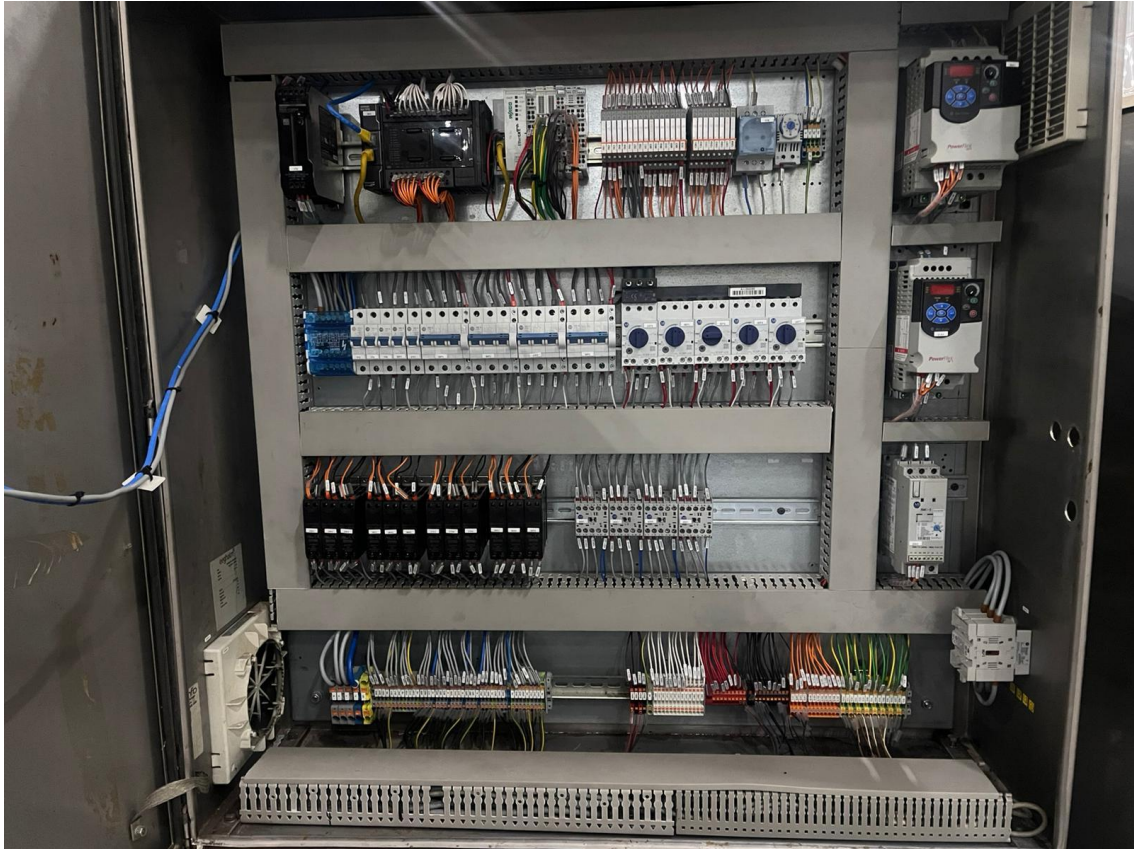












- Two SuperNova Energy 1000-P

Machine nos.: 5365-03-0001, 5365-03-0002, 5365-03-0003

Power Supply: 3 x 400 V, 50 Hz

PLC: Allen-Bradley

The machine comprises a PreTreat module, type Energy-P. The PreTreat module ensures the inlet of chocolate to the first tempering zone at a constant temperature of e.g. 45°C, either cooled from approx. 60°C or heated from approx. 30°C.

Capacity (based on chocolate with standard viscosity, yield value and a particle size of max. 25 µm) up to 1000 kg/hour

Dimensions

Height approx. 1940 mm

Width approx. 1032 mm

Depth approx. 1690 mm

Weight of machine

Net weight approx. 1675 kg

Gross weight approx. 1875 kg

The capacity indicated is calculated for a chocolate inlet temperature to the first tempering zone of 45°C and up to 20°C cooling water (with water heat exchanger 3°C less).

For cocoa masses and praline masses the actual tempering capacity will be approx. 2/3 of the indicated capacity.

Depending on chocolate characteristics the AASTED Energy-P tempering machine is under normal working conditions capable of yielding 110% of its rated capacity and down to approx. 40%.

The water system controlling the chocolate mixing zone is able to control the jacket temperature of up to approx. 10 meter of chocolate pipe from the tempering machine to the usage point. For heating of additional chocolate pipe an additional water system is needed, offered below as an option.

- Auxiliary Equipment

2. Two Water Heat Exchangers

One plate heat exchanger, expansion tank and circulation pump built into the piping system of the tempering unit, changing the water system of the tempering unit from an open into a closed system; the advantages being reduced corrosion and sediment build-up in elements, blocking of valves, etc.