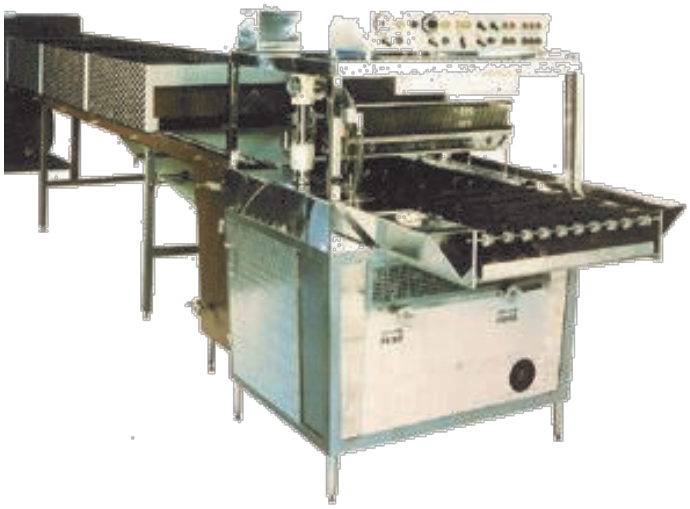
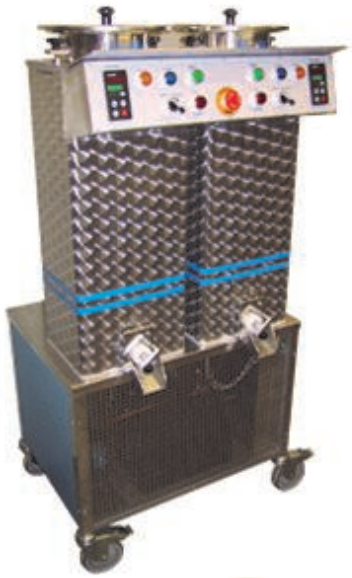
AUSTRALIS ENGINEERING

Chocolate and Cheese





Enrobers - Temperers

Cooling Tunnels - Melting Tanks

E220 CHOCOLATE ENROBER

E220 – the new multi functional enrober and moulding machine

- Top coating, bottom coating or complete enrobing
- Seed (Callet / Block) Tempering within the machine
- Double chocolate curtains and variable speed control
- Variable air pressure and direction control on blower
- Construction in stainless steel and food approved materials
- Supplied with a 1 meter paper take-off table as standard

Optional:

- Melting cabinet or table
- Mould filling module
- Cooling tunnel
- Longer paper take-off table

QUALITY CHOCOLATE MACHINERY

ChocoMa

E220 CHOCOLATE ENROBER

E220 – the new multi functional enrober and moulding machine

The E220 enables the chocolatier to enrobe or bottom coat pralines, bars, biscuits, cakes and pastries. In addition the E220 provides solid or shell moulding of standard praline moulds, hollow figures, etc. Futhermore, the callet (button) tempering is easily achieved in the generous 20 litre chocolate vessel. In short: E220 is the "3 in1" chocolate solution center for the creative, quality focused chocolatier requiring versatile small to moderate production to a professional standard.

Production flow

Pralines, bars etc. are placed on the separate infeed table. From this point the wire mesh belt carries the products through two chocolate curtains and/or bottom coating reservoir. Once the products are double coated they pass under the blower outlet to insure that the appropriate amount of chocolate is left on the product. Any "chocolate-skirt" is minimised by means of the vibrating mechanism. Finally, the pralines or bars pass over a detailer shaft for perfect finishing before they continue onto the paper take-off table.

