



ENROBER - TEMPERER - MOULDER

GOLD 1



**The smallest
The most versatile
Very economical
Easy to use**

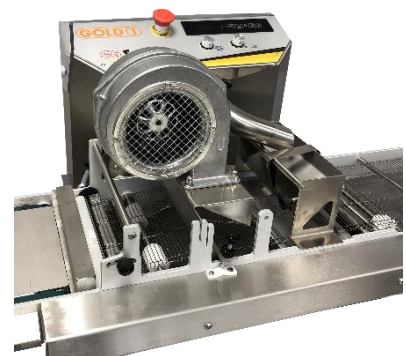
CAPACITY : 5/12 Kg



**CONTINUOUS TEMPERING
3 PHASES (45° - 27° - 30° ajustable)**



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



ENROBER - TEMPERER - MOULDER

The **GOLD 1** tempering machine is 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; 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. Take off is done on parchment paper. Half enrobing and bottoming in option. Production from 40 to 50 bonbons per batch

MOULDER

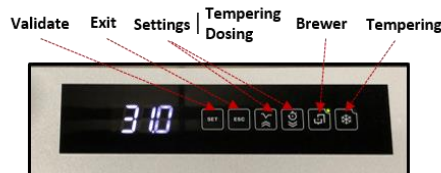
Vibrating table adaptable on the temperer
Programmable dosing pedal

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.



Maximum ease of use thanks to the new touchscreen interface



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.



TECHNICAL CHARACTERISTICS

Capacity :	5 to 12 kg
Tension :	230 v single phase 50/60 Hz
Power :	1700 w
Width of belt :	180 mm
Maxi product height :	30 mm
Working height :	105 cm
Width :	47 cm
Width with vibrating table:	86 cm
With conveyor CK :	132 cm
Depth :	49 cm
Height :	135 cm
Weight : Temperer	95 Kg
Enrober CK	112 Kg



1 rue des entrepreneurs - 78540 VERNUILLET, France
+ 33 (0)1 34 90 90 00 - info@savygoiseau.fr

www.savygoiseau.com

YOUR CHOCOLATES
OUR PASSION