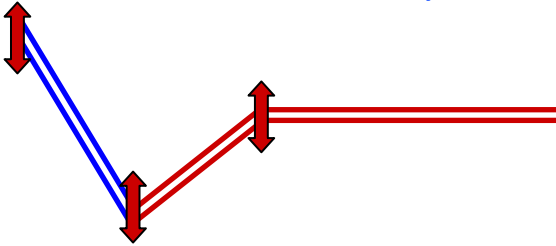




ENROBERS CRYSTAL 185 | 285



CRYSTAL = The 3 Phases crystallization cycle



Enrobers with continuous tempering
TCR
(Total Chocolate Reheating)



ENROBERS CRYSTAL 185 S3 – 285 S4

The enrobers **CRYSTAL 185-285** are equipped with the exclusive SAVY process to temper in continuous **TCR**. Constantly, the chocolate is totally warmed and decrystallised before a new curve of crystallization, with the possibility to work always few hours with a perfect chocolate, with a high fluidity. In 20 minutes, the **CRYSTAL 185-285** fully operational for 8 hours or more of production.

THE MELTING

The melting vat of the enrober **CRYSTAL 185 S3** has a capacity of 30 kg and 35 kg for the **CRYSTAL 285 S4**. Equipped with a stirrer and a filter grid, the temperature is controlled by an electronic regulator.

THE TEMPERING

The pump pushes the chocolate mass through the tempering cylinder whose surfaces are permanently scraped off. The cylinder in **“Zone 1”** brings the chocolate temperature down to the programmed and in **“Zone 2”** reheats the chocolate up to the temperature which has also programmed previously. This way of proceeding guarantees a perfect and precise crystallization of the chocolate.

THE COATING

The conveyor is composed of three sections : an entry wire belt for placing the product to be coated, the coating wire belt supplied with the following equipment : one bottoming vat, a dipping device for the partial sidewise coating and the bottoming, a vibrating device adjustable in amplitude and high speed detailer whose slant is adjustable. The chocolate flows into the coating chute. The flap of the coating chute is also adjustable in order to control the thickness of the twin chocolate curtains. The blower, adjustable in height or air velocity, takes off the surplus of chocolate from the coated products. Variable speed of belt. Production is increased because of the double declutching entry and exit belts.

THE MACHINE

The **CRYSTAL 185-285** are made from food grade stainless steel and are made for easy maintenance. Accesses from all sides have been providing in order to do the necessary maintenance. The actual working section is protected by a Makrolon hood which can be swung back. The electrical control panels contains: the three temperatures regulators for the melter, zone 1 and zone 2. Even during interruptions of the production all sections for the **Crystal 185 / 285** stay at the correct temperatures.

TECHNICALS CHARACTERISTICS

CRYSTAL 185 CRYSTAL 285

DIMENSIONS

Length machine:	840 mm	840 mm
Total length:	1.6 m	2 m
Width :	680 mm	700 mm
Height:	1.4 m	1.4 m
Weight:	190 kg	200 Kg
Width of wire belt:	180 mm	220 mm
Length of exit conveyor:	800 mm	1.2 m

MELTER CAPACITY: 25 Kg 30 Kg

VOLTAGE: 3.8 KW 4 KW

TENSION: 230 /400 v Three phases + Neutral
Or 230 v monophased
50 / 60 Hz

ENROBING WAY: Right to left
Conveyor speed: from 0.5 to 4 m/mn

EQUIPMENTS

CRYSTAL 185-285 :Enrobing conveyor and entry and exit conveyor with declutching system – Partial system enrobing – Waste collect under the entry wire belt – dismantable infrared - Tube for high moulds – - Pedal stop and go conveyor – Pedal stop for moulding – Gutter of load – Detection of chocolate level – Exit lock gate – Tub internal arrangement

Options: Heated vibrating table, Internal melting capacity 14 kg, Filter grill under the conveyor, truffles conveyor, “TRANSMOULDER” for moulding

THE « SAVY » EXCLUSIVITY

TCR

*Total Chocolate Reheating
Before new tempering cycle*

Vos chocolats, notre **PASSION**
Your chocolates, our



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