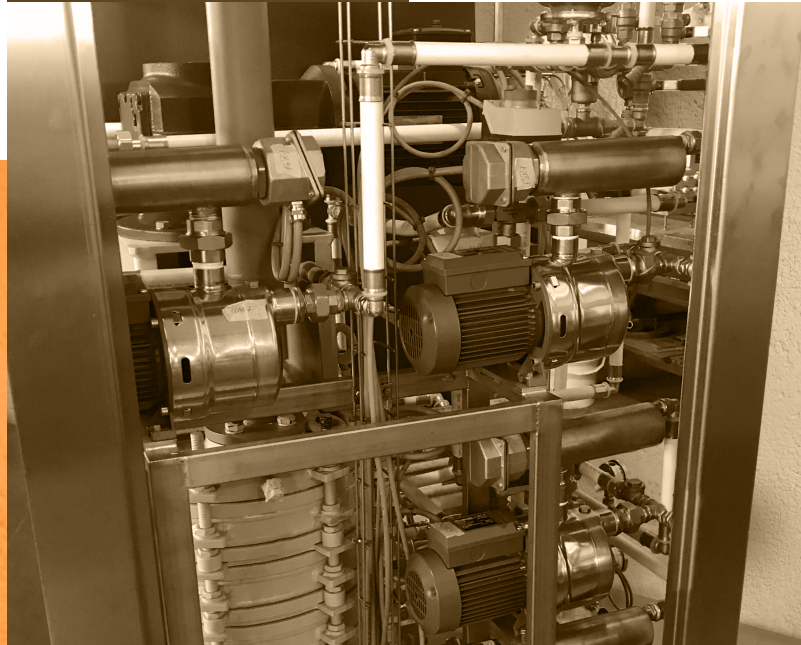


FECOATEC

TEMPERULTRA CHOCOLATE TEMPERING MACHINE



TEMPERULTRA CHOCOLATE TEMPERING MACHINE

Capacity from
100 kg/h to 2.000 kg/h

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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.



FECOATEC

TEMPERULTRA

TEMPERING MACHINE

WHAT IS TEMPERULTRA?

WHAT IS TEMPERULTRA?

The TEMPERULTRA chocolate tempering machine, designed and manufactured by FECOATEC, is a fully automatic machine for the correct tempering of chocolate, or heat treatment of compounds or food fats.

It is vertical type, with plates for heat exchange.

The high efficiency of the machine in heat exchanging is noteworthy, due to an innovative design of the stirrers and the precise thermal control over the chocolate.

Easily accessible from all sides of it for maintenance and cleaning.

All the parameters of the machine are adjustable from the touch screen HMI integrated in it.



It is the ideal solution for the correct tempering of all types of chocolates, such as dark chocolate, milk chocolate or white chocolate.

It is also valid for the tempering of fats or compounds, typically when it is required to cool them down from the point of origin to the point of destination.

From small productions to large productions, the available models are:

TEMPERULTRA 100: 100 kg/h of chocolate.
TEMPERULTRA 200: 200 kg/h of chocolate.
TEMPERULTRA 300: 300 kg/h of chocolate.
TEMPERULTRA 500: 500 kg/h of chocolate.
TEMPERULTRA 750: 750 kg/h of chocolate.
TEMPERULTRA 1000: 1.000 kg/h of chocolate.
TEMPERULTRA 1250: 1.250 kg/h of chocolate.
TEMPERULTRA 1500: 1.500 kg/h of chocolate.
TEMPERULTRA 2000: 2.000 kg/h of chocolate.

TEMPERULTRA

TEMPERING MACHINE

MAIN FEATURES



MAIN FEATURES:

- Hygienic design, all parts of the machine are easily accessible as they are covered by removable closing panels.
- Frame, closing panels and electrical panel made of stainless steel.
- Very robust construction.
Very low maintenance.
- Excellent manufacturing tolerances, which allows high efficiency in the heat exchange coefficient as there is a very narrow tolerance between the stirrers and the fixed plates.

- Internal product agitators, with a new FECOATEC design, guarantee high turbulence on the heat exchange surface as well as a reduction in the thickness of the boundary layer, improving heat exchange.
- The agitator is driven by a high efficiency IE3 geared motor, driven from the top of the machine for easy access and maintenance.
- Oversized heat exchange area. The necessary cooling water can have a temperature of up to 15°C at the inlet, due to the high efficiency of the machine.



TEMPERULTRA

TEMPERING MACHINE

MAIN FEATURES

- The number of cooling stages, each one with its independent cooling circuit, and adjustable temperature, is defined according to the capacity of the machine.
- Final reheating stage, with independent water circuit, equipped with electrical heater.
- Each cooling / heating zone of the machine has its own independent water circuit, including a water pump and 3-way modulating control valve for precise temperature adjustment.



- Internal water circuit made of PP and stainless steel, to avoid corrosion.
- Constant degree of tempering, even with variations in flow or chocolate inlet temperature, due to the precise PID temperature control of the different cooling / heating stages.
- The TEMPERULTRA, when it is not in production mode, is in heating mode (usually around 45°C), keeping all the zones warm.

