate dripping body, loadcells and it is operated by PLC which automates the coating process. Belt coaters are becoming more and more common in candy industry. The efficiency, ease of use, high production capacity and automation of the new coating technology make them an attractive alternative.

One-shot Chocolate Depositor - NGOSD10CV

Compound or real chocolate filling machine. C frame with servo driven vertical motion.
Accurate PID controlled dry heating. Suction / outpouring valve mechanism is common valve mechanism.

- Completely made of AISI304 grade stainless steel, engineering plastics and aluminum.
- Pneumatic actuator for mixing shaft.
- Servo driven Z axis motion.
- PID controlled 24V dry heating elements.
- Servo driven suction and outpouring.
- Hoppers with level sensors.
- Common valve mechanism.
- Protected against cold start.
- Max. outpouring capacity 500 gr/shot.
- Production capacity upto 20 shots/min.
- Total power consumption 380V 4.2KW.

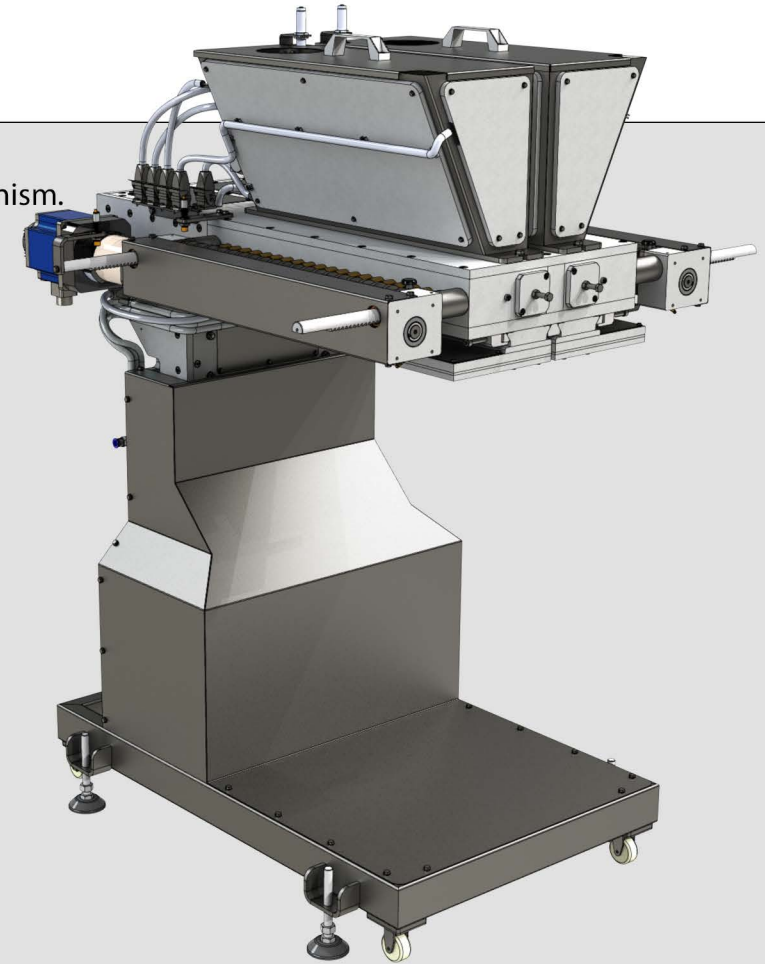


NGOSD10CV series is the new generation one-shot chocolate depositor with traditional common valve mechanism for the suction and outpouring pistons. Suitable for chocolate moulding line, chocolate drop line. Chocolate filling machine is with dry heating and Z axis motion. Designed for small, medium-sized workshops and high capacity manufacturers. NGOSD-SV series one-shot depositors are with specially designed valve mechanism. Thanks to separate valve mechanism for each outpouring cylinder weight is more accurate against the CV series. Suitable for chocolate moulding line. Thanks to servo driven outpouring and touchscreen any weight can be adjusted easily. Dry heating, Z axis motion and each outpouring cylinder with its own valve are the improvements.

One-shot Chocolate Depositor - NGOSD20CV

Compound or real chocolate filling machine. C frame with servo driven vertical motion.
Accurate PID controlled dry heating. Suction / outpouring valve mechanism is common valve mechanism.

- Completely made of AISI304 grade stainless steel, engineering plastics and aluminum.
- Pneumatic actuator for mixing shaft.
- Servo driven Z axis motion.
- PID controlled 24V dry heating elements.
- Servo driven suction and outpouring.
- Hoppers with level sensors.
- Common valve mechanism.
- Protected against cold start.
- Max. outpouring capacity 1000 gr/shot.
- Production capacity upto 20 shots/min.
- Total power consumption 380V 5KW.



NGOSD20CV serie is the new generation one-shot chocolate depositor with traditional common valve mechanism for the suction and outpouring pistons. Suitable for chocolate moulding line, chocolate drop line. Chocolate filling machine is with dry heating and Z axis motion. Designed for small, medium-sized workshops and high capacity manufacturers. NGOSD-SV serie one-shot depositors are with specially designed valve mechanism. Thanks to separate valve mechanism for each outpouring cylinder weight is more accurate against the CV serie. Suitable for chocolate moulding line. Thanks to servo driven outpouring and touchscreen any weight can be adjusted easily. Dry heating, Z axis motion and each outpouring cylinder with its own valve are the improvements.

