



ENROBER - TEMPERER - MOULDER

GOLD 2



CAPACITY : 24 Kg

GOLD 4



CAPACITY : 40 Kg



**CONTINUOUS TEMPERING 3 PHASES
(45 - 27 - 30 adjustable)**



Enrobing system « **CHOCOPLAK** »
With automatic paper stop



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The **GOLD 2** **GOLD 4** tempering machines are equipped with our 3 phases continuous tempering system with adjustment of 3 instructions (45° - 27° - 30°) to eliminate the possibility of thickening of the chocolate. By adding the transporter kit, it's transformed into a complete enrober and with the vibrating table, it's transformed into a moulding station.

TEMPERER

The machine is equipped with an integrated cooling unit and our 3 phases tempering system. There is not any electronic components, all the parts are electro mechanicals.

The using is easy, with only 2 controls to operate:

- The 5 positions selector knob
- The 3 phases regulator

ENROBER

The enrobing kit is centered on the tempering machine. It is completed with an entry belt, an enrobing belt, variable vibration and a pivoting detailer. The gutter is on the conveyor. The fan is adjustable in height and in speed. The products are removed from the paper.

Options: Half enrobing and bottoming in option - Passing height: 70 mm

Production from 40 to 50 bonbons per passing

2 enrobing systems

- **CHOCOPLAK** : The paper drive weight leans on 2 notched belt. The pick-up plate is already in place when the products arrive. Just have to cut the paper and pick up the plate of chocolates.
- **SORTIE PAPIER** : The products arrive on the paper, driven by the exit conveyor belt on the enrobing conveyor. It needs to slide the plate under this paper, and cut it. Length : 0.9 m on **GOLD 2** and 1.2m on **GOLD 4**.



MOULDER

Vibrating table adaptable on the temperer

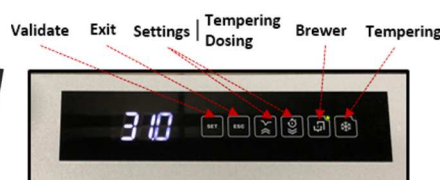
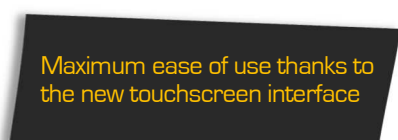
Pneumatic dosing with pedal

Options:

- Dosing head with two filling sheets
- **Transmoulder MPT6** – Moulding conveyor for dosing of thermoforms and polycarbonates moulds 135/175 x 275 mm



Dosing head option



TECHNICAL CHARACTERISTICS

ADVANTAGES OF THE CHOCOPLAK SYSTEM

- Automatic stop of the paper
- Very quick and easy pick-up of the chocolates
- No plate to slip under the chocolates or the paper, no uneven manual pulling on the paper which can damage the chocolates.

	GOLD 2	GOLD 4
Capacity:	24 kg	40 kg
Tension :	230 v single-phase. 50/60 Hz	
Power :	2.8 kW	3.7 kW
Width of belt :	220 mm	220 mm
Passing height :	45 mm	45 mm
Working height:	105 cm	105 cm
Width :	58 cm	58 cm
Width wit CHOCOPLAK :	132 cm	132 cm
Total width with paper exit :	175 cm	205 cm
Depth :	68 cm	68 cm
Height:	138 cm	148 cm
Weight : Temperer	120 Kg	132 Kg
Enrober	145 Kg	158 Kg



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YOUR CHOCOLATES
OUR PASSION