



TEMPERING – COATING MACHINE



CRYSTAL

185
285
NEO

NEW GENERATION!

CAPACITY: 35 kg

**3-PHASE CONTINUOUS TEMPERING
WITH PERMANENT CRYSTALLIZATION**

NEW !

- **Extended working area:**
Wider chassis for more ergonomics
- **Built-in heated ventilation:**
Discreet and efficient
- **XXL hood:**
Wide opening and perfect temperature
- **Optimized air diffusion:**
Uniform heating maintained
- **Integrated LED neons:**
For a touch of elegance

→ **AND STILL THE CRYSTAL ADVANTAGES**

- ⊕ **Tempering with continuous total crystallization**
- ⊕ **ISO economy mode**
- ⊕ **Extended drip zone**
- ⊕ **Removable rail fan**
- ⊕ **Touch screen control**

PRODUCTION



Tempered chocolate: 120 kg/h



Coated chocolates: 120 kg/day



Dischocolate in
video



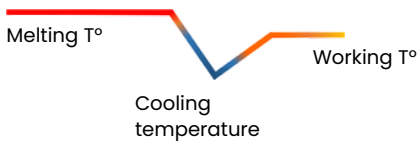
FUNCTIONING

The CRYSTAL 185 NEO - 285 NEO enrobers are equipped with the exclusive SAVY GOISEAU TCR continuous tempering process. The chocolate is constantly reheated and therefore de-crystallized before a new curve, making it possible to work for many hours with a consistently perfect, highly fluid coating, but also to be able to feed the tank with chocolate during work.

In 20 minutes, the CRYSTAL 185 NEO - 285 NEO are operational for 8 hours of work or more.

MELTING

The melter continuously decrystallizes the chocolate during work. It is equipped with a stirrer and a filter grid, the temperature is controlled by an electronic regulator.



TEMPERING

The pump pushes the chocolate inside the 2-stage tempering cylinder. The first "Zone 1" cools it to the desired temperature. The second "Zone 2" heats it to the working temperature. The chocolate is constantly controlled by a system that automatically manages the cold and the hot. The chocolate has thus completed a complete and precise crystallization curve.

COATING

The conveyor is composed of a detachable entry grid for removing the interiors, a coating grid, a plunger device for the partial coating, a tapping system variable in intensity and a cutting tail rotating at high speed adjustable in inclination.

- The chocolate flows into the height-adjustable chute, the flaps are adjustable to adjust the thickness of the 2 covering sails.
- The fan, also adjustable in height and flow, removes excess of chocolate from the bonbons. The speed of the conveyor is variable.
- Production is increased thanks to the detachable entry conveyor and exit belt.

ISO MODE



Once tempering is complete, the stable crystals are maintained thanks to the ISOTHERM system. With its intelligent tempering management, the refrigeration unit and heating elements automatically switch off. In autonomy, it keeps the chocolate fluid and perfectly tempered. The advantages:

- Reduction of electricity consumption during work
- The machine emits less heat in the laboratory
- The use of the refrigeration unit and heating elements is rationalized in order to extend their lifespan.

EQUIPMENT

- Coating conveyor with start/stop for entry belt and exit belt
- Partial coating system
- Collects waste under loading grid
- Removable infrared conveyor on/off pedal
- Moulding pedal
- Loading trapdoor
- Chocolate level detection
- Garbage tray
- Interior storage bin
- Heating gun

OPTIONS:

- Heated vibrating table
- Filter grid under conveyor
- Truffle conveyor and frame
- TRANSMOULDER for molding with pneumatic dosing head



TECHNICAL INFO

Model	185 NEO	285 NEO
Capacity	35 kg	35 kg
Tension	400V tri	400V tri
Power	2500 W  3800W	2500 W  4000W
Width of belt	180 mm	220 mm
Width	850 mm	850 mm
Depth	670 mm	670 mm
Height	1470 mm	1470 mm
Exit conveyor belt	800 mm	1200 mm
Weight	205 kg	220 kg