



AUTOMATIC MOULDING MACHINE TYPE “INSPIRE”

TECHNICAL DESCRIPTION

FUNCTION

In comparison with the manual moulding machine, this machine will temper the chocolate automatic (bring it to the correct working temperature to obtain an ideal end product according to taste, shine, breaking, storage life,...).
Especially for filling and vibrating chocolate moulds: manual or via optional dosing system.
Can be combined with an enrober belt for enrobed pralines, truffles or cookies.
For both types of machines an enrober width of 18 cm respectively 28 cm is available.

Present-day technology.

The result of years of experience in the area of chocolate processing.

MECHANICAL

1. Stainless steel frame, covering, foot-control, distribution pipe, chocolate tray, mixing arm and vibration table in stainless steel.
Optionally, the steel frame can also be executed in color.
2. Chocolate will be moved and cooled inside the machine via stainless steel spindle in double jacket stainless steel housing (spindle housing).
3. Cut-away at the front of the frame, for ergonomic foot-control.
4. Distribution pipe can be used as such for filling moulds, or in combination with option dosing system for moulds (Quickfill 3x7 of Quickfill 3x8). These heated dosing heads can be used for the Continua30 and the Continua60.
5. Vibration table placed centrally and for moulds type 1000 on one side and for moulds type 2000 on the other side.
6. Mixing arm easily removable for cleaning procedures.
7. Spindle is easily accessible for cleaning procedures.
8. Machine delivered on 4 castors.

ELECTRICAL

9. At the side the Continua Inspire has 5 small outlets 220V for power supply of the options, and 1 outlet 24V for the heating of the dosing system for moulds or for the heating of the cover of the wire conveyor.
10. Standard European electricity 220V 1Ph 50Hz. Optionally 230V 1ph 60Hz and 110V 1ph 60Hz are also possible
11. Equipped with main switch and legally required emergency stop valve.
12. Heating carpets around the chocolate tray, the outlet underneath the chocolate tray, the underside of the spindle housing and on top of the distribution pipe.
13. Heating controlled by PLC with PT100 sensors.
14. With three extra mechanical safety thermostats at the inside of the machine.
15. Cooling through hermetic cooling group.
16. Vibration table with separate 1ph vibration motor 35 Watt which vibration power can be controlled through adjustable imbalance discs.
17. Mixing arm driven by motor reducer 0,25 KW Lenze.
18. Spindle of Continua Inspire driven by motor reducer 0,37 kW Lenze.
19. Speed spindle adjustable through frequency controller Omron.
20. Both motors are protected by built-in motor protection in frequency controls.



21. Electrical controls at the inner side of the machine grouped on a central panel with hinges, for easy access.
22. Operation Continua Inspire, as well as all options such as wire conveyor, blower, ... completely integrated in PLC control Omron, which is easily placed for easy access.
23. Standard with 5 inch coloured touch screen (green, orange, red, ...).
24. With the possibility for Prefamac to control the adjustments parameters by phone.

DIMENSIONS

Unpacked: length: 760 MM (800 MM if vibration table is mounted), width: 700 MM, height: 1450 MM. Weight: 200 kg

Packed: length: 1000 MM, width: 830 MM, height: 1620 MM.
Weight: 230 kg

Attention please! : The machine may **NOT** be turned (must be upright, can be controlled via Tilt Watch and Shock Watch on the packaging)!