



ENROBER - TEMPERER - MOULDER

CRYSTAL

305 R S 5

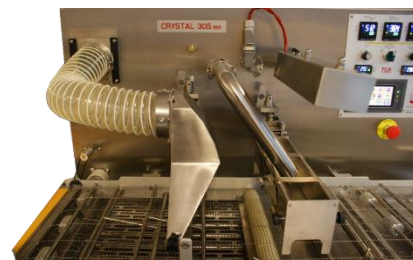


Continuous tempering
With exclusive process



**(Total Chocolate Reheating)*

Double tapping
Ventilation heating with
temperature
setting
Heating/filtering grid
Pipe and ventilation
Height setting by « Speedy » screw



CRYSTAL = The 3 phases of
chocolate crystallization cycle

New **ISO** 
Save energy with its
optimized tempering system !



Control touchscreen

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The enrober **CRYSTAL 305 RS5** is equipped with the exclusive tempering in continuous process **TCR**. In continuous, the chocolate is totally re-heated, so discrystalized before a new cycle, that's why it offers the possibility to work many hours with a chocolate always tempered and fluid. In 20 minutes, the **CRYSTAL 305 RS5** is ready to work for 8 hours, or more.

THE MELTING

The melter with a capacity of 60 kg is equipped with a mixer and a filtering railing. The temperature is controlled by an electronic regulator. The mixer is easily dismantled to clean. The vat is equipped with two level detection to full it.

THE TEMPERING

The filtering pump (with variable flow), push the chocolate inside the 2 tempering cylinders with surfaces scraping. The first to cool «Zone1» is with two levels of cooling, going down to 32 à 33° then adjustment at the temperature in setting. The cooling is made by two independent cooling units. The second cylinder «Zone 2 » reheats at the final temperature. With this system the chocolate has made a complete and precisely curve of crystallization.

THE ENROBING

The removable conveyor is made with: A declutching entry wire belt to put the product to enrobe, an enrobing wire belt equipped with two bottoming system, and a roller which put the chocolate on the bottom, a system to push the wire for the partial, a taping system with adjustment and a heating detailer which turn with a high speed and which can be adjustable in slope. The enrobing box can be adjusted in height; the vat can be adjustable for the thickness of the veil of chocolate. The blower is adjustable in height and in power. The speed of the conveyor is adjustable. The pump speed is adjustable on 3 different levels.

THE MACHINE

Made in stainless steel, the CRYSTAL 305 RS5 was made to be easily cleaned. The front, the bottom and sides can be opened for an easy access. It has a heating system which allows maintaining the temperature of all zones during breaks of production.

OPTION

Heating vibrating table

EQUIPMENTS

Cooling tunnel - Exit conveyor

TRANSMOULDER - Pneumatic dosing head

TECHNICAL CHARACTERISTICS

Width :	1120 mm
With with conveyor :	1550 mm
Depth :	865 mm
Height :	1520 mm
Weight :	480 kg
Width of belt :	300 mm
Enrobing way :	from right to left
Speed of belt :	0.5 to 4 m/mn
Tension :	230 /400 v Triphasé + Neutre
Power :	7 KW



Once the temperature has been reached, the stable crystals are maintained by the ISOTHERM system. With its intelligent tempering management, the cooling unit and the heating elements are automatically switched off. In autonomy, it keeps the chocolate cover fluid and perfectly tempered.

- ✓ Reduced electricity consumption during operation
- ✓ The machine emits less heat in the laboratory
- ✓ The use of the cooling unit and heating elements is rationalized in order to extend their life



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YOUR CHOCOLATES
OUR PASSION