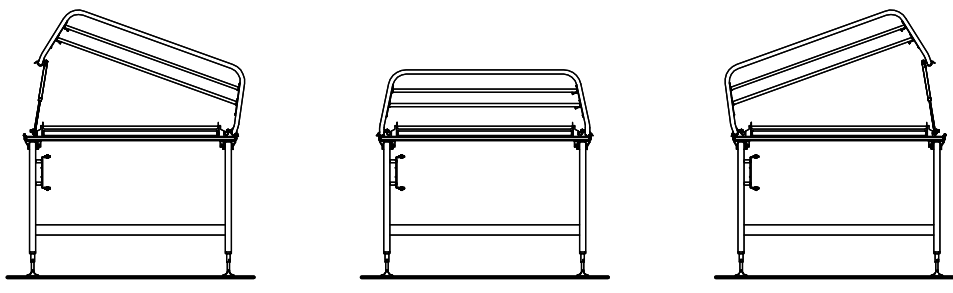
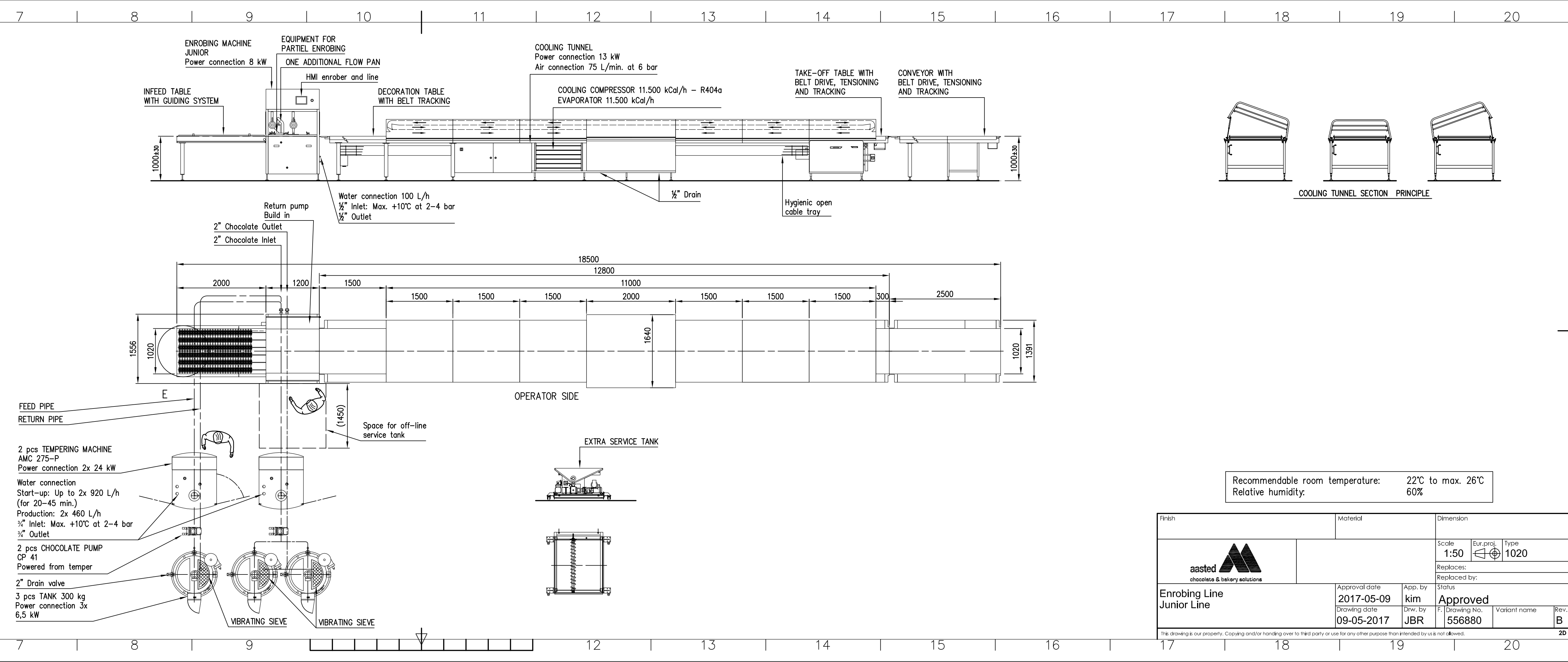
