



technological line for chocolate production

Choco Line

The chocolate production line is an automatized closed system for making chocolate, chocolate glaze and filings.

Complete Choco Line includes:

- 1. Premixer with melting grid**
The premixer consists of a vertical cone container with a geared motor, a rotary anchor mixer with Teflon scrapers, a melting grate. The melting grid is a closed heating system, which includes a grate.
- 2. Ball mill with jacket heating**
Plant consists of a vertical cylindrical tank, a geared motor, balls, a paddle stirrer and double casing. After processing, the product is transported to the premixer or to a storage tank, depending on the technology.
- 3. Storage tank**
For storing chocolate mass or glaze with jacket heating and low-speed frame anchor stirrer with Teflon scrapers.
- 4. Heat exchanger**
The entire line has a single heating system consisting of a heat exchanger.





How it works:

The premixer principle is based on the simultaneous mixing of raw materials and their heating.

Homogenizer with heating and feeding cone is equipped with horizontal container with a motor and a serrated knife inside. The molten fat enters the homogenizer through a pipeline where it is thoroughly crushed and mixed. The homogenizer pushes the processed product back into the premixer. Product circulation is a continuous closed system. The time of homogenization depends on the conditions of product. A feed cone is attached to the homogenizer, through which are added the bulk ingredients that are mixed with the homogenized fat mass. Through a closed tube system, the mixed weight (chocolate weight) in the homogenizer-premixer system is circulated,

which allows a high degree of dispersion of the product.

At the end of the raw material homogenization process, the product is fed into a spherical (ball shape) mill with a screw pump.

Work principle is to maintain the right temperature and structure by mixing the raw materials for further processing or use. The mixing speed is controlled by the frequency inverter.

The entire line has a **heating system consisting** of a heat exchanger, circulator pump and piping that is connected to the baskets by heating all the installations. Temperature controller provides temperature control of the production line, where the required heating temperature is set.

A: length, mm	3 300
B: width, mm	1 379
C: height, mm	3 300

Benefits

- **The high quality of the equipment.** The device is fully made of stainless steel, which guarantees a long service life of the production line. The equipment is hygienic and easy to clean.
- **The high quality of the finished product,** due to the gentle processing and smart temperature regulation.

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