



**AUSTRALIS
ENGINEERING**

Food Industry Solutions



**Conveyors - Enrobers - Temperers - Palletisers
Cooling Tunnels - Special Purpose Equipment**

FOOD PROCESSING EQUIPMENT



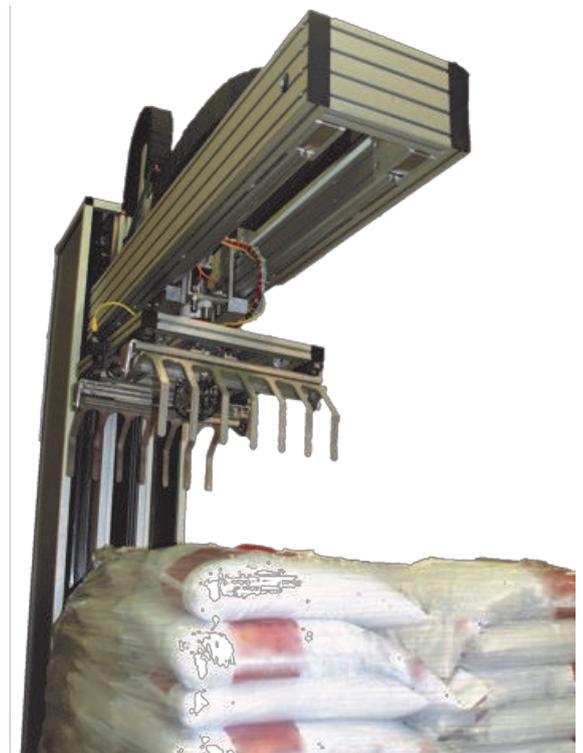
35 Years of Food Industry Experience

With over 35 years experience in the Food Industry, Australis offers a wide range of food grade solutions that will help reduce your operational costs of manufacturing:

- ⇒ Accumulation Conveyors
- ⇒ Modular Belt Conveyors
- ⇒ Material Belt Conveyors
- ⇒ Elevators and Lowerators
- ⇒ Single Filers / Singulisers
- ⇒ Palletisers
- ⇒ Bucket Elevators
- ⇒ Walk-Under or Overhead Conveyors
- ⇒ Transfer Conveyors
- ⇒ EZI-Change guides rails for differing product sizes
- ⇒ Slat Conveyors for light-weight products
- ⇒ Cooling Tunnels
- ⇒ ChocoMa chocolate equipment
- ⇒ Quality Control testing rigs
- ⇒ Platforms & Walkways



Our solutions are available in Stainless Steel, and with Food Grade Belts and other components. All equipment can be manufactured to meet wash down/ CIP requirements.



HYGIENIC DESIGN

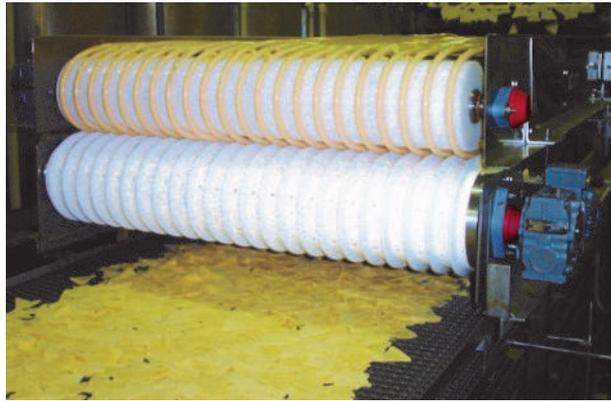
Products

We have successfully installed Materials Handling Systems for:

- ⇒ Chocolate
- ⇒ Lollies, Chewing Gum, Bubble Gum & Liquorice
- ⇒ Biscuits, Cakes & Pastries
- ⇒ Potato chips. Pop Corn & similar
- ⇒ Cheese & Dairy
- ⇒ Fresh and Processed Meat. Meat Products & Smallgoods
- ⇒ Fresh Fruit & Berries
- ⇒ Rice, Grains and Cereals
- ⇒ Bread, Dough, Pizza & Baked Products
- ⇒ Canned Products
- ⇒ Tacos and Tortillas
- ⇒ Coffee

Australis Engineering has produced Food Grade Materials Handling Equipment since 1983. We specialise in equipment that:

- ⇒ Meets all Australian Standards
- ⇒ Uses High Quality components & materials
- ⇒ Wash down/ CIP options
- ⇒ Retains sanitary conditions & is easy to clean and maintain
- ⇒ Operates in Freezer or Cool Room environments
- ⇒ Is reliable and long lasting
- ⇒ Is custom designed to meet your exact needs and standards



Smart thinking
in motion

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

HocoMa

E220 CHOCOLATE ENROBER



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. Furthermore, the callet (button) tempering is easily achieved in the generous 20 litre chocolate vessel. In short: E220 is the "3 in 1" 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.



