



## MOULDING MACHINE 30KG TYPE III – STAINLESS STEEL

### TECHNICAL DESCRIPTION

#### FUNCTION

Especially for filling and vibrating chocolate moulds.

Present-day technology.

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

#### MECHANICAL

1. Stainless steel frame, dust cover, melting tank, mixing arm and vibration table.
2. Hollow out in front side of frame (space for feet or bucket).
3. Machine delivered on 4 castors.
4. Equipment supplied with a 1 inch drain tap at the bottom.
5. Food quality approved lifting wheel.
6. Lifting wheel right-rotating for moulding activities and left-rotating for enrobing activities.
7. Lifting Wheel and mixing arm easily removable for cleaning procedures.

#### ELECTRICAL

8. All controls on the outside are easily accessible.
9. Omron thermostat with double display for requested and actual temperature.
10. Heating controlled by a highly accurate digital thermostat with PT100 sensor by means of a field-break switch.
11. With extra mechanical security thermostat at the underside of the machine.
12. Lenze frequency control for speed regulation lifting Wheel. Operation speed regulation with potentiometer on operator board.
13. Heating carpet around the chocolate tank (1.200 Watt) and the drain tap (250 Watt).
14. With 4 sockets for electricity supply from other modular machines and/or options.
15. Equipped with legally required emergency stop valve and restarter (reset).
16. Electrical components of the inside of the machine are installed on a central panel.
17. Lifting Wheel and mixing arm driven by threephase motor reductor 0,25 kW.
18. Entire equipment is protected by built-in motor protection in frequency control.
19. Vibration table with separate vibration motor 35 Watt which vibration power is adjustable by means of adaptable imbalance plates.

#### MEASURES

L: 900 MM, B: 690 MM, H: 1140 MM, Weight 94kg