

Confectionery Depositing Machine

- R&D test rig for testing limits of process speeds and cycle times
- Design mimics existing 12 lane mass production machine which is typically difficult to conduct small scale testing on, but in a more user friendly layout which only has a single lane and is easier to clean
- Capable of depositing various types of filler (fondant, caramel etc) into a chocolate coating through a concentric nozzle arrangement
- Jacketed hoppers and transfer plate heated via circulating water to maintain chocolate and filling at 30°C for optimal processing
- Controlled via bespoke Labview program operated from a laptop
- Four linear axes and two rotational axes control
- Aluminium and stainless steel construction

