

Introducing the... TINSLEY CHOCOLATE AUTOMATION LINE

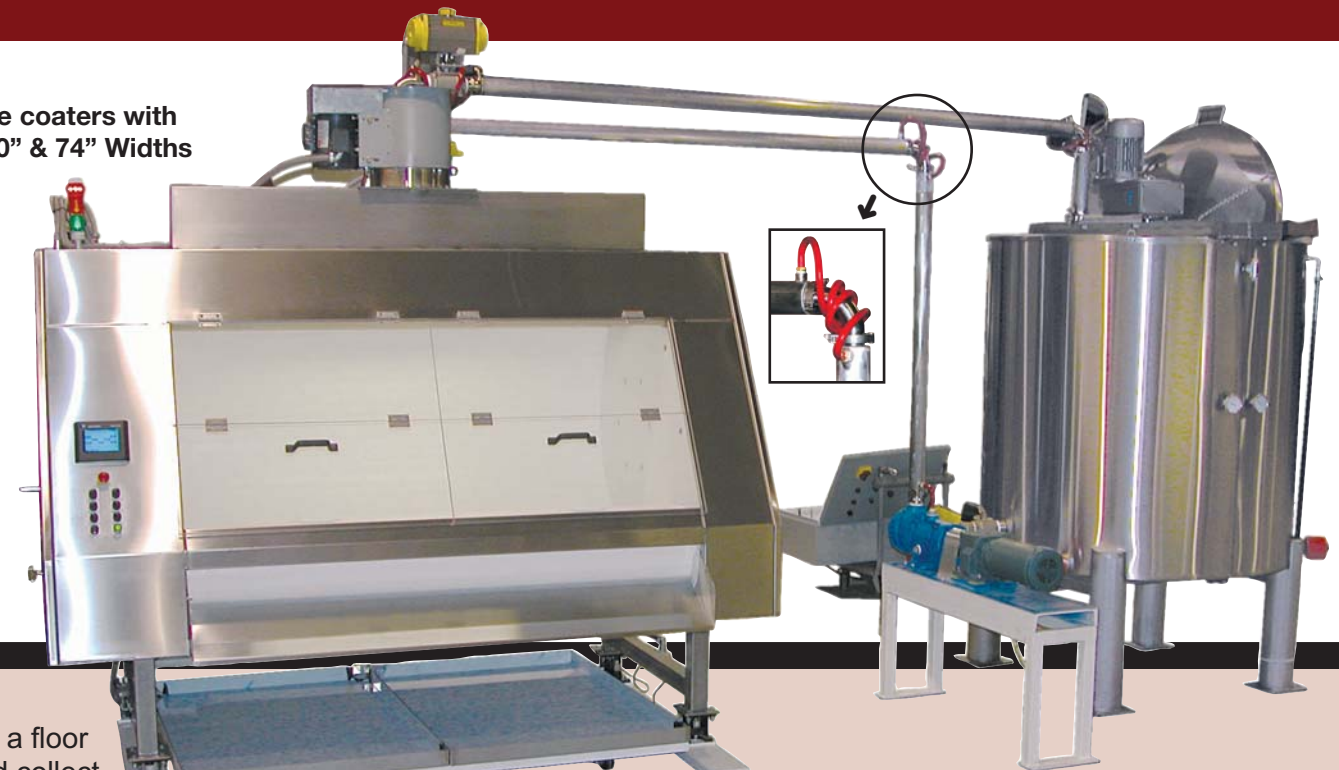
A New Dimension in Chocolate Coating and Polishing



Built for Safety. . .with easy access for cleaning.
Clean Design of tubular stainless steel.

Built with stainless steel, a metal of choice in food equipment, our machines will resist corrosion, microbial growth, and chemicals, meeting the most stringent regulation in the industry. Our new tubular stainless steel construction, a Tinsley Design exclusive, plus new standardized safety features, were engineered to meet the needs of the chocolate industry.

Chocolate coaters with
24", 48", 60" & 74" Widths



Chocolate Melting Tank
6,000 lbs. Capacity shown here.

TINSLEY
DESIGN & FABRICATING INC.

OFFERS...

