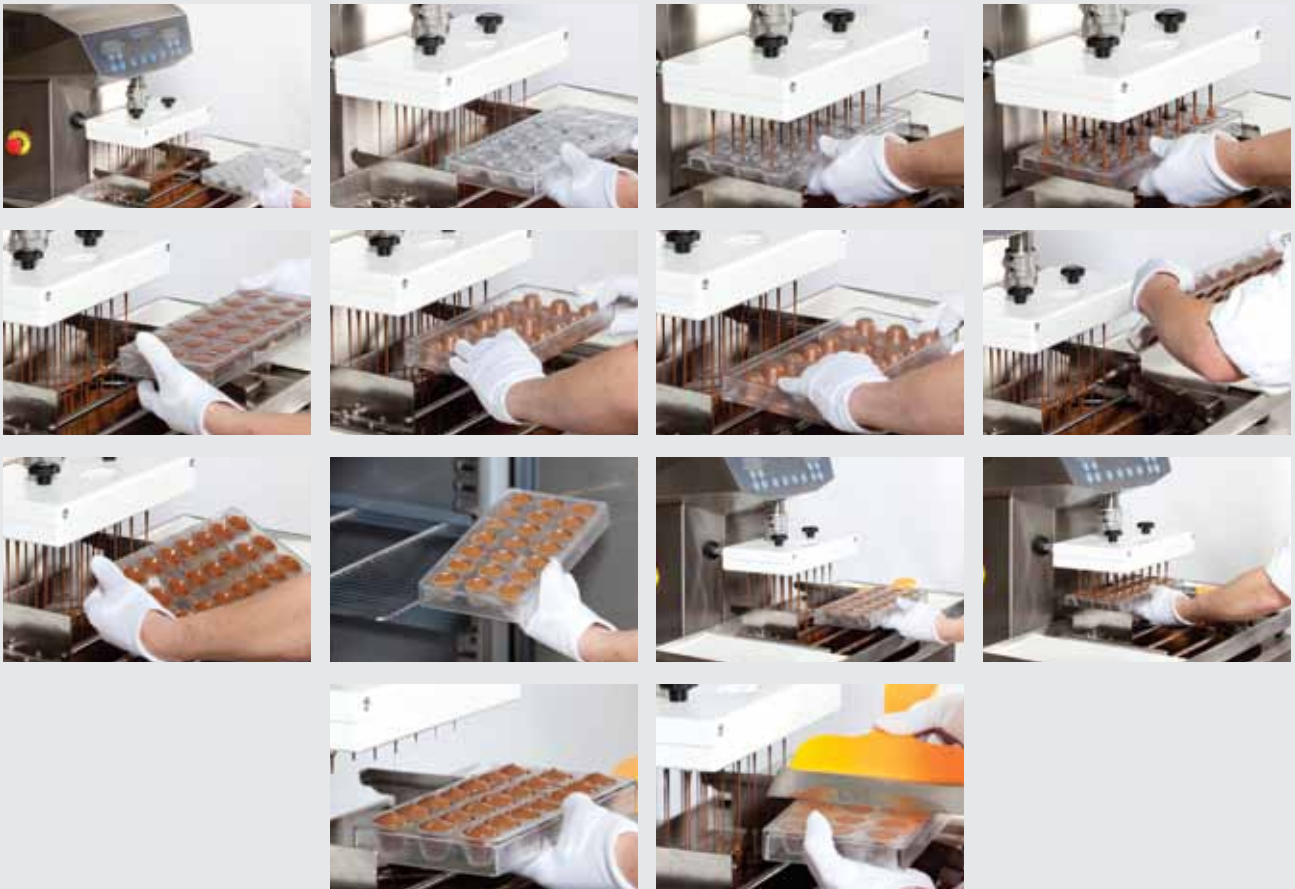


## Options for the automatic tempering machine

### DOSING HEAD

The dosing head divides the main flood of chocolate into the cavities of the moulds, granting many advantages: the save of time as the user does not have to scrape the moulds manually, the opportunity to work hygienically because the mould stays clean, the opportunity to mould the most detailed shapes without air bubbles and without extra vibrating.

Standard execution with 2 dosing plates with layout 3x7 and 3x8 (as 75% of CW moulds has a layout 3x7 or 3x8), mould guiding system installed on vibrating table, internal dosage control filter, heated scraper and dosing unit.



# Chocolate World®

## ENROBING LINE

This machine is the natural complementary option of every tempering machine. If the dosing head is made for moulded products the enrobing line will allow to produce enrobed pralines. The coating area features a mechanical vibration in order to reach a uniform coating of the product. The air blower, which can easily be adjusted in height, allows to regulate the thickness of the coating. After blowing of the chocolate the bottom tail is removed from the product by means of the detailer device. The line then ends with a belt, on which the glazed alimentary paper is layed upon and the finished coated product is placed: a control lever allows to set the speed of the belt in relation to the product and to the number of working people.



### Technical data

Power required: 0.5 Kw, 220 vv Single, phase  
Dimensions: mm 1650x600 h 1150



## BOTTOM ENROBING

Simply by adding a device into the enrober belt, you can enrobe only the bottom of your chocolates



## PARTIAL ENROBING

An other device allows you to enrobe just a part of your chocolates



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## TRUFFLE GRILL AND TRUFFLE MILL

The truffle coating belt is similar to the standard enrobing line, but after the vibrated coating and the blow station, the coated products are driven in a truffle mill where a mechanical and synchronized rotating plate ensures a homogenous coating of the truffles.



## TUNNELS

The cooling tunnel can be considered as one of the most important options in combination with our tempering machines.

The tunnels are made completely of stainless steel and it's an exclusive custom made product.

Digital programming of the temperature in the tunnel and of the speed of the band.

You can easily change the colour by placing another tempering machine with another kind of chocolate under the enrobing unit.

The enrobing line can easily be removed and replaced by another line for another colour of chocolate.