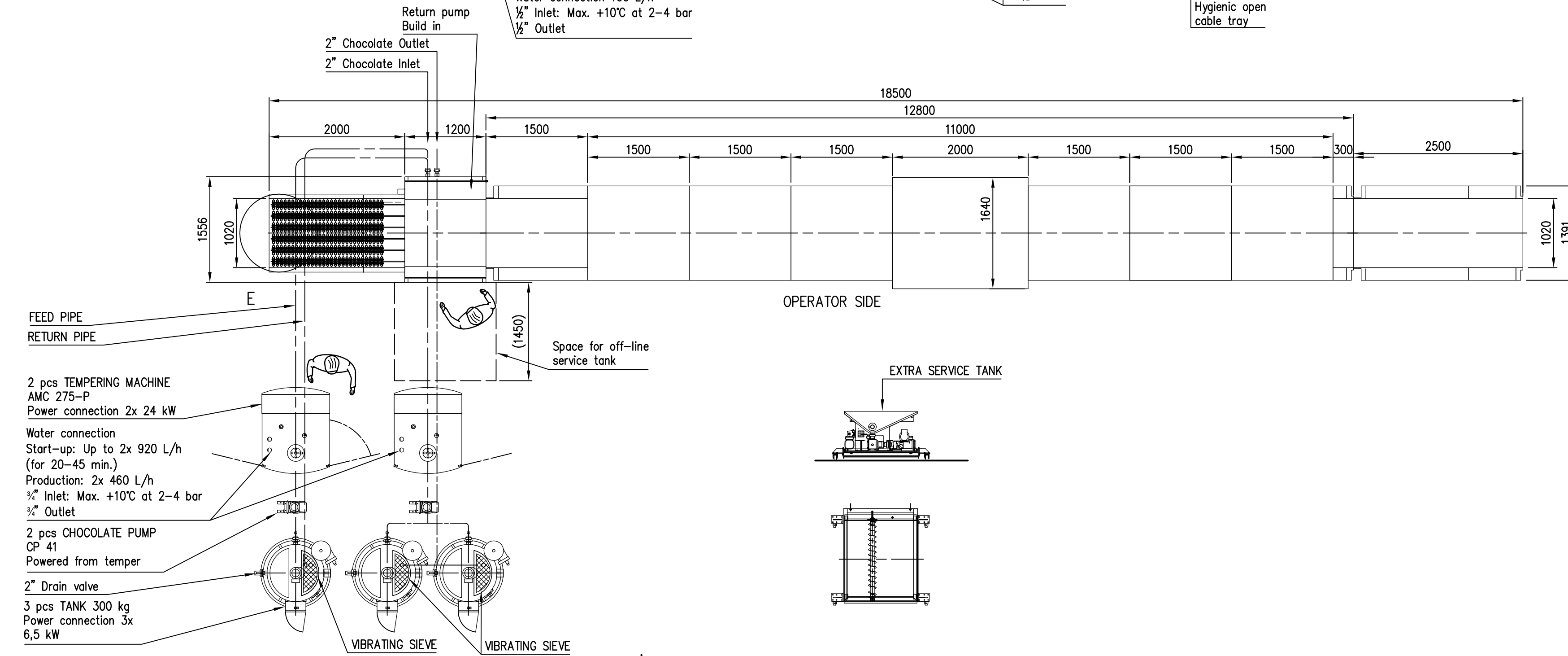


