

2.11 COUVERTURE AND GANACHE CHOCOLATE FILLING MACHINE

- The Couverture and Ganache Chocolate Filling Machine fills the chocolate mass into the molds.
- Couverture Chocolate Product Used in Dessert, Patisserie, Ice Cream, Bakery industries as 1500 gr, 2500 g plates.
- Filling Weight Control SUCTION / PRESSURE or, if desired, Servo System is done.
- Chocolate level in the reservoir is controlled by sensors.
- The design of the machine makes it easy to ensure the cleaning of the machine while maintaining the necessary hygiene.
- The temperature of the chocolate is controlled by the chocolate reservoir and the double wall jacket tank.
- The machine is suitable for bakeries, chocolate manufacturers and other confectionery food industries.



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MACHINE MODEL	RESERVOIR CAPACITY	PRODUCT CAPACITY	FEEDING CAPACITY	TOTAL POWER
BF-KGD-1000 - 3000	100 LITER	6-11 TIM/MIN.	1000 GR-3000 GR	5 Kw.

ELECTRICAL POWER	MAIN MACHINE POWER 5 kW
VOLTAGE	400 V, 3 Phase, 50 Hertz;
HEATING SYSTEM	3000 W
PLC.SYSTEM	OMRON
RESERVOIR CAPACITY	100 L
MASS	1200 KG
COLOR	STAINLESS STEEL
PRESSURE AIR GEREKSINIMI	6 BAR 500 L/min
MEASURES	WIDTH: 1000 mm X LENGTH: 3500 mm X HEIGHT: 1800 mm
ADDITIONAL OPTIONS	WHEELS AND ADJUSTABLE FEET SYSTEM
VIBRATORY TABLE	AUTOMATIC VIBRATORY FILLING SYSTEM

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