

ConfecECO & ConfecECO-XL



STARTING INTO SERIAL PRODUCTION

**MANUFACTURING PLANTS FOR
CHOCOLATE**



ConfecECO & ConfecECO-XL

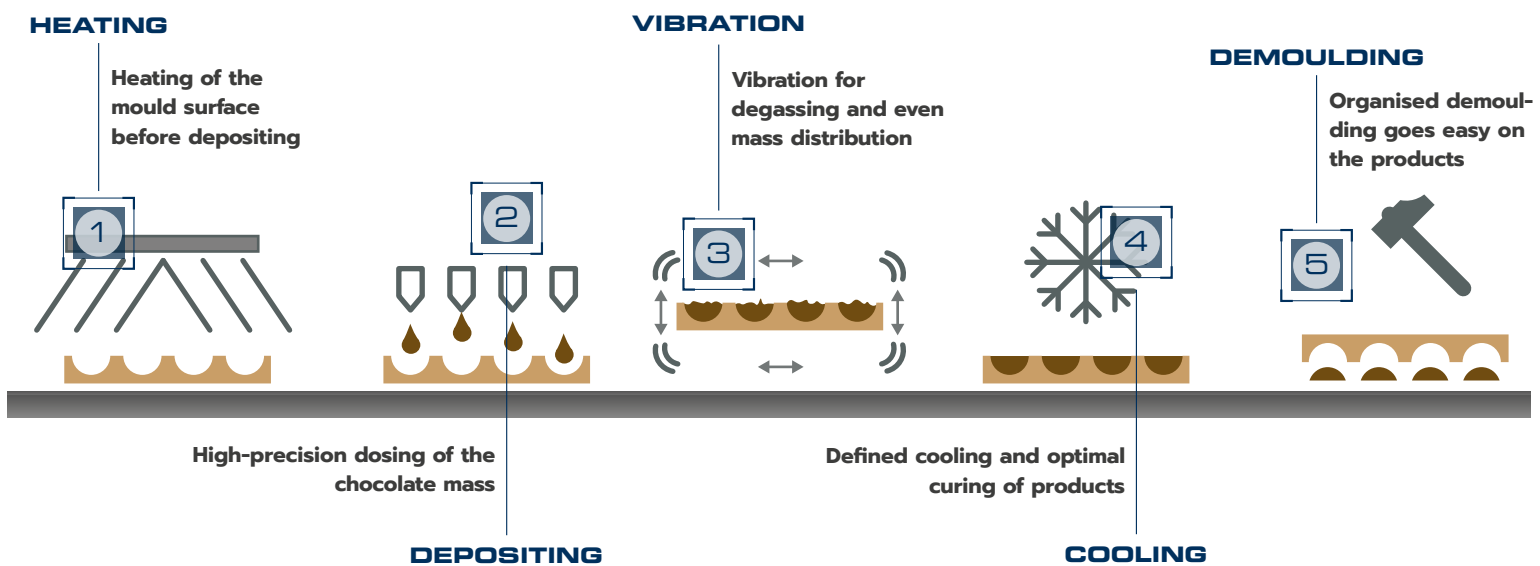
INCREASE YOUR PRODUCTIVITY: **CHOCOLATE PRODUCTS**

The ConfecECO was specially developed for emerging companies and manufactories. It makes the cost-effective production of high-quality solid and filled chocolate products in different sizes and quantities possible.

Three automation levels in two plant widths allow customised configuration and production capacity.

The ConfecECO XL was equipped with a wider mould format and is designed for higher production capacities.

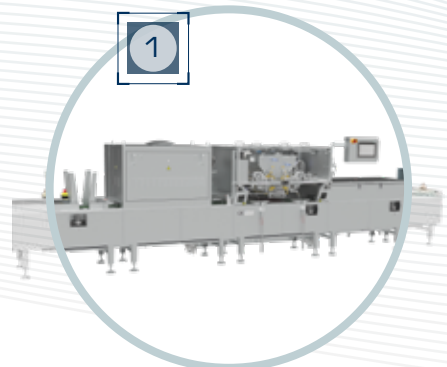
PRODUCTION PROCESS CHOCOLATE



Highlights

- High flexibility through modular production line
- Future-proof through easy extension
- Variety of production facilities and different solid and filled chocolate products
- Precise mass dosing to ensure accurate product weights
- Compact design for efficient production with reduced space requirements

EXECUTION STAGES



ConfecECO-D

Manual mould supply, mould heating, depositing, vibration, manual mould withdrawal.