Layout for 310 pcs per minute.
Distance between product minimum 10-12 mm
Speed 1,57 m/min = 7 min. cooling time



COOLING TUNNEL SECTION PRINCIPLE

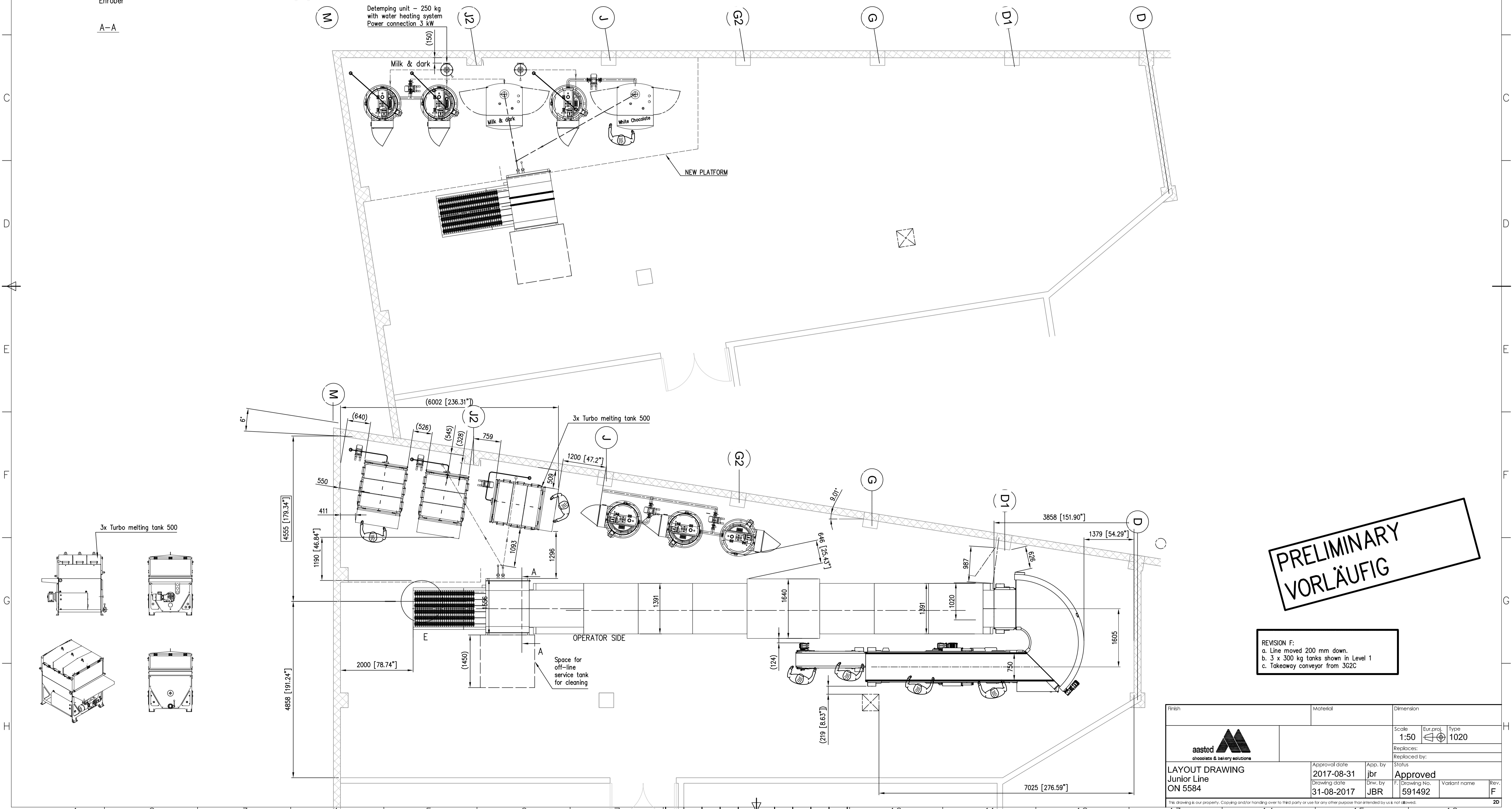
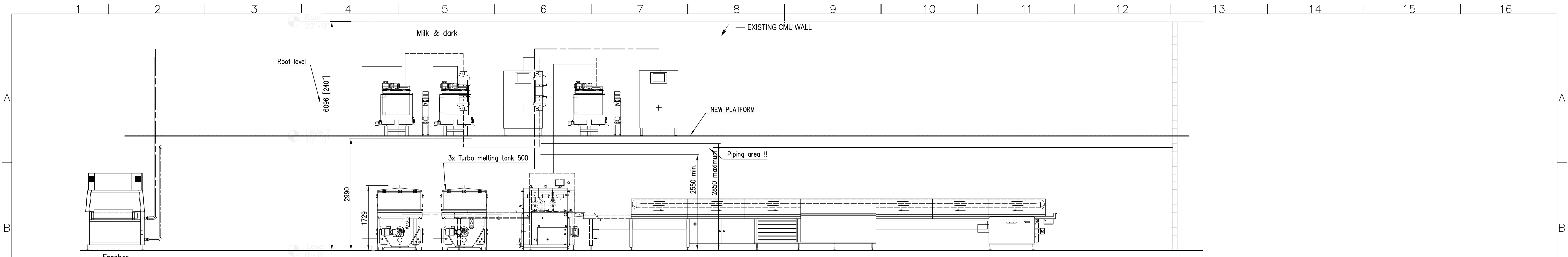


