

FECOATEC

CHOCOMELT CHOCOLATE MIXER AND MELTER



CHOCOMELT

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**With mixing and melting
capacity of up to 1.000 kg/h**

info@fecoatec.com

www.fecoatec.com

+(34) 91 603 94 52

C/HIERRO 6, NAVE 1. Polígono Industrial Sur
CP 28770 COLMENAR VIEJO (MADRID) SPAIN

FECOATEC





WHO WE ARE?

FECOATEC is a company founded in year 2000 in Madrid (Spain) by qualified engineers, with great experience in food industry, specially in confectionary and chocolate sectors.

Our customers are from small and medium companies to the biggest multinationals in the sector.

The custom-made projects, technical quality of the works, and constant technology evolution allowed us to achieve a remarkable position in market.

Our technical-focused company structure, allow us to offer excellent technical solutions at competitive prices.

All equipment shown is designed / manufactured by FECOATEC.



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WHAT IS CHOCOMELT?

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CHOCOMELT is a compact unit, designed and manufactured by FECOATEC, for the proper melting, mixing, storing and dosing of food products such as chocolate, fats or spreading cocoa creams.

It is a completely custom-made unit, designed according to production and process features.

It is made up of different tanks, for product mixing, product melting, buffer and an integrated CIP system, that allow to do CIP automatically.

It is remarkable the high quality degree in manufacturing, the completely customized design according to customer's needs and the hygienic design of it.



From small to big productions, with mixing and melting capacity of
up to 1.000 kg/h.

Tank capacities up to **25.000 litres.**

It is the ideal solution for melting of products such as coins/drops of chocolate, and the mixing of chocolate or other fats with different ingredients such as: flour, sugar or in liquid phase such as: butter or fats, in a controlled and automatic way.

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WHAT IS CHOCOMELT?



Once the product is correctly mixed and melted, it is automatically transferred to a buffer tank of the installation.

All the zones where product recirculate are later and automatically washed by CIP cycle.

It is remarkable the high efficiency in mixing and melting of ingredients, the high grade of automatization and the high cleaning degree achieved of the installation.

Each parameter of CHOCOMELT is adjustable from touch screen HMI that controls the complete installation.



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MAIN FEATURES

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- Common supporting frame manufactured in stainless steel AISI304L, with circular pipe for hygienic execution.
- Hygienic design, all parts in contact with product are cleanable and accessible.
- Tanks with triple jacket:
Product zone, heating media recirculation jacket and thermal insulation jacket.
- It can be equipped with 1 or more buffer tanks, according to number of references to produce:

Example: If producing White and Dark chocolate, 2 different buffer tanks are recommended.



GENERAL INSTALLATION

- All parts in contact with product that are susceptible of crystallize are heated up by means of heating media recirculation.
- All product pipes are manufactured in stainless steel and double jacket for circulation of heating media.
- Equipped with several heating media generation systems, to be able to sectorize the unit and have different heating temperatures in the unit.
- Electrical cabinet manufactured in stainless steel, from which are controlled all working sequences. With control by means of PLC and HMI.
- Access platform. Tank doors access requires the use of platform as they are high. Including stainless steel platform, designed according to safety directives, for comfortable access to all elements of installation.



MIXING-MELTING TANK

- Vertical tank.
- Completely manufactured in stainless steel AISI304L. Optional AISI316L.
- Supported over stainless steel load cells, for precise control of used ingredients and the possibility to program recipes in HMI.
- Equipped with 2 mixers, installed in the upper part of the tank.
- Scraped surface mixer, with wall food-grade scrapers, completely manufactured in stainless steel, completely welded and without lower support to avoid areas of difficult cleaning.



- Fast Dissolution / homogenization mixer, for correct dissolution and mixing of different ingredients. Manufactured completely in stainless steel. Completely welded. The rotation speed is adjustable by means of frequency inverter from HMI.
- Oil-leak detector in agitators. Avoid the potential entry of oil coming from the gearmotor into the tank.
- With heating jacket for circulation of heating media, for correct melting of ingredients.
- Including a heating media generation system, with centrifugal pump, electrical heater, temperature probe and necessary elements for automatic working of it.

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MAIN FEATURES

BUFFER TANK

- CHOCOMELT can be delivered with 1 or more buffer tanks, depending on number of different references to produce. For chocolate, compound or similar.
- Vertical design.
- Completely manufactured in stainless steel AISI304L. Optionally in AISI316L.
- With continuous analogic level. Optionally supported over load cells manufactured in stainless steel, for precise control of used ingredients and the possibility to program recipes.



- Equipped with anchor type mixer, fully manufactured in stainless steel. Completely welded and without lower support to avoid zones of difficult cleaning. Directly driven by gearmotor.
- Oil-leak detector in agitator. Avoid the potential entry of oil coming from the gearmotor into the tank.
- With heating jacket for circulation of heating media, for correct melting of ingredients.
- Including a heating media generation system, with centrifugal pump, electrical heater, temperature probe and necessary elements for automatic working of it.

INTEGRATED CIP SYSTEM

- CIP system is custom-made, according to customer's needs.
- Each product tank of the installation and its associated product pipes can be cleaned independently from the other product tanks of the installation.
- Basic sequence of cleaning of tanks and pipes:
 - Previous emptying of product.
 - Water cleaning.
 - Compressed air blowing and drying.
 - Food oil circulation.
 - Chocolate/Product circulation.
- Optionally different stages of cleaning and rinsing with disinfectant and detergent can be added. Dosing of these cleaning agents can be done automatically through dosing pumps or manually loading in the tanks to clean. CIP cycle customizable according to customer's needs.
- CIP tank of hot water at 70°C, with volume from 1.000 to 10.000 liters of capacity. Fully manufactured in stainless steel, with insulating jacket of rockwool and welded stainless steel.
- With analogic continuous level probe.
- Equipped with CIP water heating system to heat up the cleaning water to set temperature in HMI. It can be done using electrical heater, or using hot water/steam from factory, and heating up the water by means of plates heat exchanger.
- Equipped with sanitary centrifugal pump, for CIP water sending to different tanks of the installation.





