



FROZENSHELL

CHOCOTECH'S FROZENSHELL, an excellent alternative for the production of high quality pralines.

Positive moulds mounted on a frozen plate are submerged into a bath of tempered chocolate to form wafer thin chocolate shells, which in variety are only limited by our own imagination. The finishing touch is added by a delicate filling, which can be either liquid or plastic (flowable) of the finest ingredient mixture into the shell, resulting in a praline of the highest quality.

Reliability and flexibility combined with innovative praline production technology have resulted in the characteristics of this machine, which is patented by CHOCOTECH. The FROZENSHELL references include systems which are working continuous multi shift operations.

Some working parameters on the FROZENSHELL

Weight of shell: 2gram

Capacity of unit: Based on average weight of filled praline 12 gm

81 forms = 116 kg/hr

117 forms = 168 kg/hr

234 forms = 336 kg/hr

Maximum product height = 50 mm

Maximum product diameter = 60 mm

Minimum angle of form = 3, 5°

CHOCOTECH Depositor PRALIMAT T

The CHOCOTECH PRALIMAT T was especially developed for the FROZENSHELL unit and doses in tact, fat masses, aerated masses and liquid masses into the formed shells. The PRALIMAT is controlled from the FROZENSHELL; the shells are filled inline and fed downstream to the GLOSSMASTER CTR enrobing line.

The PRALIMAT has three driven axes and can be supplied with rotary valves. The servo drives guarantee a high degree of accuracy and in combination with the FROZENSHELL the PRALIMAT T offers lots of flexibility in the design and decoration of Pralines.

Of course it is also possible to form plastic type centres on the belt i.e. wire cut praline centres such as Nougat, Marzipan, Gianduja and Ganache with the PRALIMAT. Softer free flowing centres can be deposited onto a Chocolate Pattie made on the FROZENSHELL, which prevents the soft centre sinking into the wire belt of the downstream enrober.

SOLLICH

NORTH AMERICA

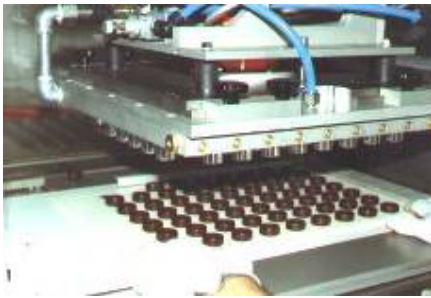
A complete FROZENSHELL LINE is available for customer trials in our CHOCOLATE LAB in Wernigerode.



CHOCOTECH FROZEN SHELL HFM



STAMP UNIT WITH SHELLS



SHELLS ON COOLING BELT



SHELLS MADE ON THE HFM

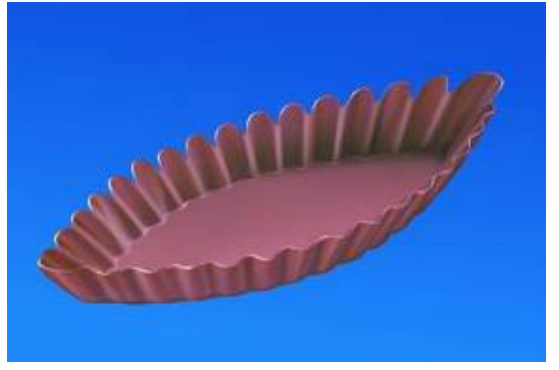


FILLED SHELLS



SOLLICH

NORTH AMERICA



EXAMPLE OF SHELLS MADE ON THE CHOCOTECH FROZEN SHELL HFM