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.

Enrober dimensions

Length: 910 mm
Width: 630 mm
Height: 700 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

Width: 220 mm



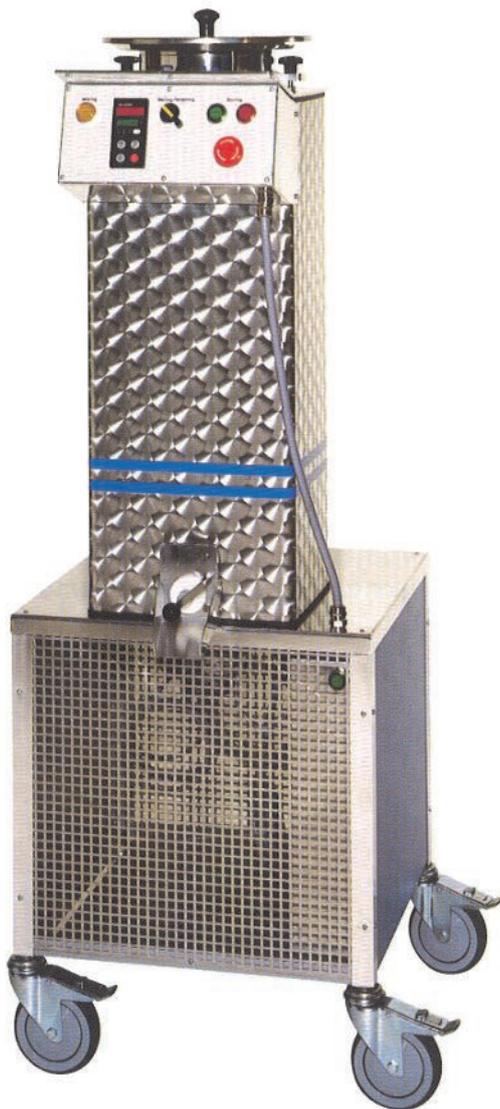
Exclusive Australian and New Zealand Agents

CocoMa

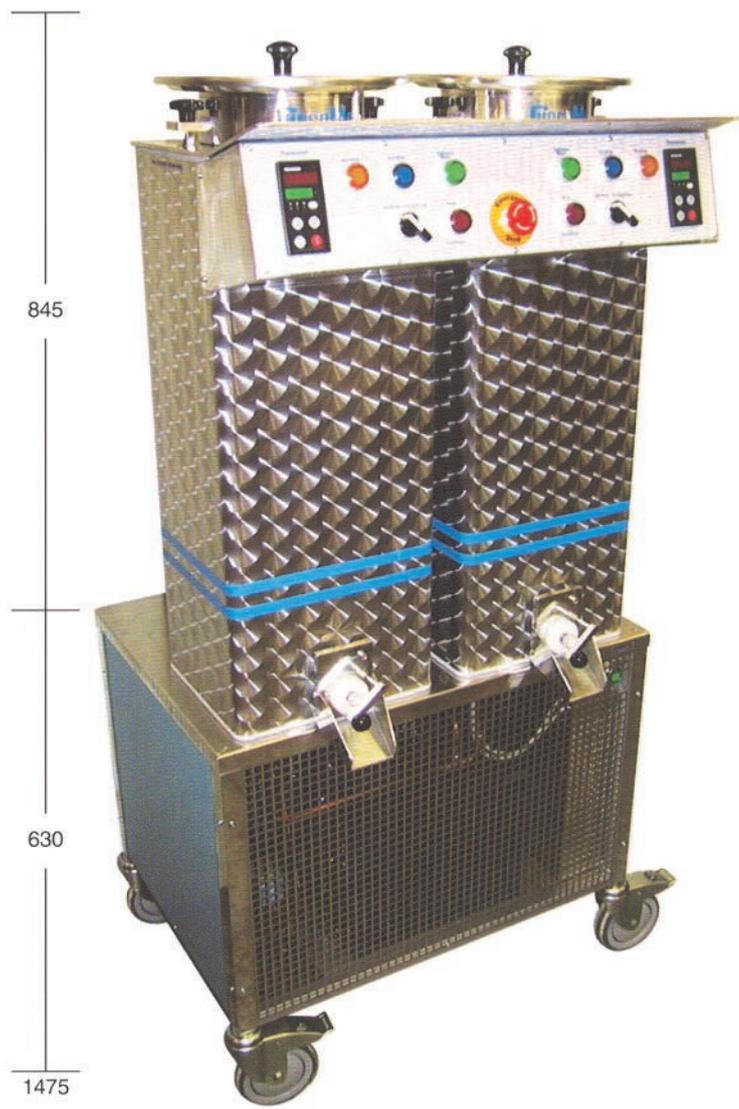
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ChocoMa