2 pcs TEMPERING MACHINE
AMC 275-P
Power connection 2x 24 kW
Water connection
Start-up: Up to 2x 920 L/h
(for 20-45 min.)
Production: 2x 460 L/h
3/4" Inlet: Max. +10°C at 2-4 bar
3/4" Outlet
2 pcs CHOCOLATE PUMP
CP 41
Powered from temper
2" Drain valve
3 pcs TANK 300 kg
Power connection 3x
6,5 kW

Recommendable room temperature: 22°C to max. 26°C
Relative humidity: 60%

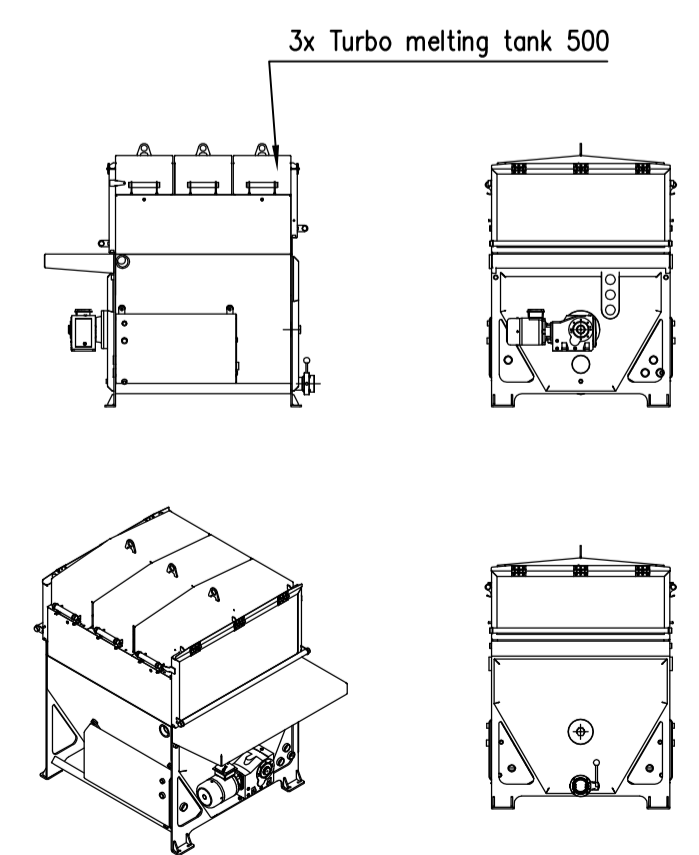
Finish	Material	Dimension	
		Scale	Eur.proj. Type
		1:50	1020
Enrobing Line Junior Line		Approval date	App. by
		2017-05-09	kim
		Drawing date	Drw. by
		09-05-2017	JBR
		Drawing No.	Status
		556880	Approved
		Variant name	Rev.
			B