OPTIONAL FEATURES:

- **CHOCOLATE TANK AND PUMPS.** Chocolate tanks of different volumes made of stainless steel. With heating jacket, low speed anchor stirrer, electrical control panel. It can be supplied with chocolate pumps, with heating jacket, and lubricated double seal, hygienic execution.
- **CHOCOLATE DE-SEEDER.** The chocolate de-seeder is a shell-multitube type heat exchanger, located in the chocolate return pipe from the point of consumption to the buffer tank, in which the chocolate is heated up to about 45°C to destroy the unstable crystals before tempering the chocolate again. Maintenance-free.
- **FILTRATION SYSTEMS.** It is possible to install chocolate filtration systems, both static, and self-cleaning filters. With double heating jacket.
- **MAGNETIC SEPARATOR.** Designed according to chocolate flow. With neodymium magnets protected inside stainless steel tubes. Hygienic design, easily removable. They can be combined with a static filter.
- **VIBRATING SIEVES.** For the separation of unwanted particles, typically installed on top of the buffer tank that feeds the tempering machine, in the return of chocolate. It filters the chocolate before feeding the tempering machine TEMPERULTRA.
- **INTEGRATED DECRYSTALLIZER (DIS).** The integrated decrystallizer (DIS) is integrated into the tempering machine itself, and it is the first stage of the chocolate tempering process, in which it is heated to approx. 45°C. By incorporating the DIS in the TEMPERULTRA tempering machine, the external chocolate deseeder is not necessary.
- **CIP.** For an internal cleaning of the chocolate tempering machine TEMPERULTRA, or when a change of chocolate is made, an internal cleaning is necessary. For this, the CIP device consists of a tank with a pump on wheels, with a set of valves and the necessary connection hoses. In this way the cleaning fluid (fat) is recirculated through the tempering machine and reused, producing little waste.
- **WATER CHILLER.** In case there is no cold-water availability in the factory where the tempering machine TEMPERULTRA is installed, it is possible to supply an external water chiller to feed it, designed according to the cold water / glycol requirements of the installed chocolate tempering machine TEMPERULTRA.

PRODUCTS MADE WITH TEMPERULTRA

Enrobing Chocolate



Decorating Chocolate

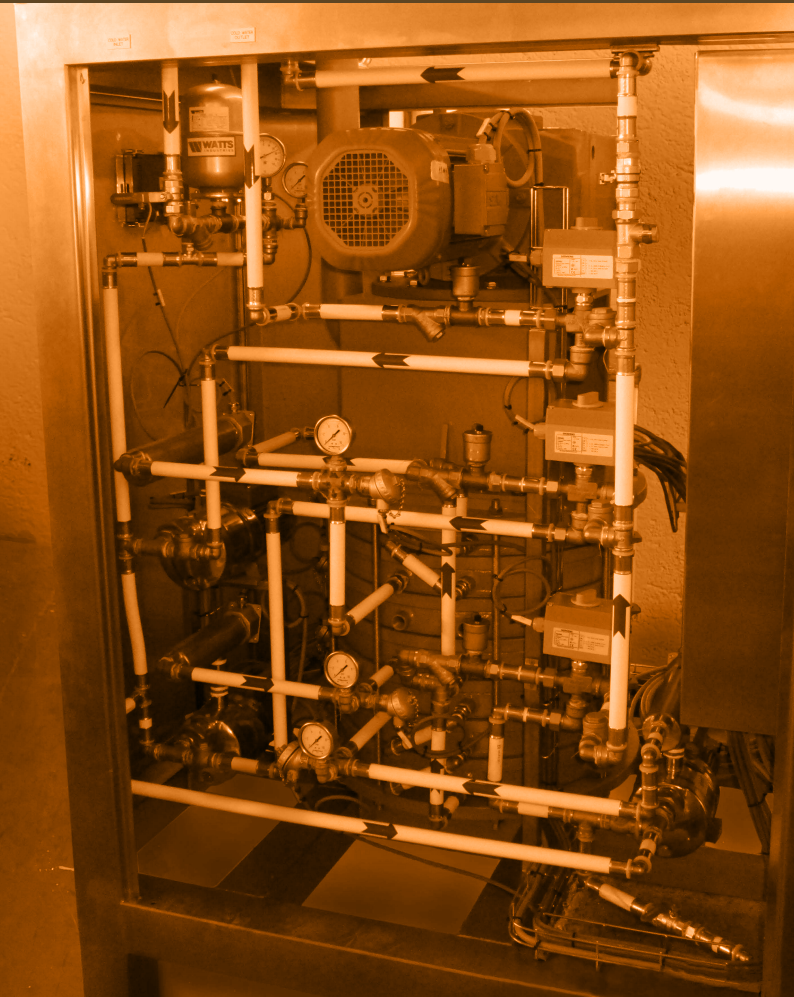


Chocolate Moulded Products



Coating Chocolate





TEMPERULTRA

CHOCOLATE
TEMPERING MACHINE