Chocolate Tempering with digital thermostat
Temperiermaschinen mit Digital-Thermostat



6T20CD



6T20CD2

ChocoMa ApS

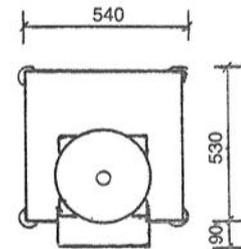
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CHOCOLATE – TEMPERING

6T20CD. Compressor.

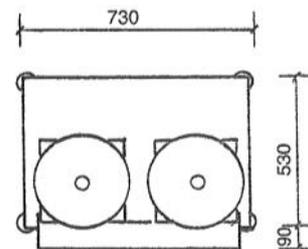
- 1 Chocolate Kettle : 20 kg.
- 1 Compressor : 0,25 HP.
: 990 w
- Electricity : 3 x 230/400 V 50 Hz
- Total Load : 1,25 kw.



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.

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MULTI AXIS BUCKET ELEVATORS



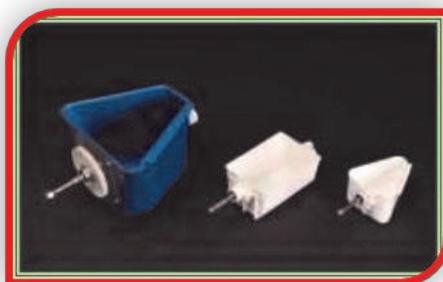
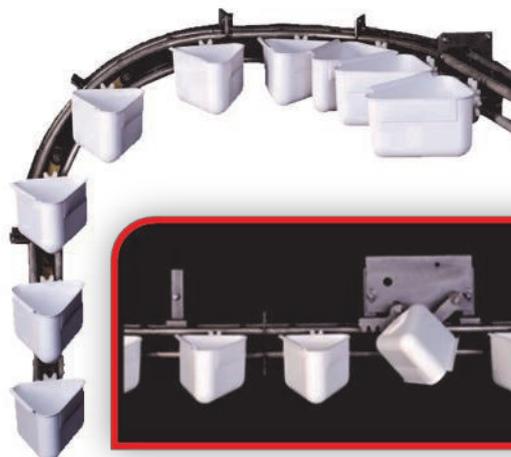
Australis Engineering is the **exclusive** Australian, New Zealand and Asia-Pacific agent for Gough Econ Inc. equipment proudly manufactured in the USA.

The Gough Elecon is the world's only conveyor that can move materials in all three directions.

Besides the typical vertical and horizontal movement, the Elecon's buckets actually turn corners!