Flexibility and individual adjustments

All functions are easily controlled by the operator. The temperature of the chocolate is continually controlled by a digital thermostat. The speed of the wire mesh belt is adjustable between 0,7 – 1,7 m/min. The size and thickness of the chocolate curtains and the height of the bottom coating are individually set by the operator. By controlling the air pressure from the blower together with the direction of the air, the appropriate amount of chocolate is blown off so the desired amount of chocolate remains on the enrobed product. The "tapping strength" of the adjustable vibrating mechanism ensures that both small and light pralines and large and heavy cakes and pastries will have minimised "skirting". Finally, the height of the detailer shaft ensures a uniform base on the enrobed products once they are carried to the paper take-off table.

User friendly and hygienic

E220 is made of stainless steel and designed for easy cleaning. The entire enrobing section can be taken off the machine for cleaning.

Enrober dimensions
Length: 910 mm
Width: 630 mm
Height: 700 mm

Infeed grill
Width: 220 mm

Electrical specifications
Voltage: 110-240 VAC, 50/60 Hz
Power: 1,4 kW

Take-off table
Length at 1, 2 or 3 m

Infeed grill and 2 chocolate curtains.

Enrobing of all sizes of products.

Bottom coating of all sizes of products.

Top and tail coating.

Moulding module and other options are available.

QUALITY CHOCOLATE MACHINERY

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CHOCOMA

2MP SERIES ENROBERS

2MP Series Enrobers

The 2MP Series offer S4 models, each with the capacity to suit a mid-range manufacturer to a semi-industrial factory. Even though it is high capacity equipment, the 2MP's retain their flexibility and can rapidly be changed to enrobe other kinds of chocolate and the entire process can be viewed via a hygienic transparent guard. The operating sequence is

1. The products are placed on the infeed loading table
2. They pass via the grill belt through a double curtain of liquid chocolate. Depending on the size and shape of the items, the variable belt speed and size of the chocolate curtain can be combined to make a perfect coating of the products.
3. Leaving the chocolate curtains, the products passes a variable speed blower that can be set to control the chocolate layer on the products.
4. The products then passes a vibratory mechanism which removes any air bubbles.
5. Finally the products passes the de-tailer and overhead heater which gives the products the final uniformity and gloss.
6. Leaving the enrobing section the products enters a take-away table or a cooling tunnel.

Available in 4 models:

⇒ 2MP24 - 24cm belt width

⇒ 2MP32 - 32cm belt width

⇒ 2MP40 - 40cm belt width

⇒ 2MP60 - 60cm belt width (pictured)

ENROBERS ARE SUITABLE FOR CHOCOLATE, TRUFFLES, FRUIT, NUTS, ICE CREAM, BISCUITS, PASTRIES AND CHEESE

Tempered chocolate is fed into the enrobing section by pump, which can also discharge outside the enrober for alternative production. The pump and other parts in contact with the chocolate are designed for quick & easy cleaning. The storage tank holds 95L and the temperature of the chocolate is controlled by a digital thermostat. Removable tanks make it possible to exchange containers with dark, milk or white chocolate. Trolleys and extra chocolate tanks can be supplied as an option.

By letting a small volume of cold water into the optional water jacket, it is possible to cool the chocolate, or water can be heated by internal heating rods (e.g. 70°C) if the products are enrobed with fat glaze or butter cream. If ice creams are coated with chocolate, the cold ice will cool the liquid chocolate, which then has to be kept tempered by the heated water jacket.

Standard belt speed is variable between 0.45 – 1.75 metres per minute.

2MP - ICE ENROBER

The chocolate tank is water jacketed with a water circulation feature. The main grill belt is made of stainless steel and is specially modified for frozen products such as ice-cream. Belt speed is between 1.5 and 3 metres per minute. Available in 24, 32 or 40cm width belt.

⇒ Removable infeed grill

⇒ Main grill special designed for ICE

⇒ Grill is made in stainless steel

⇒ Belt speed is 1,5 -> 3,0 m/min

⇒ Durable, yet gentle handling of customer's product

⇒ Robust construction for durability and easy installation

WAX ENROBER FOR CHEESE

Wax Coat your cheeses simply, easily and inexpensively. These reliable machines are specifically designed to manage coloured or clear wax for complete coating of a variety of different sized cheeses.

