



TEMPERING - COATING MACHINE

CRYSTAL

185 RS3

285 RS4



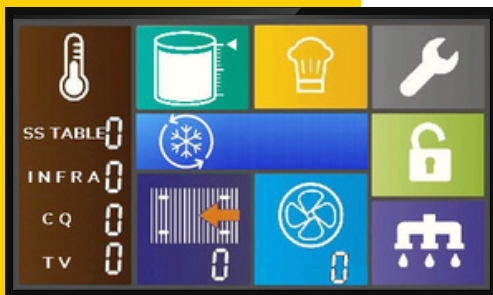
CRYSTAL 285 RS4 enrober
With paper exit conveyor

CAPACITY: 35 kg

**CONTINUOUS 3-PHASE
TEMPERING WITH PERMANENT
CRYSTALLIZATION**

ADVANTAGES

- ⊕ Tempering with continuous total crystallization
- ⊕ Economic ISO mode 
- ⊕ Extended dripping zone
- ⊕ Movable blower on rail
- ⊕ Touch screen control
- ⊕ Delayed start



Touch screen

PRODUCTION



Tempered chocolate: 120 kg/h



Coated chocolates: 120 kg/day



Discover in video



CRYSTAL TEMPERING - COATING MACHINE

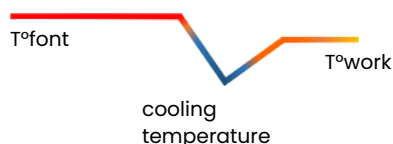
FUNCTIONING

The CRYSTAL 185 RS3 - 285 RS4 coaters are equipped with the exclusive SAVY GOISEAU TCR continuous tempering process. Constantly, the chocolate is completely reheated and therefore de-crystallized before a new curve, hence the possibility of working for many hours with coverage always on point, of great fluidity, but also of being able to supply the vat with chocolate during work.

In 20 minutes, the CRYSTAL 185 RS3 - 285 RS4 are operational for 8 hours of work or more.

MELTING

The melter continuously decrystallizes the chocolate. It is equipped with a brewer and a filter grid, the temperature is controlled by an electronic regulator.



TEMPERING

The pump pushes the chocolate inside the 2-stage tempering cylinder. The first "Zone 1" cools it to the desired temperature. The second "Zone 2" heats it to the working temperature. The chocolate is permanently controlled by a system which automatically manages cold and heat. The chocolate has thus completed a complete and precise crystallization curve.

COATING

The conveyor is composed of a detachable entry grid for removing the interiors, a coating grid, a plunger device for the partial coating, a tapping system variable in intensity and a cutting tail rotating at high speed adjustable in inclination.

- The chocolate flows into the height-adjustable chute, the flaps are adjustable to adjust the thickness of the 2 covering sails.
- The fan, also adjustable in height and flow, removes excess coverage from the bonbons. The speed of the conveyor is variable.
- Production is increased thanks to the detachable entry conveyor and exit belt.

ISO MODE



Once tempering has been carried out, the stable crystals are maintained thanks to the ISOTHERM system. With its intelligent temperature management, the refrigeration unit and heating elements are automatically cut off. In its own right, it keeps the chocolate fluid and perfectly tempered. Advantages:

- Reduction of electricity consumption during work
- The machine emits less heat in the laboratory
- The use of the refrigeration unit and the heating bodies is rationalized in order to extend their lifespan

EQUIPMENT

- Coating conveyor with start/stop for entry belt and exit belt
- Partial coating system
- Collects waste under loading grid
- Removable infrared
- Conveyor on/off pedal
- Moulding pedal
- Loading trapdoor
- Chocolate level detection
- Garbage truck
- Interior storage bin
- Heating gun

OPTIONS:

- Heated vibrating table
- Filter grid under conveyor
- Truffle conveyor and frame
- TRANSMOULDER for molding with pneumatic dosing head



TECHNICAL INFO

Model	185 RS3	285 RS4
Capacity	35 kg	35 kg
Tension	400V tri	400V tri
Power	2500 W  3800 W	2500 W  4000 W
Width of belt	180 mm	220 mm
Width	850 mm	850 mm
Depth	670 mm	670 mm
Height	1470 mm	1470 mm
Exit conveyor length	800 mm	1200 mm
Weight	205 kg	220 kg