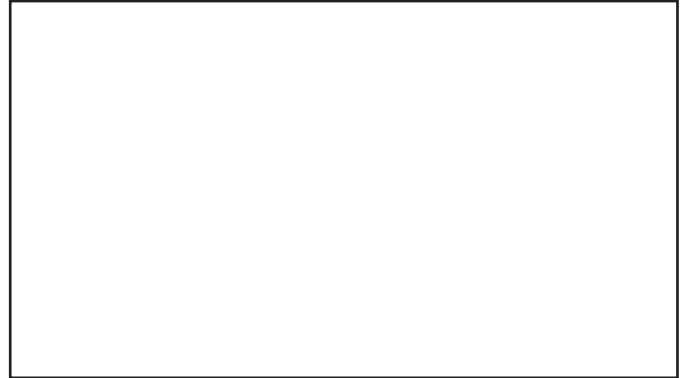


CreaSweet Module IntelleGlaze



advanced
neofood
machinery gmbh



IntelleGlaze is equipped with integrated programmed enrobing-decorating unit. Capable of decorating with zigzag lines and dot decoration. Possibility of wavy formation of glaze over the product. Equipped with two big tanks for glaze and two small decorator feeding tanks. Capable of two color complete glazing with two color decoration. (total 4 colors). Possibility to enrobe partly (only one side) or completely. Equipped with automatic pumping and filtration of glaze.

Decoration is possible with different colorsjellies and chocolate compounds.

Technical characteristics (Head)

Maintainance: Temp +15 °C to +35 °C, air humidity not more then 65 %

Electrical connection: 3 faze with 380 ± 5 Wt voltage & 50 Hz frequency

Rated Power: 12 Kwt

Rated Power of melting tank: 8.4 Kwt

Glaze Melting tank volume: 300 L

Water volume for heating: not more than 75 L

Decorator tank volume: 50 L

Temperature of chocolate glaze at level of a bottom of a bath: (30-50) OC (but less then atmospheric temperature by+50 °C)

Accuracy of maintenance of temperature: t 10 °C Linear speed of movement of the conveyor: 15-5 M/MkIH

Length: 1600 mm

Width: 1610 mm;

Height: 1970 mm

Working width: 1000, 800, 600 mm (500 + 500)

Pneumatic system: Festo for vibration of mesh belt

Material: Stainless steel body (A15I304), 1,5 mm thickness. Inner parts different thickness as reqylred from stainless steel and aluminium

Sensors: Optical sensor Slem Enrobing mass level controll

Motors: Sew Eurodrive.

IntelleCool (3 section) Features:

Module is combined cooling-dry tunnel for continuous cooling & drying for structuring food masses

Technical characteristics;

Length: 6000 mm

Width: 1350 mm (passive block)

1580 mm (active block)

Working width: 1000, 800, 600 mm

Height: 1200 mm

Cooling temperature: from -3 °C to +15 °C

Maintainance: Temp +15 °C to +35 °C, air humidity not more then 65 %