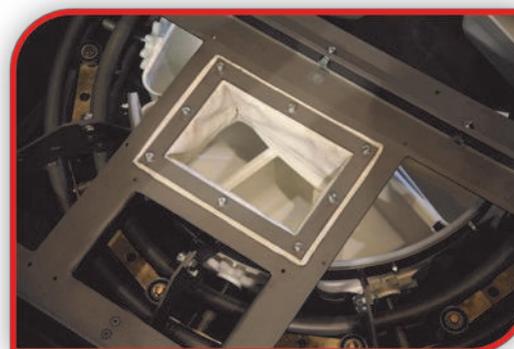
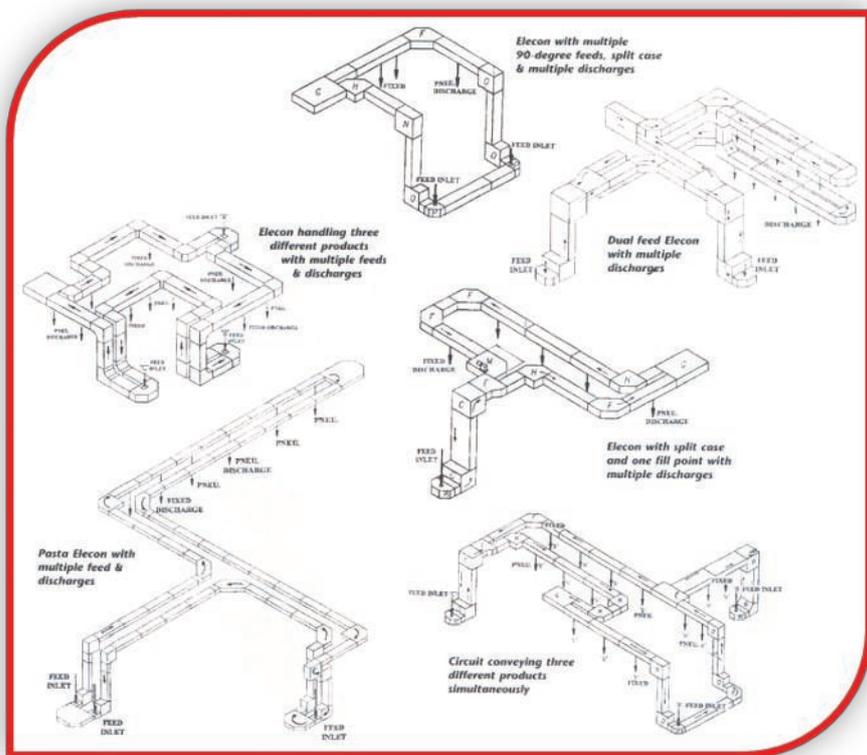
No other conveying system in the world is as flexible as the Elecon.

This three-axis capability is a result of its patented chain design and wedge-shaped buckets. Because it's so flexible, the Elecon system can handle virtually any circuit design you can imagine.



Max Elecon	Pasta Elecon	Elecon
42000ml	9000ml	3600ml

MULTIPLE INLETS & DISCHARGES FOR A COMPLETELY FLEXIBLE SYSTEM



Exclusive Australian Agents

BUCKET ELEVATORS



SWINGLINK BUCKET ELEVATORS

- ⇒ Heavy duty chains for long-life durability and reliability.
- ⇒ Constructed of various materials to meet specific process applications including food grade applications
- ⇒ Optional automatic chain cleaning (ChainCare) for maximum cleanliness
- ⇒ Robust unit construction for durability and easy installation
- ⇒ Clean-in-place capabilities for maximum cleanliness
- ⇒ Multiple cover options to meet specific application needs and ensure safety
- ⇒ Buckets remain upright throughout circuit to ensure product integrity
- ⇒ Smooth bucket surfaces eliminate product trap areas
- ⇒ Buckets made from a variety of materials are available to meet specific process requirements
- ⇒ Multiple feed inlets and discharge points for production capabilities
- ⇒ Discharges on lower run of elevator reducing product free-fall drop and increasing product integrity
- ⇒ Durable, yet gentle handling, of customer's product
- ⇒ Robust construction for durability and easy installation.



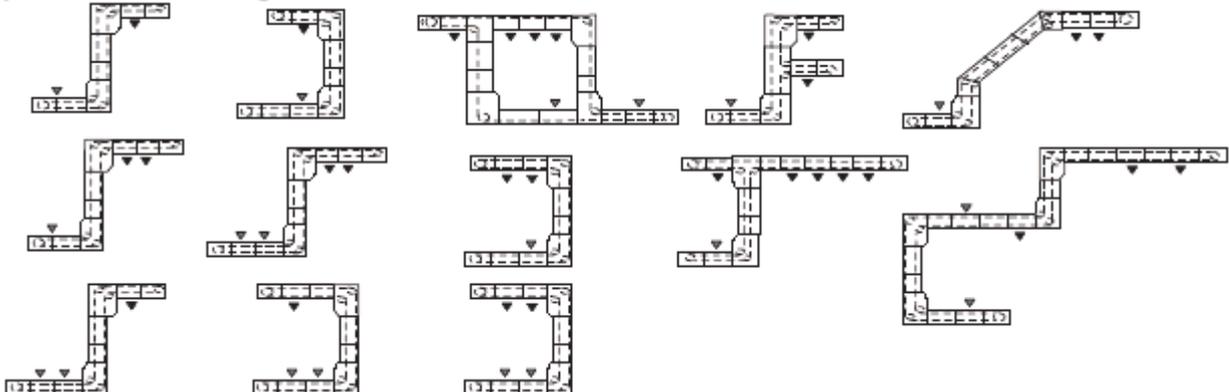
Features & Benefits



Perfect for:



Typical Circuit Configurations



Smart thinking
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BUCKET ELEVATORS



ECON-O-LIFT BUCKET ELEVATORS

This sturdy bucket elevator line is built for durability and easy installation. Econ-O-Lift elevators feature a collapsing chain and 360 degree discharge with multiple discharge and inlet feeds to provide flexibility. Cover options can be provided to meet specific application needs and ensure OHS conformance.

Perfect for:



Construction

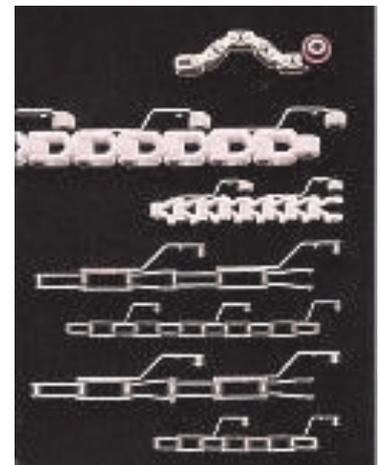
- ⇒ Robust construction for durability and easy installation
- ⇒ Multiple discharge and inlet feeds for customer flexibility
- ⇒ Multiple cover options to meet specific application needs and ensure safety

Bucket Design

- ⇒ Buckets remain upright throughout circuit to ensure product integrity
- ⇒ Clean-in-place capabilities for maximum cleanliness
- ⇒ Smooth bucket surfaces eliminate product trap areas
- ⇒ Buckets constructed of various materials to meet specific process applications including food grade applications

Patented Chain Design

- ⇒ Heavy-duty chains for increased throughputs and increased production rates
- ⇒ Chains constructed of various materials to meet specific process applications and ensure long-life durability and reliability
- ⇒ Wash-through chain design for maximum cleanliness and superior sanitation



Smart thinking
in motion

VIBRATORY EQUIPMENT



Perfect for:



Flexibility

Gough Econ feeders are available with carbon steel or stainless steel pans. Gough Econ pans can be customised to suit your specific application.

- ⇒ Pans with integrated screen
- ⇒ Stainless steel pans for high levels of sanitation



▶ *Twin rotary vibratory screen illustrating quick-change screen for easy cleaning and optimum sanitation*

Gentle Handling

Product quality is important. Gough Econ provides the absolute minimum vibration transfer, ensuring the gentlest product handling.

User Friendly

With few moving parts, maintenance is kept to an absolute minimum. Feeder turning adjustments are quick and simple, and not typically required once the feeder has left the manufacturing facility.

Reliability

Gough Econ's line of electromagnetic vibrating feeders is solidly constructed and requires minimal maintenance. This proven equipment has forged a reliable reputation throughout a variety of industrial and food applications.

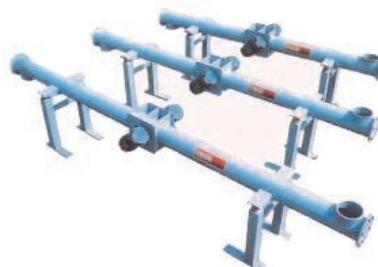
Gough feeder/screener powered by contra-rotating motors. Hoppers available as shown here.



▶ *Gough feeder/screeners are available in a variety of materials to meet food and industrial applications.*

Also Available:

- ⇒ Electromagnetic Feeders/ Screens
- ⇒ Twin Rotary Feeders/ Screens
- ⇒ Vibraflo Circular Screens
- ⇒ Pellet Screens
- ⇒ Tubular Conveyors



ENROBERS
TEMPERERS
CONVEYORS
HYGIENIC CONVEYORS
BUCKET ELEVATORS
SPIRAL CONVEYORS
PALLET HANDLING
PALLETISING
DEPALLETISING
AUTOMATION
ROBOTICS
COLLABORATIVE ROBOTS
MACHINE GUARDS
INDUSTRY 4.0
DESIGN CONSULTANCY
SERVICING & MAINTENANCE
SUPPORT



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