AT A GLANCE

ConfecECO

EQUIPMENT AND DATA

With the ConfecECO-Online-Configurator, you can easily select your products and their combinations while the generator calculates for you the necessary technical components. Then you select the desired degree of automation and you will immediately know which ConfecECO machine type is exactly suitable for you. Of course, if necessary, you can also request a detailed quotation that will help you calculate your investment.

Technical Data

	ConfecECO	ConfecECO-XL
• Output:	up to 600 kg/h	up to 900 kg/h
• Mould size (mm):	425x275x30-40	640x275x30-40
• Mould material:	Polycarbonate, Blister (option)	
• Speed:	10 moulds/minute	

EQUIPMENT

- Fully automatic mould loop
- Automatic mould exchange
- Spot and ribbon deposit
- Depositing of solid products using Mono depositing technology and filled products using One-Shot technology
- Lifting out after depositing or after cooling possible e.g. to check depositing weights
- Mould vibration directly after depositing, double vibration possible for bars

MASSES

- Solid products made of chocolate or comparable fat-based masses

- Products with single or double fillings e.g. with milk cream, caramel

- Masses with large ingredients



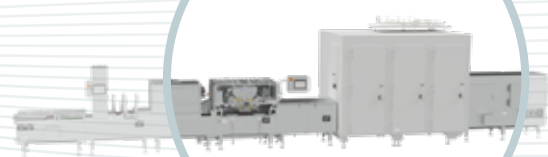
2



ConfecECO-DC

Manual mould supply, mould heating, depositing, vibration, cooling manual mould withdrawal.

3



ConfecECO-DCM

Full line featuring mould heating, depositing, vibration, cooling and ordered demoulding with a fully automated mould circulation. Mould exchanger and plate inserter can also be integrated.

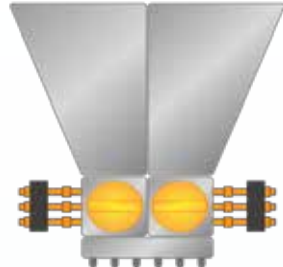
THE RIGHT PLANT

SUITABLE FOR LATER EXPANSION

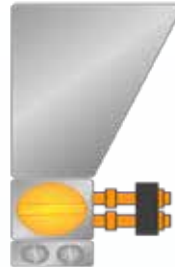
With the ConfecECO you are equipped for future expansion of your production possibilities. The depositor machine makes a Mono pump system possible in its standard version. This existing pump system can be expanded by a second module to form an One-Shot pump system. Would you like to manufacture complex products right from the outset? The Triple-Shot depositor designed for this purpose can be configured for chocolate products.



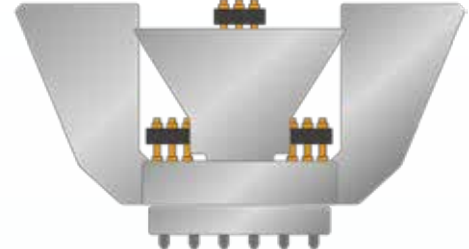
Basic depositor with Mono pump system



Basic depositor with One-Shot pump system



Basic machine with cutting blade



Triple-Shot depositor

In the basic configuration, the depositor system is available with nozzle plates depending on the mass or with cutting blades for large ingredients. Variable program parts enable a wide product variety of solid, filled and two-colour products.

The One-Shot version has two distinct, separately heatable mass hoppers for shell and filling mass. Quantity ratios and filling position can be specifically varied.

Using Triple-Shot technology, pralines or bars with a double filling or double shell can be manufactured in one process on a depositor machine. The latter makes sense in order to delay fat bloom or alcohol migration effectively.

Depending on the depositing parameters programmed, the fillings can be positioned inside each other (centre-in-centre) or on top of one another (centre-on-centre). The filling shares can be chosen freely.

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FROM THE PRODUCT IDEA TO THE PRODUCTION PLANT YOUR PARTNER FOR THE CONFECTIONERY INDUSTRY



TECHNOLOGY LAB



ENGINEERING



PRODUCTION



LIFECYCLECARE SERVICE

