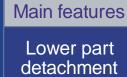




Chocolate enrobing



Concept advantages

Detail features
Pilot plant

Main features



- Cantilever design for easy access (cleaning and maintenance)
- Compact "all in one" concept. Self supporting for transport and installation
- Fully built in stainless steel and FDA compatible materials
- Detachable lower vessel and conveyor
- Built-in control panel PLC



Main features Lower part detachment Concept advantages

Detail features

Pilot plant

Lower part detachment



- Easy process for lower part detachment
- No remaining parts inside main body. Floor surface cleanable without restrain
- Easy disconnection of piping and wiring. Sealed connectors
- Lower part is easily moved by hand
- Possibility for lower part replacement for different chocolate
- Full vessel access by lifting mesh conveyor



Lower part detachment

Concept advantages

Detail features

Pilot plant









Lower part detachment

Concept advantages

Detail features

Pilot plant









Lower part detachment

Concept advantages

Detail features

Pilot plant









Lower part detachment

Concept advantages

Detail features
Pilot plant





- Good general access due to cantilever design
- SMED: Lower part can be pushed into "cleaning station", reducing on site mess
- Flushable lower part: stainless steel
- Vessel and mesh conveyor form a unit, eliminating chocolate dripping into floor
- Plant floor remains free of obstacles

Set-up

- Possibility of using several lower parts for different chocolate types (black, milk, white...)
- Lower part can be replaced for a different one in short time
- No cross contamination between products with allergens or compatibility problems
- Possibility of simple PU belt conveyor for non-enrobed products



Lower part detachment

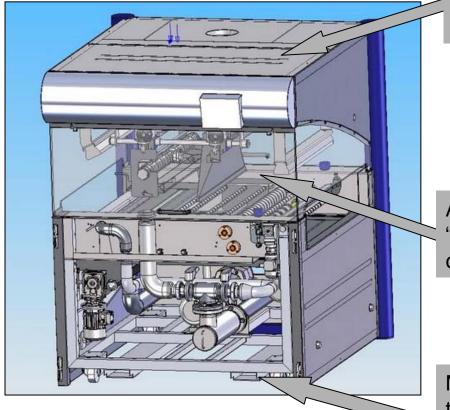
Concept advantages

Detail features

Pilot plant







Upper body is fully closed to avoid any contamination of product by foreign parts

All upper body parts are "hanging" without supports which could compromise accessibility

Machine is self supporting for transportation and installation. Forklift handling foreseen



Lower part detachment

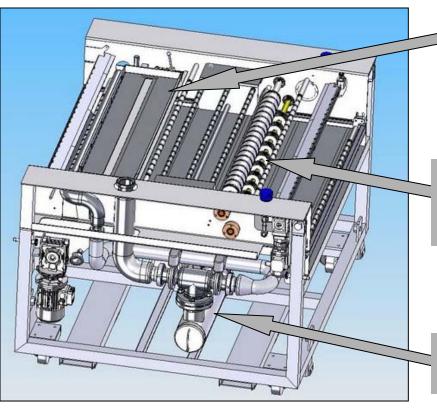
Concept advantages

Detail features

Pilot plant







New design bottom enrober with easier regulation

Reduced mesh belt support beams to avoid product bottom irregularities

Built-in filter for elimination of crumbs, nuts or other particles



Lower part detachment

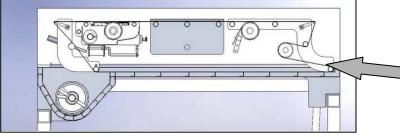
Concept advantages

Detail features

Pilot plant

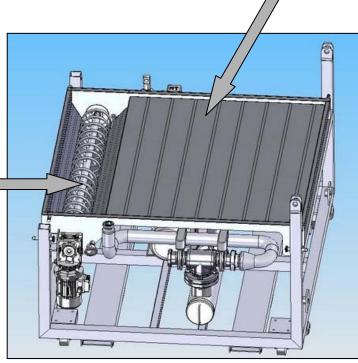






Flat surface holding tank, directly scraped by conveyor mesh. Less moving parts and easier to clean

Reduced capacity holding vessel with continuous agitation screw





Lower part detachment

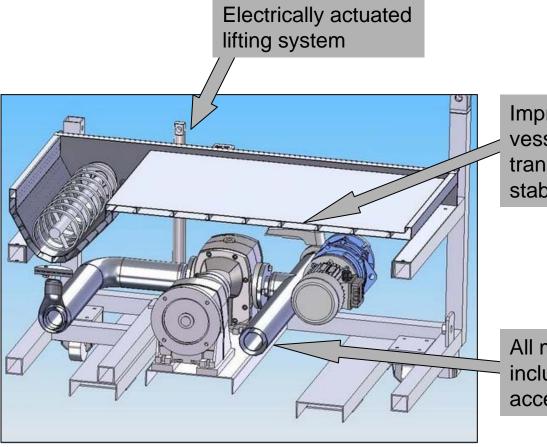
Concept advantages

Detail features

Pilot plant

Detail features





Improved double-jacketed vessel for better thermal transference and product stability

All motors and controls included and easily accessible



Lower part detachment

Concept advantages

Detail features

Pilot plant





We have at your entire disposal our R+D+i department and also our **PILOT PLANT** to develop, together with our staff, new formulation/recipes of chocolate, cereal bar, nougat and caramel ones, with the most strict confidentiality.

Test the performance of our equipments in the IC (Innovation Center)







Thanks for your attention!





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