- Superior construction... tubular stainless steel
- A new and improved cleaning and maintenance feature
- Improved safety features built in
- Chocolate thickness and speed control
- Built in reliability and accuracy that will generate cost savings
- A Tinsley technician to provide personal attention to our customers
- Value engineering... making quality and re-engineering a continual process
- Free evaluation by our experienced designers
- Programmable controls

Performance Advantage

The Tinsley Belt Coater will produce a higher quality chocolate coated product because of our built in improvements:

- Load cell weight control for with +/- of one (1) pound product weight using the Allen-Bradley Processor.
- PLC Processor controlled chocolate feed of 6-8 lbs. per cycle through 3 mm diameter drip nozzles, installed at 3" centers. This provides a uniform chocolate coating with little spillage onto the belt, reducing doubles or multi-clusters of product.
- An auxiliary water heater within the jacketed header tube will keep the melted



Control Cabinet with
Programmable Controls

chocolate temperature uniform for feed and drip through each nozzle.

- A heated scraper blade returns the chocolate in liquid form back into the processed product without creating multiple clusters, removing the excess chocolate from the belt surface.
- A bottom belt scraper will remove more of the belt surface particles and drop

them into a floor supported collecting pan, not affecting the load cells. The collecting pans will easily roll out for cleaning.

- Our high rate of cooling air supplied to the coated product between each chocolate supply cycle will reduce the chocolate cooling, drying and curing time, increasing output.
- By using the two chocolate valve feed control system, (one in the supply line and one in the return line), you are assured a good chocolate feed pressure within the header tube and through each drip nozzle. During the off chocolate drip cycle, the return valve opens and allows the chocolate to flow back to the melting tank for recycling.

- Made of heavy-duty tubular stainless steel, our construction keeps vibration to a minimum.
- The food-grade, UHMWP, heavy-duty plastic belt is a flat surface and easier to clean or wash down. It offers positive traction control and an extremely long operating life span.
- The Master Control Panel can be rotated away from the back wall for easy access to the removable back panels of the machine.
- Access the water-jacketed chocolate feed header by removing the back half of the top cover.
- Fully automated PLC controlled belt coater can be

connected to a bucket conveyor to move the finished product to the cooling room and the belt polisher.

- Melting tanks with complete piping system available from 500 to 12,000 lbs. Piping system can be ordered separately to your specifications.



Water Jacketed Piping with Sanitary Fittings

As suppliers to industries where quality is paramount, we can assure you that the Tinsley Chocolate Automation Line has focused on our customer's needs and values.

We promise to deliver what you want!

TINSLEY CHOCOLATE AUTOMATION LINE

The Tinsley Chocolate Automation Line is a direct response to the needs of the chocolate industry. You can choose from our standard size machines, or let us design a machine or system for your specific operation.

■ BELT COATERS

Belt widths of 24", 48", 60" and 74" for production outputs of 200-800 lbs./hr. depending on product density and ratio to chocolate.

■ BELT POLISHERS

Belt widths of 24", 48", 60" and 74" for the surface finishing and coloring of the coated products. Spray nozzles will uniformly spray the glazing compound over coated product surface for a superior finish.



74" Belt Polisher

■ CHOCOLATE MELTING TANKS

From 500 to 12,000 lbs. Capacity with complete piping system for continuous chocolate flow for uninterrupted production.

■ OTHER PRODUCTS OFFERED INCLUDE

Bottom unload conveyor, bucket elevator to move the finished product automatically from machine to machine, cooling room and to packaging area. Complete packaging line for pouch or container packaging. Cool room with refrigeration and air handling system.



Belt Polisher:
Spray Nozzle System

Tinsley Design takes pride in being system innovators combining our hands on experience with complex electric, electronic and mechanical turnkey systems. Quality is an integral part of the Tinsley organizational fiber.

We live it!

TINSLEY
DESIGN & FABRICATING INC.

See why we are different. See why the Tinsley Chocolate Line is better.

Call today for information or to arrange for a demonstration.