⇒ Increase the shelf life of your cheeses

⇒ Increase output consistently

⇒ Increase the product range with coloured waxes

⇒ Improve the finished quality of the cheeses

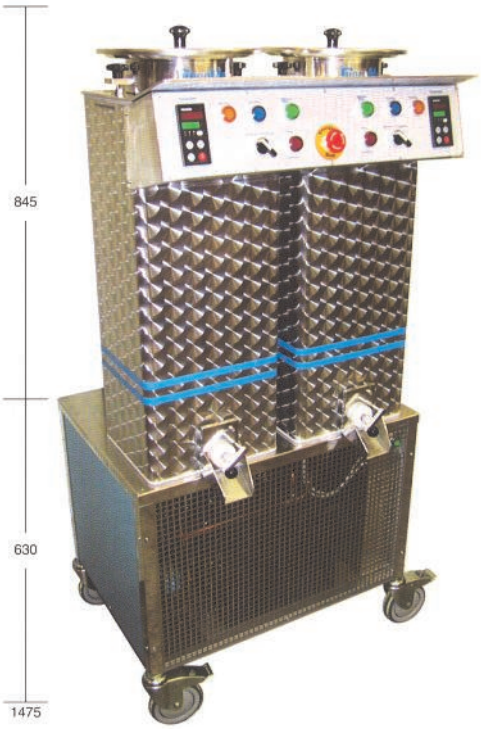
⇒ Improve your margins with no hidden costs

⇒ Reduce the amount of labour

⇒ Reduce wastage with a stronger product

The standard wax machine is 32 cm wide and is built in stainless steel. A lower cost unit, built in steel and aluminium is also available, but it is important to determine if the chemicals used for cleaning are suitable for use

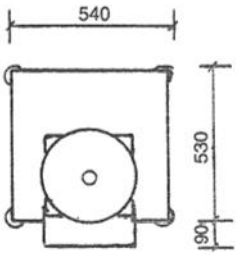
COMPRESSOR COOLED CHOCOLATE TEMPERING



6T20CD

6T20CD2

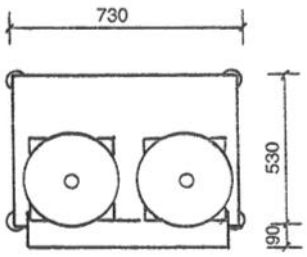
6T20CD. Compressor.



1 Chocolate Kettle	:	20 kg.
1 Compressor	:	0,25 HP.
	:	990 w
Electricity	:	3 x 230/400 V 50 Hz
Total Load	:	1,25 kw.

CHOCOMA Tempering Machine, Model 6 T20CD (with Compressor) is a combined electrically heated chocolate kettle and automatic tempering machine, in which the chocolate can be melted and stored at working temperature. The machine is equipped with an efficiently working agitator. By pressing a bottom you will have tempered chocolate in 25 minutes. Also the outlet is electrically heated to prevent forming of lumps. A remote thermometer indicates the temperature in the kettle.

6T20CD2. Compressor.



2 Chocolate Kettles	:	2 x 20 kg.
1 Compressor	:	0,25 HP.
	:	990 w
Electricity	:	3 x 230/400 V 50 Hz
Total Load	:	1,8 kw.

Method of operation: First program both kettles (programable one by one) e.g. melting 45°C, working temperature 31°C, cooling 29°C. Afterwards charge the kettle with chocolate and adjust the switch to "Night" position (melting). If tempering required push the button, and the chocolate will be ready in 20-30 minutes.

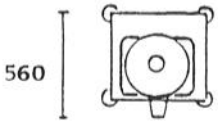
6T20CD2: 2 separate agitator motors.

