

Loypack UK: One Shot Chocolate Moulding Line



The line is of quality construction out of either stainless steel or food approved painted finish.

The machine has all the parts required for a modern day moulding machine, this includes chain secured moulds, mould heating, one shot depositing, vibration, refrigerated cooling and de moulding. We can also supply depositing heads that will produce a two colour outer shell.

The machine will produce both solid chocolate items and centre filled chocolate items on the one shot system. The machine deposit to a high degree of weight consistency. We can tailor these machines to your specific requirements.



Specification	
Output	800-2500 KG per 8 hours
Speed	10-18 strokes Per Min
Mould Size	To Customers Preference
Chocolate Weight	Pure Chocolate 2.5 – 512 gram Centre Filled 15-40gram
Cooling Capacity	21800 KCAL/H
KW	28
Electrics	To Customers Requirements
Moulds In Circuit	Typically 290-360
Weight	6950 KG
Machine Size	19.8m x 1.2m x 2.5m high

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