

Description

The fully automatic SBL425-1000 for automatic production of unfilled mono chocolate or compound products for medium to high capacities. The moulds are automatically added from the empty mould magazin and finally automatically demoulded and returned after automatic mould check back to the mould preheater and depositor station. A PLC control enables the operator all the time a easy operation.

{gallery}../boelu/images/massiv425-1000{/gallery}

Features:

- fully synchronized chain drive
- mould magazin feeder with control
- temperature adjustable mould preheating with infrared heater,two side system
- depositor single or double with, recipe control via SPS control system
- mould check before depositing
- mould shaker, adjustable
- cooling cabinet for fast or gentle cooling with temperature control via recipe
- cooling time up to 90 min
- cooling capacity up to 40kW
- cooling cabinet complete insulated
- automatic demoulding
- twin mould separation unit
- mould tilting and emptying
- double knocking station
- automatic mould check and ejection system
- combined mould change magazin
- synchronized beltdrive for product transfer and adjustable nose edge

Technical data

Power supply	: 400 Volt, 3 phase, 50 Hz
Colour	: RAL 9007 stainless steel
Mould size	: 425 x 175/205 mm
600 x 175/205	
800 x 175/205/275	
1000 x 175/205/275	
Layout	: Inline
Capacity	: up to 15 - 22 moulds/min.
Output	: up to 1500kg/h
Length	: approx. 25m