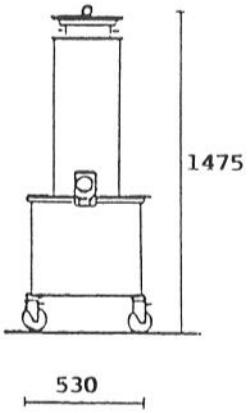
6 T 20 Compressor

3 RT 12 Compressor

6T20C

1 Chocolate Kettle	:	20 kg.
1 Compressor	:	0,25 HP.
	:	990 w
Electricity	:	3 x 230/400 V 50 Hz
Total Load	:	1,5 Kw

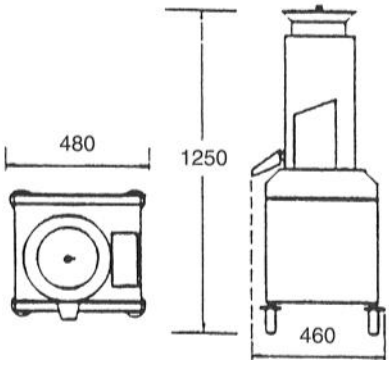




CHOCOMA Tempering Machine, Models 6T20C and 3RT12C (with Compressor) are combined electrically heated chocolate kettles and semiautomatic tempering machine, in which the chocolate can be melted and stored at working temperature. The machine is equipped with an efficiently working agitator. By pressing a button you will have tempered chocolate in 25 minutes. Also the outlet is electrically heated to prevent forming of lumps. A thermostat/thermometer indicates the temperature in the kettle.

3RT12C

1 Chocolate Kettle:		12 kg.
1 Compressor	:	0,25 HP.
	:	990 w
Electricity	:	3 x 230/400 V 50 Hz
Total Load	:	1,5 Kw



WATER COOLED CHOCOLATE TEMPERING

2T SERIES

The 2T 70 and 2T 130 are water jacketed temperers with capacities for tempering 75 and 170kg of chocolate respectively.

The chocolate is melted and totally decrystallized at a temperature around 45-47 degree C. It is then cooled to around 27-29 degree C, and finally increased to around 30-32 degree C. The chocolate is now tempered / pre-crystallized. The actual temperatures are depending of the type of chocolate which is tempered. The temperatures are programmed into the digital thermostat which controls the entire tempering process.

The heating and cooling takes place in the water jacket. Heating rods heat up the water. When the melting temperature is reached, the cooling process is started, and water flows through the water jacket, and is then discharged to the drain.

2T temperers can be supplied with melted chocolate from a dedicated melting tank by means of a pump system, and then only temper the chocolate. Or, the 2T temperers can supply tempered chocolate to e.g. an enrober, through heated and thermostatic controlled pipes by means of a pump system.

6T SERIES

The 6T12 and 6T20 water cooled tempering machines are very easy to operate and have capacities for tempering 12 and 20 kg of chocolate respectively.

This range of bench type temperers are suitable for melting and tempering chocolate or compounds used for enrobing, moulding and dipping.

The chocolate is melted and totally decrystalized at a temperature around 45-47 degree C. It is then cooled to around 27-29 degree C, and finally increased to around 30-32°C. The chocolate is now tempered / pre-crystallized. The actual temperatures are depending of the type of chocolate which is tempered. The temperatures are programmed into the digital thermostat, which controls the entire tempering process.

An agitator with a multi-bladed scraper mechanism ensures a uniform mixing of the tempered chocolate. This arrangement is driven by an electrical motor and an reduction gearbox, which both are greased for life.

When required, the exterior may be cleaned with mild detergents and hot water. The interior should be cleaned with hot water only as the slightest amount of detergent will affect the taste of the chocolate.

H500 Melting Machine

Chocolate melting and storage machine with water jacket and a strong stirrer ensures a quick melting of the chocolate. The stirrer is secured against blocking and the motor against overloading. The chocolate melting temperature is controlled by a digital thermostat, and a safety thermostat protects the chocolate against overheating.

