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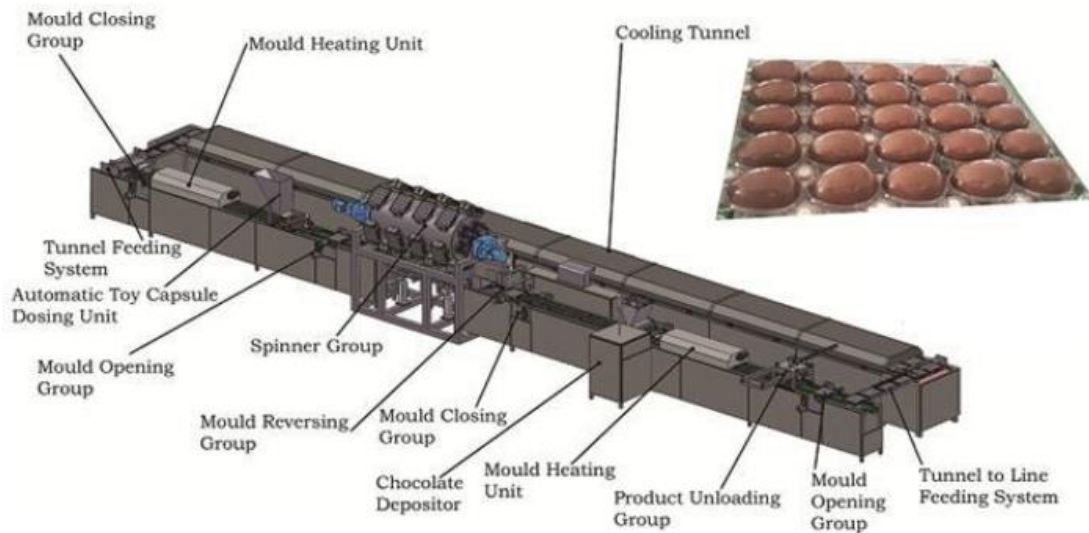
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Alger, le 17/08/2018

# OFFER

## FULL AUTOMATIC HOLLOW CHOCOLATE PRODUCTION LINE





- **TECHNICAL SPECIFICATIONS:**

Dimensions: 3800 x 17050 x 2200

Total Machine Power: 43 KW

Cooler Power: 12 HP

Capacity: 5 Mould / Minute

- **STATIONS ON THE LINE:**

- 1. Mould Heating Unit**

This group is used to have shined surface of the hollow chocolate and easy unbading of the product from the mould at the end of the process.

- 2. Mould Opening Group**

Pneumatically system opens the two side mould before chocolate filling.

- 3. Servo Motor Controlled Chocolate Depositor**

Servo motor controlled depositor fills the chocolate inside the product places in the mould sensitively. It is easy to adjust product temperature and product gramage from PLC controll panel.

- 4. Mould Closing Group**

Pneumatically system close the mould before reversing process.

## 5. Mould Reversing Group

Filled moulds are reversed before spinner group to spread chocolate two side of the mould.

## 6. Automatic Spinner Feeding System

Sledge system takes the mould from the system and fed into the spinner arms automatically.

## 7. Spinner Group

Automatically fed moulds pass through the all spinner arms to have homogenous spreaded product at all surface. Special magnetic system makes sensitive working of the spinner group. Speed of the main drum and spinner arms are cadjustable from the PLC panel. Spinner group will be closed and cooled at adjusted temperature.



## 8. Spinner Unloading System

Sledge system takes the mould from the spinner group and feed into the system automatically.

## 9. Mould Opening Group

Pneumatically system opens the two side mould before toy capsule dosing.

## 10. Automatic Toy Capsule Dosing System

There is vessel for toy capsules. Capsules in this vessel enters to the product slot and pour into the moulds automatically by help of the lapel system.

## 11. Shell Heating Tunnel

Tunnel heats the shell of the chocolate before closing and cooling tunnel to stick of the both side homogenously.

## 12. Mould Closing Group

Pneumatically system close the mould before cooling tunnel.



### 13. Tunnel Feeding System

Closed moulds are taken from the system and fed into the tunnel conveyor band orderly. In each order there are two moulds.

### 14. Cooling Tunnel

Cooling tunnel works start-stop system. After two moulds feed to the tunnel band conveyor moves and wait until other two moulds are fed. Special holed band helps bottom and top cooling of the moulds. Total length of the tunnel is 16 meter.



### 15. Tunnel Unloading System

Cooled products are taken from the tunnel and fed into the system pneumatically.

### 16. Mould Opening Group

Pneumatically system opens the two side mould before product unloading.

### 17. Automatic Vacuum System Product Unloading Group

After cold moulds are opened, products are present on one side of the mould. Products are taken from the mould and put over the conveyor band by vacuum process.



## • PRICE

MACHINE NAME	CAPACITY	QUANTITY
HOLLOW CHOCOLATE LINE	5 MOULD/MIN	1

→ 257 800.00 €

#### **PAYMENT TYPE:**

- a) 40% by direct remittance with order confirmation, remain % 60 by direct remittance before loading.
- b) 40% by direct remittance with order confirmation, remain % 60 cash against documents.
- c) 40% by direct remittance with order confirmation, remain % 60 confirmed irrevocable Letter of Credit.

#### **INSTALLATION:**

During machines production placement of the machines will be done as project and approved by both parties (Producer and buyer). All product pipes, hot water and cold water systems will be produced here depend on this projects. Installation of the machines will be done as same with this project. There is no any installation charge, there are just responsibilities for both parties as written in the following part.