Mini Chocolate Molding Line - MML100

Chocolate molding line is equipment to produce molded center filled chocolates. MML100 is molding line with demolding feature.

- Completely made of AISI304 grade stainless steel, engineering plastics and aluminum.
- PID controlled dry heating elements.
- Chocolate depositor with servo driven vertical motion.
- Chocolate suction / outpouring controlled by servo motors.
- All variables can be adjusted on HMI, no need for mechanical adjustment.
- Cooling tunnel insulated with CFC free rubber.
- Vertical type cooling tunnel can fit 108 molds inside.
- Air conditioner with semihermetic compressor.
- Molding line with demolding feature.
- Required min. number of polycarbonate molds is 150pcs.
- Polycarbonate mold dimensions 175 x 275.
- Production capacity 100kg./h.
- Total power consumption 380V 10.2KW.

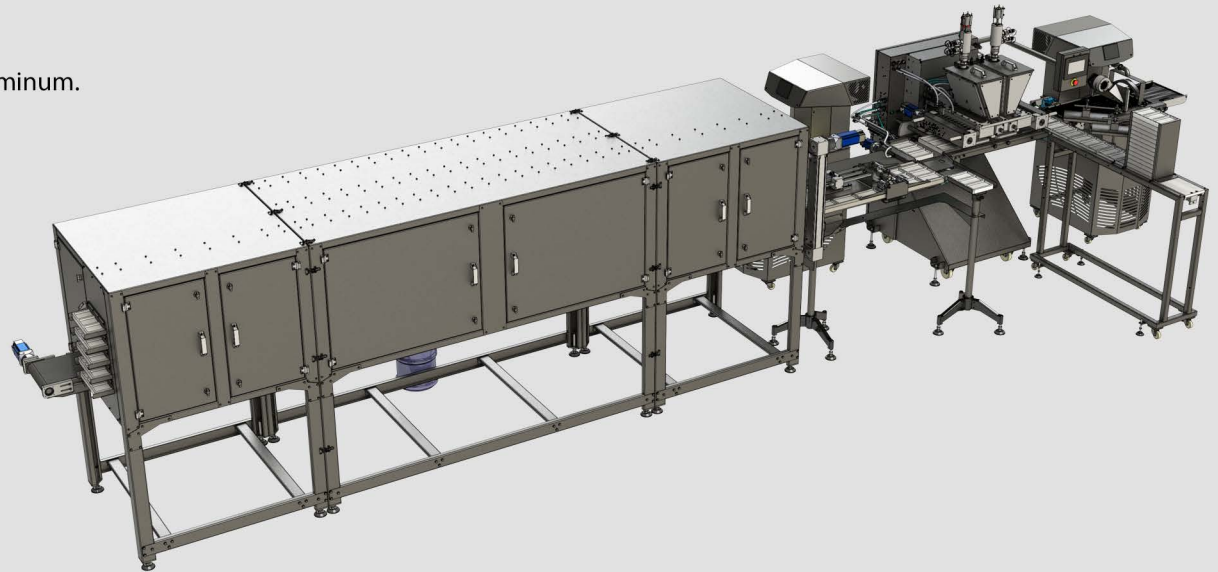


MML serie mini chocolate molding line with capacity upto 100kg./h. Designed for artisans with limited space. Cooling tunnel is vertical type. Chocolate molding line is with demolding feature. Different working styles of depositing are installed inside the PLC and they are selectable on HMI. As the depositor is one-shot type, using crushed nuts or crunch are not allowed.

Mini Chocolate Molding Line - MMEL50 - MMEL100

Chocolate molding line is equipment to produce molded center filled chocolates.
MMEL100 is molding line with enrobing feature.

- Completely made of AISI304 grade stainless steel, engineering plastics and aluminum.
- PID controlled dry heating elements.
- Chocolate depositor with servo driven vertical motion.
- Chocolate suction / outpouring controlled by servo motors.
- All variables can be adjusted on HMI, no need for mechanical adjustment.
- Cooling tunnel insulated with CFC free rubber.
- Multi storey cooling tunnel with rails and belt.
- Air conditioner with semihermetic compressor.
- Molding line can be used as enrobing line.
- Required min. number of polycarbonate molds is 100 - 150 pcs.
- Polycarbonate mold dimensions 175 x 275.
- Production capacity 50 - 100kg./h.
- Total power consumption 380V 8KW.



MMEL serie mini chocolate molding line with capacity upto 100kg./h. Designed for artisans with limited space. Cooling tunnel is multi storrey type with polyurethane belt. Chocolate cooling tunnel is mounted horizontally to the polycarbonate mould flow. Line is designed specially for center filled (fat based center filling) molded chocolate manufacturing, however line can be used as enrobing line. It is capable for depositing on belt to produce chocolate sticks or drops with or without center filling. Different working styles of depositing are installed inside the PLC and they are selectable on HMI. As the depositor is one-shot type, using crushed nuts or crunch are not allowed.