H500 P Melting Machine

Same machine as H500 but including a chocolate pump for transfer of chocolate into other machines. The pump with gear and motor is fitted underneath the machine. The chocolate tube is electrically heated, thermostat controlled and insulated. Automatically filling stop is available.

AUSTRALIS ENGINEERING
EXCLUSIVE **AGENTS FOR AUSTRALIA AND NEW ZEALAND**

COOLING TUNNELS

C + CS Cooling Tunnel

⇒ Thermostatically controlled cooling

⇒ Cooling liquids filled compressor 50 mm thick insulation throughout

⇒ Lined internally with aluminium

⇒ Zone cooling allows for variable temperatures along the length of the tunnel

⇒ Automatic belt steering, 1 m decorating table

⇒ 1 m of packing table

⇒ Available in 32, 40 or 60 cm of belt width

Variable speed control of 0 -> 3.0 m/minute

In case of the 60 model the decoration and packing tables are supplied with separately belt drives

Chocoma cooling tunnel type C+CS – belt width 32, 40 or 60 cm

Increased capacity and output volume of pralines and chocolate based products can be obtained by means of a cooling tunnel.

Once moulded or enrobed products enters the conveyor on the cooling tunnel there is an open length of 1.0 m for manual or mechanical decoration of the products. In the end of the cooling tunnel is an open packing table of 1 m.

If the cooling tunnel is ordered together with an enrober the cooling tunnel can be designed to be driven by the enrober. Alternatively the cooling tunnel can be equipped with a separate driving unit, and by this concept be independent of the enrober. It makes it possible to interchange two or more enrobers with for instance dark, milk or white chocolate in front of the cooling tunnel, or to place a moulding station in front of the cooling tunnel.

The temperature in the cooling tunnel is controlled by electronics with digital read out. The cooling tunnels can be delivered with 2 thermostats for different temperature in inlet and outlet end. Inside the coo-ling section is the compressor, 2 evaporators and 2 ventilators. This system creates a double circulation of cold air to the ends of the tunnel. By this circulation the loss of cold air is minimal.

The top sections are 1 m long each and built as a light weight construction. Inside the top sections are lined with aluminium for easy cleaning, and the top sections can easily be removed without using tools.

C + C Cooling Tunnel

⇒ Thermostatically controlled cooling

⇒ Cooling liquid filled compressor 20 mm thick insulation throughout

⇒ Lined internally with aluminium

⇒ Zone cooling allows for variable temperatures along the length of the tunnel

⇒ Automatic belt steering, 1 m decorating table

⇒ 0.6 m of packing table

⇒ Available in 18 or 24 cm of belt width

Variable speed control of 0 -> 3.0 m/minute

Chocoma cooling tunnel type C+C – belt width 18 or 24 cm

Increased capacity and output volume of pralines and chocolate based products can be obtained by means of a cooling tunnel.

Once moulded or enrobed products enters the conveyor on the cooling tunnel there is an open length of 1.0 m for manual or mechanical decoration of the products. In the end of the cooling tunnel is an open packing table of 0.6 m.

If the cooling tunnel is ordered together with an enrober the cooling tunnel can be designed to be driven by the enrober. Alternatively the cooling tunnel can be equipped with a separate driving unit, and by this concept be independent of the enrober. It makes it possible to interchange two or more enrobers with for instance dark, milk or white chocolate in front of the cooling tunnel, or to place a moulding station in front of the cooling tunnel.

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The top sections are 1 m long and they can easily be removed for cleaning without using tools.

- ENROBERS
- TEMPERERS
- COOLING TUNNELS
- MELTING TANKS
- CONVEYORS
- PALLET HANDLING
- PALLETISING
- DEPALLETISING
- AUTOMATION
- ROBOTICS
- COLLABORATIVE ROBOTS
- CARTON FORMERS
- TAPE SEALERS
- BUCKET ELEVATORS
- PALLET WRAPPERS
- DESIGN CONSULTANCY

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