



ENROBER - TEMPERER - MOULDER

CRYSTAL

185 RS3
285 RS4

CRYSTAL
The 3 Phases of crystallization cycle



Continuous tempering
With exclusive process
TCR*
**(Total Chocolate Reheating)*



New control of the heating zones, for more precision
Touch screen with:

- Easy and quick displaying parameters
- Working in conveyor cycles
- Dosing head control
- Recording of 8 crystallization curves

ENROBER - TEMPERER - MOULDER

The enrobers **CRYSTAL 185 RS3 - 285 RS4** are equipped with the exclusive SAVY process to temper in continuous TCR. Constantly, the chocolate is totally warmed and discrystallized 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 RS3 - 285 RS4** fully operational for 8 hours or more of production.

THE MELTING

The melting tank of the enrober **CRYSTAL 185 RS3** has a capacity of 30 kg and 35 kg for the **CRYSTAL 285 RS4**. 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 tank, 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 de-clutching entry and exit belts.

THE MACHINE

The **CRYSTAL 185 RS3 - 285 RS4** 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 RS3 - 285 RS4** stay at the correct temperatures.

TECHNICAL CHARACTERISTICS

CRYSTAL	185 RS3	285 RS4
Width:	850 mm	850 mm
Total width :	1800 mm	2200 mm
Depth :	670 mm	670 mm
Height :	1470 mm	1 470 mm
Weight :	205 kg	214 Kg
Width of belt :	180 mm	220 mm
Exit conv. length:	800 mm	1.2 m
Capacity:	30 Kg	35 Kg
Power :	3.8 KW	4 KW
Tension :	230 / 400 v Three-phase	
Option :	230 v single-phase 50 / 60 Hz	
Enrobing :	from right to left	
Belt speed :	from 0.5 to 4 m/mn	

EQUIPEMENTS

CRYSTAL 185 RS3 - 285 RS4 : Enrobing conveyor and entry and exit conveyor with declutching system - Partial system enrobing - Waste collect under the entry wire belt - dismantable infra-red - Pedal stop and go conveyor - Pedal stop for moulding - Detection of chocolate level - Exit lock gate - Internal tray - Heating pistol

OPTIONS: Heated vibrating table, internal melting capacity 14 kg, Filter grill under the conveyor, truffles conveyor, "TRANSMOULDER" for moulding with pneumatic dosing head



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OUR PASSION**