Roller Depositor - RD600

Roller depositor is designed to form button-shaped chocolates which are later coated with sugar syrup. Cooled forming drums with cavities on their surface shapes the chocolate lentils.

- Completely made of AISI304 and AISI420 grade stainless steel.
- With level sensors to control the chocolate feeding.
- Single pair of rollers mounted on the frame.
- To increase production capacity up to 3 pair of rollers can be coupled on single frame.
- Web removing device CFC free rubber insulated with evaporator and condenser.
- Crust collecting pans.
- Water jacketed forming rollers.
- Forming rollers length 600mm.
- All rotation speeds are adjustable.
- Production capacity 200kg./h. (depends of adjusted speeds and cavity)
- Total power consumption 380V 4KW.



The liquid chocolate mass is poured between the cooled forming drums of the forming machinery. Chocolate is formed, due to the cavities on the surface of the drums. The chocolate dragee forming machine is designed specially for chocolate, which is coated with sugar solution on the final stage of the production. Forming rollers are water jacketed and cooled by circulated liquid supplied from a chiller. The chocolate mass passing between the drums obtains the shape but it is in the form of net, the solid product is conveyed to the web removing device, where the crusts are cracked and the button-shaped chocolate form is smoothed. The web removing drum is with evaporator and condenser which allows to hold inside device cool.

Caramel Cooker

Batch type caramel cooking plant. Steam cooker with vacuum pump, takeoff reservoir, heat exchanger, fondant beater and caramel storage tank.

- Completely made of AISI304 grade stainless steel.
- Mixing arms are with Teflon scrapers.
- Agitator is with adjustable speed.
- HMI and PLC controlled.
- Lobe type stainless steel pump.
- Discharging point to buckets.
- Total power consumption 380V 14KW.

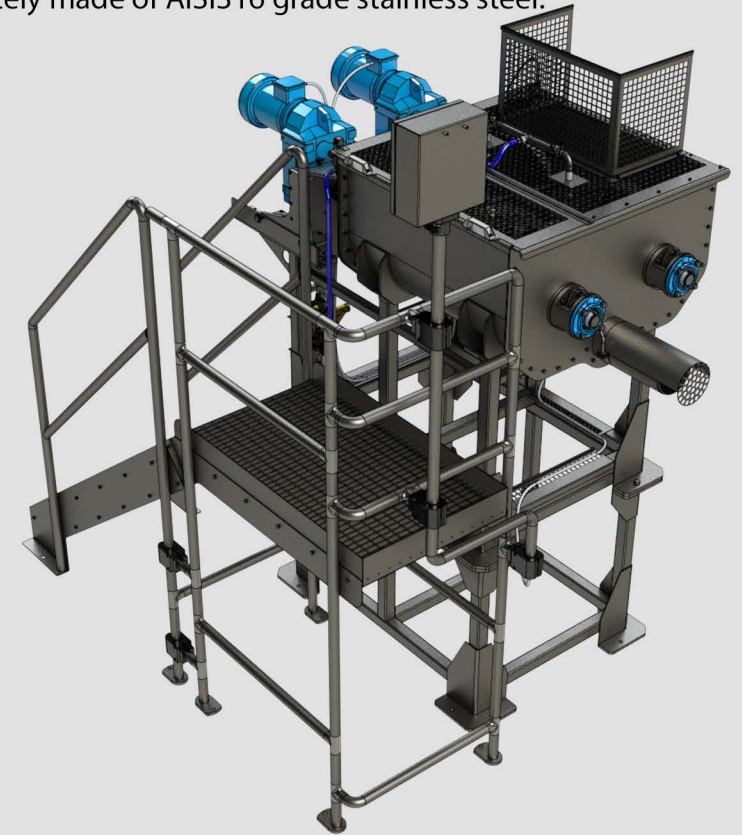


The main component of the caramel manufacturing plant is caramel cooker. Cooker is hemispheric and it is with Teflon scrapers. Agitation speed of the cooker is adjustable. Caramel cooking plant is equipped with HMI and PLC. Water jacketed takeoff reservoir with agitation, heat exchanger with helix rotor, fondant beater, vacuum pump and storage tank are other components of the plant. Fondant beater is required for the fondant manufacturing process.

Ribbon Blender - RB300

Powders and granules mixing device. Twin shaft ribbon mixer with helical discharging feature. Completely made of AISI316 grade stainless steel.

- Completely made of AISI316 grade stainless steel.
- Loading capacity 300lt.
- Twin shaft mixing feature.
- Helical discharging feature.
- PID controlled heating.
- Total power consumption 380V 9KW.



Designed for homogeneous mixing of various types of dry or liquid raw materials like powder with powder, powder with granule or powder with liquid. Ribbon blenders are best available solution for mixing smoothly of products with various density and fragile structures. Ribbon mixers are used in wide range of industries like food, pet food, bakery, cosmetics, plastics.