



GOLD 4

SAVY

## **TEMPERING - COATING MACHINE**



**CAPACITY: 40 kg** 

CONTINUOUS 3-PHASE TEMPERATURE (45° - 28° - 30° adjustable)

#### **ADVANTAGES**

- Economical
- Ultra-compact
- Delayed start
- Washable carrier

Tempering machine with vibrating table



## PRODUCTION

Tempered chocolate: 75 kg/h



Coated chocolates: 90 kg/d





**Enrober with CHOCOPLAK belt** 





# GOLD 4 TEMPERING - COATING MACHINE

#### **FUNCTIONING**

It is equipped with the 3-phase continuous tempering system with adjustment of the 3 settings (45° - 28° - 30°) which avoids any risk of thickening of the chocolate. Equipped with a conveyor assembly, it transforms into a real coater and with a vibrating table, into a molder.



#### **TEMPERING**

The machines are equipped with a refrigeration unit, a direct expansion exchanger, a tempering screw and the 3phase tempering system. The controls are electromechanical with nο electronics.

#### MOULDING

Vibrating table adaptable directly to the machine. Programmable dosage with foot pedal.

Dosing head option with 2 dosing plates.

#### COATING

The variable speed conveyor assembly is centered on the tempering machine. It is composed of a disengageable entry grid, a coating grid, a variable tapping and a pivoting tail cutter. The height-adjustable chute has 2 sails and the fan is adjustable in height and flow. The products are taken directly from the paper.

Partial coating and bottoming optional. Production of 40 to 50 products per pass.



#### **CONVEYORS**

**CHOCOPLAK:** The weight driving the paper is supported on 2 toothed belts, the collection plate is already in place when the products arrive, all you have to do is cut the paper and take the plate with the products.

**PAPER EXIT:** The products are picked up on the paper driven by the belt of the exit conveyor attached to the coating conveyor. You have to slide the pickup plate then cut the paper.



### **TECHNICAL INFO**

Capaicty	40 kg
Tension	230V mono
Power	3700 W
Width of belt	220 mm
High. coating	35 mm
Length	580 mm
Long. with vibrating table	900 mm
Long. with CHOCOPLAK	1350 mm
Depth	680 mm
Height	1480 mm
Temper weight	130 kg
Weight with convevor	160 kg