Call us at 1-800-836-7614

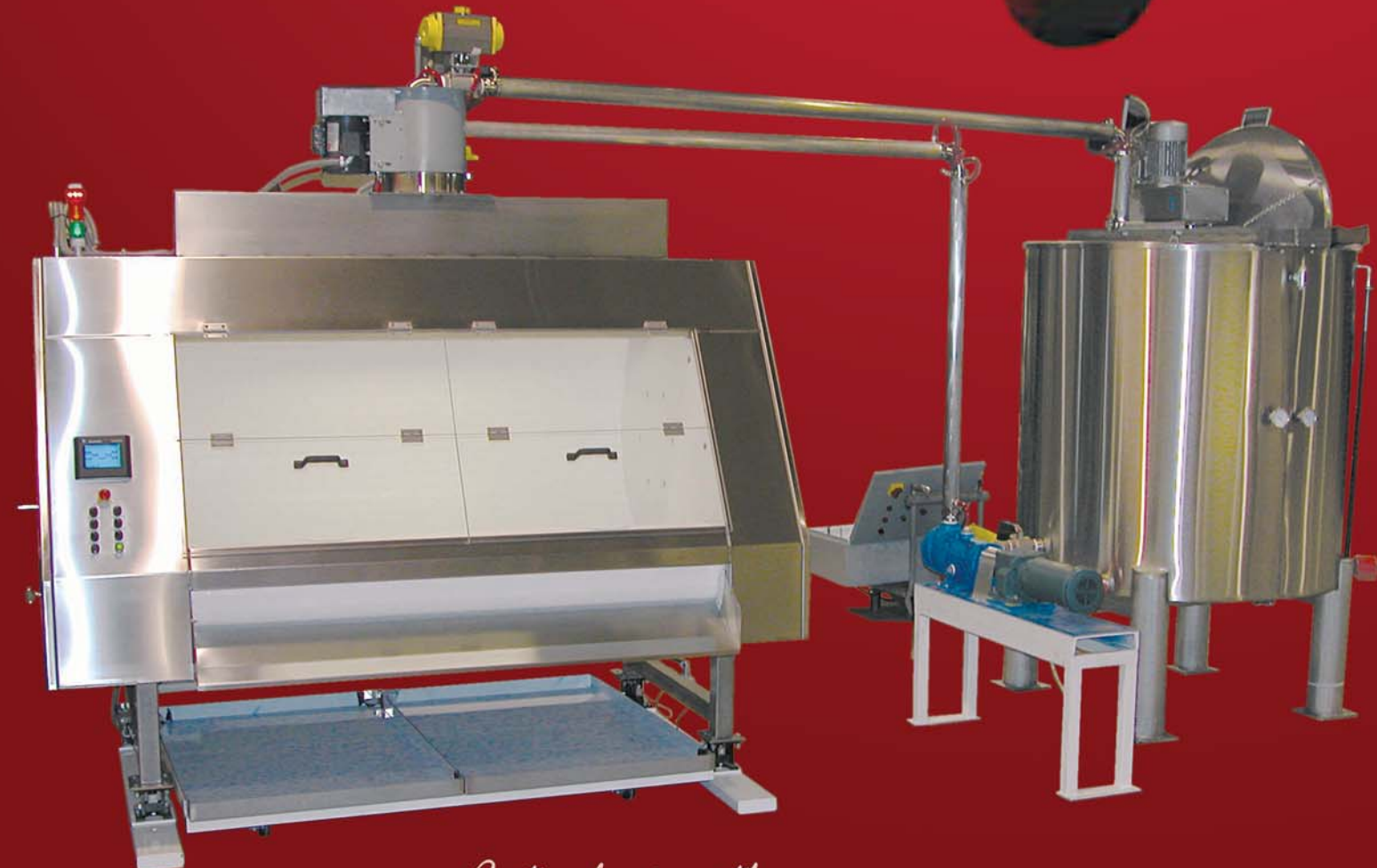
E-mail: info@tinsleydesign.com

www.tinsleydesign.com

TINSLEY
DESIGN & FABRICATING INC.

*Leading the Way in
Chocolate Coating Technology!*

Since 1982, Tinsley Design has been supplying customers with a broad variety of fabricated assemblies. Now, our engineers have developed and designed a new line of machines for the chocolate industry. The Tinsley Belt Coater, capable of coating a variety of products, and, the Tinsley Polisher, which carries out the polishing process.



Introducing the...

TINSLEY CHOCOLATE AUTOMATION LINE