OPTIONAL FEATURES:

- **AUTOMATIC CIP SYSTEM.** The CIP system can be equipped with a completely automatic dosing system of detergent / disinfectant, for CIP cycle. Each system includes: Buffer tank, level probe, dosing pump and piping.
- **AISI 316L MANUFACTURING.** As standard the material is AISI304L for piping and structure. Optionally the CHOCOMELT can be completely manufactured in stainless Steel AISI316L. This option is recommended when CIP is done with aggressive cleaning agents.
- **LOADING SYSTEM AND AUTOMATIC LOADING OF INGREDIENTS.** The load of ingredients is usually done manually through the loading door of the mixing-melting tank. It is possible to add automatic loading system (pneumatic transport or screw elevating systems), that are automatically controlled by recipe and the load cells of the tank. With the automatization of the loading, all processes in CHOCOMELT are fully automatic.
- **ACCESS PLATFORM.** The loading and Access doors of the tanks are normally located high, so an elevated Access platform is necessary to have comfortable and full access to all tanks. FECOATEC can deliver this platform together with the CHOCOMELT, manufactured in stainless steel and according to safety directives.

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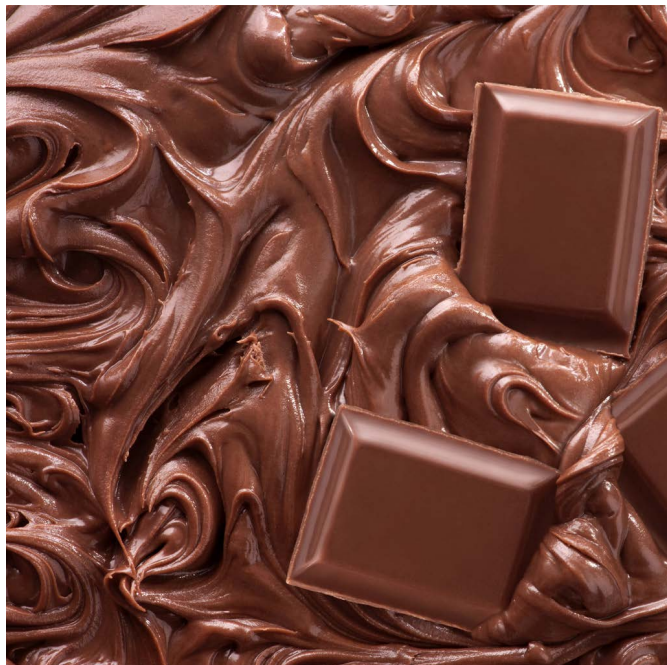


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PRODUCTS MADE WITH CHOCOMELT

Liquid Chocolate

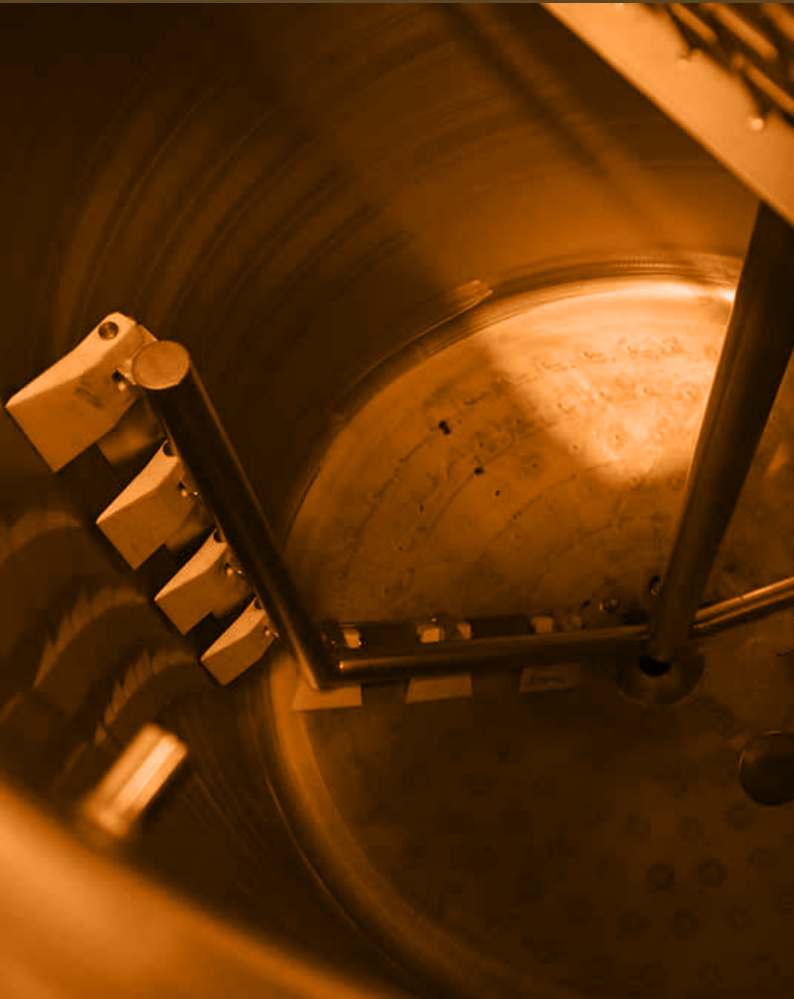


Food fat / Compounds



Chocolate Creams





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