

LOGIC

Chocolate coating
and varnishing



A NEW CONCEPT
IN CHOCOLATE COATING
AND VARNISHING
FOR MAXIMUM
FLEXIBILITY AND
OPTIMUM EFFICIENCY

Dumoulin





LOGIC

A new concept in
chocolate coating
and varnishing.

Automatic coating
installation for the best
quality products now
available in smaller
batch size allowing
maximum flexibility
at an optimum price
performance ratio

LOGIC

AS YOUR PRODUCTS ARE SO VALUABLE, WE PUT ALL OUR EXPERTISE INTO COATING THEM

PRODUCTS RANGE

A wide range of centers

- Dried fruits, seeds, nuts...
- Toffees, caramels, liquorices...
- Biscuits, extruded products
- Fondants



A wide range of coatings

- Any type of chocolate, plain, milk, white
- Compounds and yogurt
- Equipment designed to work with a wide range of temperatures, fat concentrations and viscosities
- Same equipment will allow chocolate coating and varnishing during one batch

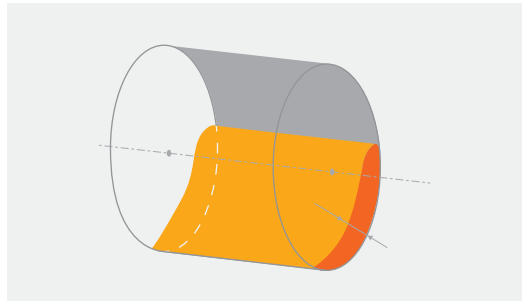


DRUM DESIGN

USEFUL VOLUME	329 Liters
BATCH SIZE	100-250 kg
DIAMETER	1400 mm
LENGTH	940 mm
PRODUCT BED DEPTH	357 mm

Shallow bed depth

- Elongated drum shape for lower bed depth
- Careful handling of fragile products
- Better mixing
- Better exposure to ventilation and spraying



Mixing baffles

- Various materials, sizes, angles according to your products

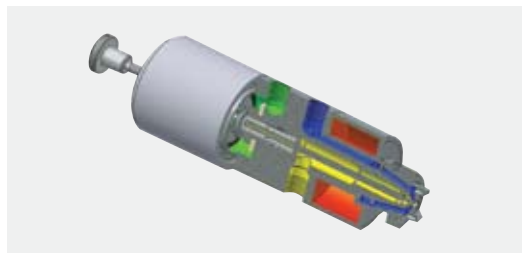
CHOCOLATE SPRAYING

Chocolate dosing and spraying

- High accuracy and consistency, with pressure pump and optional massic flowmeter
- Motorized filter
- Double jacketed networks
- Spraybar extraction for easy maintenance

Chocolate spray guns

- Hot jacket water and air spray system to give fine droplets
- Over-wetting at end of the process for smoothing



- Green** : command air
- Blue** : atomization air
- Red** : hot water circulation
- Yellow** : chocolate

VARNISHING

Varnishing solution tanks

For aqueous and alcoholic solution

Varnish dosing systems

for controlled steps

Varnish spraying systems in the pan

with airless spray guns

Varnishing of chocolate coated products will usually consist in 1 to 3 layers of aqueous varnish and layer of shellac

Varnishing takes place after chocolate coating in the same batch

AIR TREATMENT GROUP

Process Air

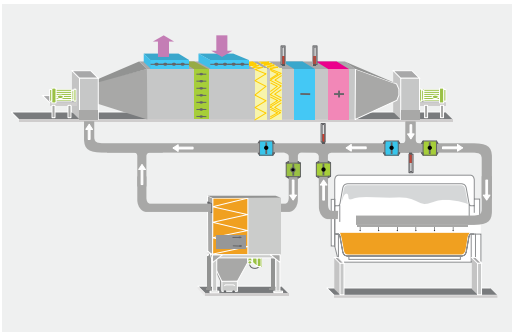
- Airflow, temperature and humidity control
- Perfect repeatability
- Ventilation on top of products bed

Exhaust Air

- Negative pressure inside pan
- Optional for dusty centers : Filter with pneumatic cleaning and dust cleaning

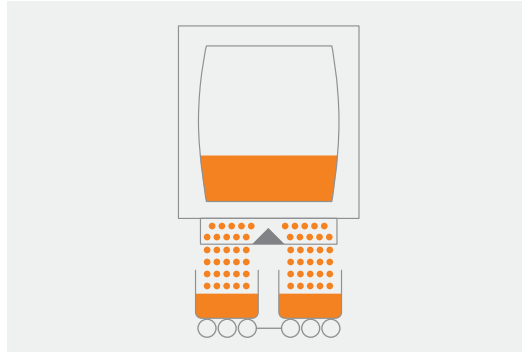
Closed system for energy saving

- Recirculation during chocolate coating (cool air) and fresh air intake during varnishing



UNLOADING SYSTEM

Fast unloading system by traps allowing to start next batch very quickly. Finished products are unloaded into Eurobin containers for easy handling



INFRARED CLEANING SYSTEM

- Used to melt down chocolate from previous batch, thus building first layers of new batch
- Less cleaning, more chocolate recovered

AUTOMATION

Automatic coating process according to recipes built with the touch screen and stored in the system

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