

SERVO ONE SHOT CHOCOLATE DEPOSITOR-SCDO1E

FOR MANUFACTURING SOLID OF CENTRE FILLED MOULDED CHOCOLATE PRODUCTS

The Loynds Servo One Shot Chocolate Depositor is a versatile, semi-automatic machine, designed for producing both solid and centre-filled chocolates. Featuring a servo-controlled depositing action, this machine ensures precision and flexibility in chocolate manufacturing.

It is equipped with a water-jacketed chocolate hopper and an integrated heating system, maintaining the chocolate at an optimal temperature for depositing. All deposit-related settings are easily adjustable through the digital HMI screen, enhancing user control.

Constructed entirely in stainless steel, this robust machine is available as a standalone unit or as a component in a fully automated production line.

The machine is designed to work with standard chocolate mould formats, 275 x 175 mm and 280 x 200 mm.

FEATURES

- Mould Hopper: Facilitates semi-automatic feeding of moulds.
- Mould Pre-Heating Section: Tempers the mould before depositing, ensuring optimal conditions.
- Mould Transport Conveyor: Efficiently transports the mould through the machine.
- Heated Chocolate Hopper: Stores melted chocolate, ready for depositing.
- Depositing Section: Features servo control for precise dosing into moulds.
- Mould Vibration Section: Guarantees complete filling of mould cavities and eliminates air bubbles.
- Mould Outfeed Conveyor: Transports the filled moulds seamlessly to the next stage in the production process.
- Digital HMI Screen: gives access to all depositing controls and allows you to save settings for different products.
- Water Bath: for the self-contained hopper heating system.



CHOCOLATE PROCESSING EQUIPMENT



SERVO ONE SHOT CHOCOLATE DEPOSITOR

SPECIFICATIONS

Overall Height
1560mm

Overall Length
3600mm

Overall Width
725mm

Material
Stainless Steel

Power
18Kw
Compressed Air

Products
Solid and centre filled chocolate

Output
up to 2000kg per shift

