Innovative One-Shot and Universal chocolate moulding plants

Filled chocolate articles in one step

Products

• Pralines
• Truffle balls
• Eggs
• Filled bars
• Tablets
• Seasonal articles
• Liqueur pralines

For all types of fillings, even with inclusions

Options

By adding a spinning machine, Type HFR it is possible to manufacture high quality hollow figures.

An integration of a painting and decorating robot, Type ARTIST makes it possible to automatically paint hollow figures or to decorate pralines, cakes as well as baked products.

Description

The AWEMA MULTI concept comprises modern, fully computerised and flexible One-Shot chocolate moulding plants for the production of filled and solid chocolate articles. Core is the AWEMA developed depositing technology. Mould changes are quickly done and a product change follows in a very easy and simple way.

Control system

The line control is based on computertechnology and the operation is performed with the graphically oriented Touch screen panel of the depositing machine. With AWEMA software for central data processing of the recipes and automatic regulation of the production procedure based on an Industrial PC Hardware.
Capacity range up to 200 kg/h

Pos. 1: Universal depositing machine Type MINI-101OS24
Pos. 2: Vibrating belt conveyor
Pos. 3: Pneumatic pushing device with security cover
Pos. 4: Mould-Loading station

Pos. 5: Single-tier cooling tunnel
Pos. 6: Working table
Pos. 7: Mould return belt conveyor
Pos. 8: Mould lift with integrated mould preheating section
Pos. 9: Line-control

Capacity range up to 400 kg/h

Pos. 1: Universal depositing machine Type MINI-101OS24
Pos. 2: Vibrating belt conveyor
Pos. 3: Pneumatic pushing device with security cover
Pos. 4: Belt conveyor
Pos. 5: Mould-Loading station
Pos. 6: Single-tier cooling tunnel
Pos. 7: Working table

Pos. 8: Belt conveyor
Pos. 9: Pneumatic pushing device with security cover
Pos. 10: Mould return belt conveyor
Pos. 11: Mould preheating tunnel
Pos. 12: Pneumatic pushing device with security cover
Pos. 13: Line-control
Capacity range up to 800 kg/h

Pos. 1: Universal depositing machine Type UDM-111
Pos. 2: Vibrating belt conveyor
Pos. 3: Pneumatic pushing device with security cover
Pos. 4: Paternoster cooling unit
Pos. 5: Pneumatic pushing device with security cover

Pos. 6: Automatic demoulding machine
Pos. 7: Mould lift
Pos. 8: Mould return belt conveyor
Pos. 9: Mould lift with integrated mould preheating section
Pos. 10: Production control system

Capacity range up to 800 kg/h

Pos. 1: Universal depositing machine Type UDM-111
Pos. 2: Vibrating belt conveyor
Pos. 3: Pneumatic pushing device with security cover
Pos. 4: Belt conveyor
Pos. 5: Mould-Loading station
Pos. 6: Single-tier cooling tunnel

Pos. 7: Working table
Pos. 8: Belt conveyor
Pos. 9: Automatic demoulding machine
Pos. 10: Security cover
Pos. 11: Mould return belt conveyor
Pos. 12: Mould preheating tunnel
Pos. 13: Production control system
Capacity range up to 2'000 kg/h

Pos. 1: Universal depositing machine Type UDM-222
Pos. 2: Vibrating belt conveyor
Pos. 3: Pneumatic pushing device with security cover
Pos. 4: Nut depositor
Pos. 5: Pneumatic pushing device with security cover
Pos. 6: Universal depositing machine Type UDM-222
Pos. 7: Vibrating belt conveyor
Pos. 8: Belt conveyor
Pos. 9: Book-mould closing station
Pos. 10: Pneumatic pushing device with security cover
Pos. 11: Belt conveyor

Capacity range up to 3'000 kg/h

Pos. 1: 2 Universal depositing machines Type UDM-303
Pos. 2: 2 Belt conveyors
Pos. 3: 2 Vibrating stations
Pos. 4: 2 Pneumatic pushing devices with security cover
Pos. 5: Paternoster cooling system
Pos. 6: 2 Pneumatic pushing devices with security cover
Pos. 7: 2 Automatic demoulding machines
Pos. 8: 2 Mould-Lifts
Pos. 9: Security cover
Pos. 10: 2 Mould return belt conveyors
Pos. 11: 2 Mould lifts with integrated mould preheating section
Pos. 12: 2 Production control systems