

# LOGIC

Chocolate coating  
and varnishing



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A NEW CONCEPT  
IN CHOCOLATE COATING  
AND VARNISHING  
FOR MAXIMUM  
FLEXIBILITY AND  
OPTIMUM EFFICIENCY

**Dumoulin**





## LOGIC

A new concept in  
chocolate coating  
and varnishing.

Automatic coating  
installation for the best  
quality products now  
available in smaller  
batch size allowing  
maximum flexibility  
at an optimum price  
performance ratio

# LOGIC

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

## PRODUCTS RANGE

### A wide range of centers

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



### A wide range of coatings

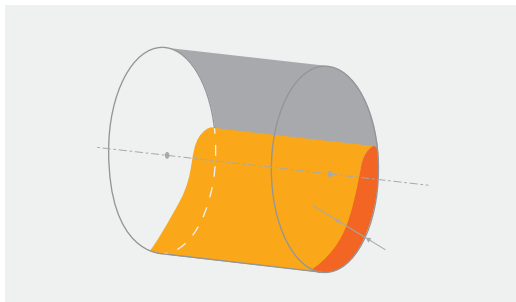
- Any type of chocolate, plain, milk, white
- Compounds and yogurt
- Equipment designed to work with a wide range of temperatures, fat concentrations and viscosities
- Same equipment will allow chocolate coating and varnishing during one batch

## DRUM DESIGN

USEFUL VOLUME	329 Liters
BATCH SIZE	100-250 kg
DIAMETER	1400 mm
LENGTH	940 mm
PRODUCT BED DEPTH	357 mm

### Shallow bed depth

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



### Mixing baffles

- Various materials, sizes, angles according to your products

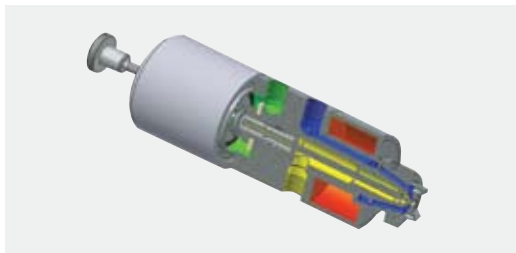
## CHOCOLATE SPRAYING

### Chocolate dosing and spraying

- High accuracy and consistency, with pressure pump and optional massic flowmeter
- Motorized filter
- Double jacketed networks
- Spraybar extraction for easy maintenance

### Chocolate spray guns

- Hot jacket water and air spray system to give fine droplets
- Over-wetting at end of the process for smoothing



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

## VARNISHING

### Varnishing solution tanks

For aqueous and alcoholic solution

### Varnish dosing systems

for controlled steps

### Varnish spraying systems in the pan

with airless spray guns

Varnishing of chocolate coated products will usually consist in 1 to 3 layers of aqueous varnish and layer of shellac

**Varnishing takes place after chocolate coating in the same batch**

## AIR TREATMENT GROUP

### Process Air

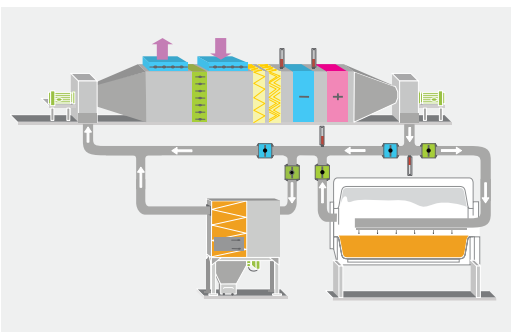
- Airflow, temperature and humidity control
- Perfect repeatability
- Ventilation on top of products bed

### Exhaust Air

- Negative pressure inside pan
- Optional for dusty centers : Filter with pneumatic cleaning and dust cleaning

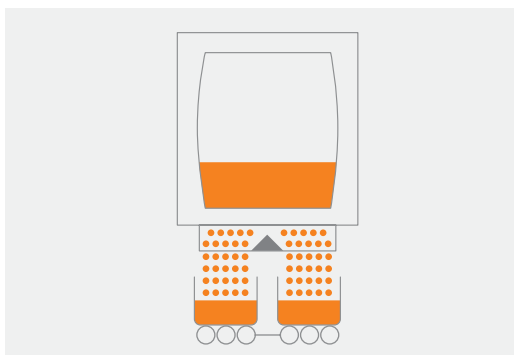
### Closed system for energy saving

- Recirculation during chocolate coating (cool air) and fresh air intake during varnishing



## UNLOADING SYSTEM

Fast unloading system by traps allowing to start next batch very quickly. Finished products are unloaded into Eurobin containers for easy handling



## INFRARED CLEANING SYSTEM

- Used to melt down chocolate from previous batch, thus building first layers of new batch
- Less cleaning, more chocolate recovered

## AUTOMATION

Automatic coating process according to recipes built with the touch screen and stored in the system



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