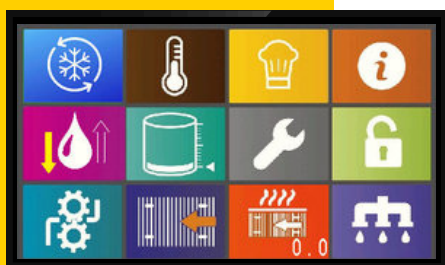


TEMPERING - COATING MACHINE



CRYSTAL 305 RS5 enrober



Touch screen



CRYSTAL 305 RS5

CAPACITY: 60 kg

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

ADVANTAGES

- ⊕ Tempering with continuous total crystallization
- ⊕ Economic ISO mode 
- ⊕ Extended dripping zone
- ⊕ Movable blower on rail
- ⊕ Touch screen control
- ⊕ Delayed start



PRODUCTION



Tempered chocolate: 140 kg/h



Coated chocolates: 160 kg/d



Discover in video

TEMPERING – COATING MACHINE

FUNCTIONING

The CRYSTAL 305 RS5 is equipped with the exclusive "SAVVY GOISEAU" TCR continuous tempering process. The chocolate is constantly reheated and recrystallized in order to always have perfect coverage, great fluidity and to work all day. In 30 minutes, the CRYSTAL 305 RS5 is operational for 8 hours of work or more.

MELTING

The melter with a capacity of 60 kg is equipped with a stirrer and a heating filter grid.

The temperature is controlled by an electronic regulator. The brewer is easily removable for cleaning. The tank is equipped with two level detection devices for filling.



TEMPERING

The variable flow filter pump pushes the chocolate into 2 tempering cylinders with scraped surfaces.

The first for "Zone1" cooling has 2 cold stages, descent to 32 to 33° then adjustment to the programmed temperature. Cold is managed by 2 independent groups.

The second cylinder "Zone 2" heats up to the final temperature.

The chocolate follows a precise and complete crystallization curve.

COATING

The removable conveyor is made up of a detachable entry grid for removing the interiors, a coating grid equipped with 2 trays, an inking roller for the base of the interiors, a dipping device for the partial, two tapping systems adjustable in intensity and a heated tail cutter rotating at high speed adjustable in inclination. The chute can be adjusted in height, the shutters allow you to adjust the thickness of the 2 chocolate sails. The fan is adjustable in height and flow.

The speed of the conveyor is variable. The speed of the chocolate pump is variable over 3 different flow rates.

ISO MODE



Once tempering has been carried out, the stable crystals are maintained thanks to the ISOTHERM system. With its intelligent temperature management, the refrigeration unit and heating elements are automatically cut off. In its own right, it keeps the chocolate fluid and perfectly tempered. Advantages:

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

EQUIPMENT

- Coating conveyor with start/stop for entry belt
- Partial coating system
- Collects waste under loading grid
- Removable infrared
- Carrier on/off pedal
- Loading trapdoor
- Chocolate level detection
- Garbage truck
- Heating gun
- Triple filtration system

OPTIONS:

- Heated vibrating table
- Truffle carrier and frame
- TRANSMOULDER for molding with pneumatic dosing head
- Ideal with a cooling tunnel



TECHNICAL INFO

Model	305 RS5
Capacity	60 kg
Tension	400V tri
Power	3000W  7000 W
Width of belt	300 mm
Width	1120 mm
Depth	865 mm
Height	1520 mm
Belt speed	0.5 to 4m/min
Weight	290 kg