

1x Chocolate moulding for solid and filled chocolate

Manufacturer: Carle Montanari
Type: Confiseur CC 275
Moulds: 275 x 205 x 28 mm high
Output: abt. 10 moulds/min.= abt. 250 kg/h
Year: abt. 1988

Consisting of:

Mould warmer,
1st deposit for chocolate with or without inclusions
vibratory section
mould turn over section with chocolate return
1st licking roller to clean top of the mould
right angle cross section conveyor type CSC/1 into
large cooling tunnel for first shell cooling, moulds travel in a single file
said to be R 49 cooling
right angle conveyor to
2nd deposit for filling
small vibratory section
2nd licking roller to clean the top of the mould
into a small cooling tunnel to cool centre fill, 2 moulds across wide,
into mould warmer to warm the top of the chocolate,
3rd deposit for outer shell
small vibratory section,
backing off scraper to clean top of the moulds of excess chocolate,
back into the large cooling tunnel for final cooling,
plaque placing machine,
demoulding section
empty moulds go back to the line,
plastic plaques with chocolates through a metal detector mounted on the conveyor,
central control panel to control the complete line,
available for sale around July 2010
can be seen running under power with product
at least one set of moulds will be included

Price: € 145.000,-- EX location UK.

Pictures: attached.



