



## Dumoulin

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# IDA 750 CLASSIC



Sugar and sugarfree  
coating  
Chocolate coating  
and varnishing

750 KG OF CANDIES  
FOR SUCH  
A SWEET PRICE

Dumoulin

## IDA750 CLASSIC

The new revisited model from Dumoulin. Sugar/Sugarfree coating technology now available in a simple and compact system for a sweet cost.

## IDA750 CLASSIC

The new revisited model from Dumoulin. Chocolate coating and varnishing technology now available in a simple and compact system for a sweet cost.

# IDA750 CLASSIC

AS YOUR PRODUCTS ARE SO VALUABLE, WE PUT ALL OUR EXPERTISE INTO COATING THEM

### PRODUCTS RANGE

#### A wide range of centers for sugar coating

- Dried fruits, seeds, nuts...
- Toffees, caramels, liquorices...
- Chewing gums and chewy candies



#### A wide range of centers for chocolate coating

- Dried fruits, seeds, nuts...
- Toffees, caramels, liquorices...
- Biscuits, extruded products
- Fondants



#### A wide range of coatings

- Any type of syrup, sucrose, dextrose
- Polyols
- Any type of chocolate, plain, milk, white
- Compounds and yogurt
- Same equipment will allow chocolate coating and varnishing during one batch

### DRUM DESIGN

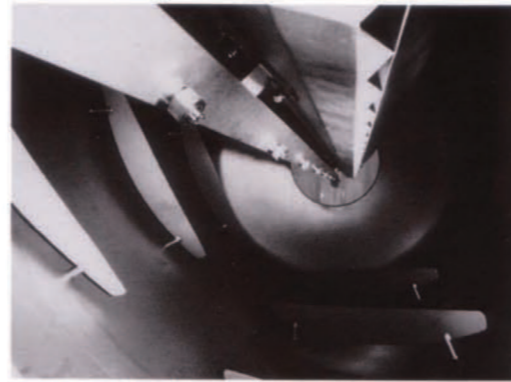
USEFUL VOLUME	1000 Liters
BATCH SIZE	750 kg
DIAMETER	150 cm
LENGTH	240 cm
PRODUCT BED DEPTH	45 cm

#### Shallow bed depth

- Elongated drum shape for lower bed depth
- Careful handling of fragile products
- Better mixing
- Better exposure to ventilation and spraying

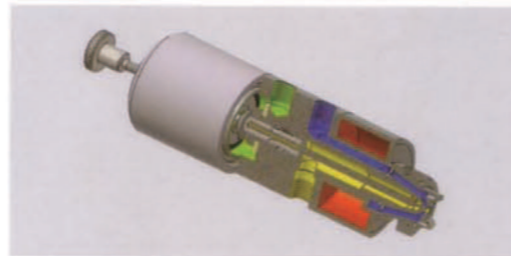
### SYRUP SPRAYING SYSTEM

- Variable speed lobe pump
- Double jacketed syrup line
- Airless spraying nozzles



### CHOCOLATE SPRAYING SYSTEM

- Variable speed chocolate pump and optional massic flowmeter
- Double jacketed network
- Double jacketed chocolate spraying guns, with airspray system for fine atomization



Green : command air  
Blue : atomization air  
Red : hot water circulation  
Yellow : chocolate

### VARNISHING SYSTEM

- Dosing pump
- Airless sprayguns
- Two systems for aqueous and alcoholic solutions
- Varnishing after chocolate coating in same batch

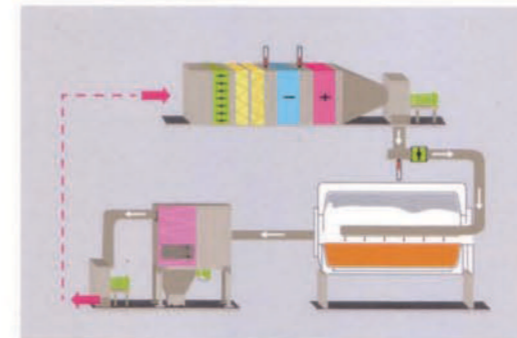
### AIR TREATMENT GROUP

#### Process Air

- Airflow, temperature and humidity control
- Perfect repeatability
- Nominal airflow 3000m<sup>3</sup>/h
- Dewpoint 6°C

#### Exhaust Air

- Negative pressure inside pan
- Automatic cleaning
- Dust collection



### UNLOADING SYSTEM

Unloading by reverse rotation through 3 built-in scoops and pneumatic lifting

### AUTOMATION

Semi-automatic coating cycles with timers, or fully automatic system with recipes, touch screen and flowmeter



大中华区总代理  
GREAT KHAN

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