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**PRELIMINARY
VORLÄUFIG**

REVISION F:
 a. Line moved 200 mm down.
 b. 3 x 300 kg tanks shown in Level 1
 c. Takeaway conveyor from 3G2C



Finish	Material	Dimension
		Scale: 1:50 Type: 1020 Replaces: Replaced by:
LAYOUT DRAWING Junior Line ON 5584	Approval date: 2017-08-31 Drawing date: 31-08-2017	App. by: jbr Drw. by: JBR Status: Approved Drawing No.: 591492 Variant name: F
<small>The drawing is our property. Copying and/or handing over to third party or use for any other purpose than intended by us is not allowed.</small>		

Nielsen Junior

The Junior is a versatile enrober for medium-sized production using tempered or non-tempered chocolate. The enrober is available in a choice of band widths and is suitable for all enrobing applications such as full enrobing, bottoming and a combination of bottoming and side enrobing.

Band width: 420–1,020 mm



Nielsen Master

The Master enrober is an advanced, universal enrober for chocolate and compound masses. Designed for all common enrobing tasks with tempered or non-tempered chocolate, the Master enrober is built for non-stop, quality production of a wide range of bakery, biscuits and confectionery products.

Band width: 850–2,600 mm



Nielsen Master XXL

The XXL enrober is designed for high-speed/high-quality production of a wide range of confectionery and bakery products. It is provided with two curtain boxes, two blower systems and two bottoming systems. Perfect for large-scale production.

Band width: 850–2,600 mm







Cooling tunnels

With optimal lengths and standard band widths from 420 mm up to 1,800 mm, Nielsen cooling tunnels are designed for high-performance, precision cooling of a wide range of chocolate, chocolate-coated and crème products with varying cooling requirements.

Band width: 420 – 1,800 mm



SD

The Nielsen cooling tunnel Sanitary Design is developed and designed for use in production areas and industries, with very high requirements concerning equipment design in order to ensure the highest possible degree of hygiene.

Band width: 420 – 1,500 mm



XXL

Nielsen cooling tunnel XXL combines consistency and flexibility to ensure the highest standard of quality across a wide range of products. State-of-the-art design and engineering ensure unbeatable performance, excellence and reliability.

Band width: 1,800 – 2,600 mm



Melting tank

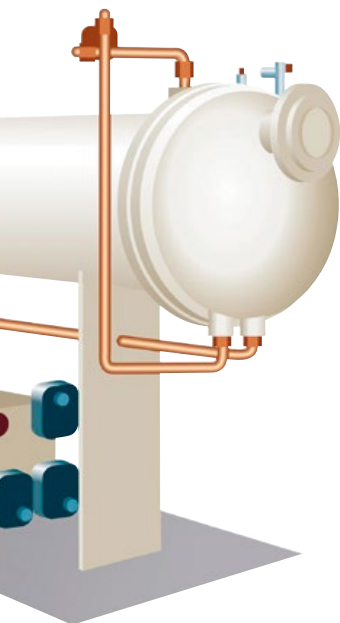
Heat and melt the chocolate blocks to a constant temperature of 45°C.

Capacity: 100 – 10,000 kg/hour

Compound conditioner

Cooling the compound from approx. 50°C down to 38°C.

Capacity: 50 – 13,000 kg/hour



Detemper units

Heat up any surplus chocolate mass to 45°C to melt the chocolate crystals before the mass is led back to the tempering machine.

Capacity: 50 – 13,000 kg/hour