

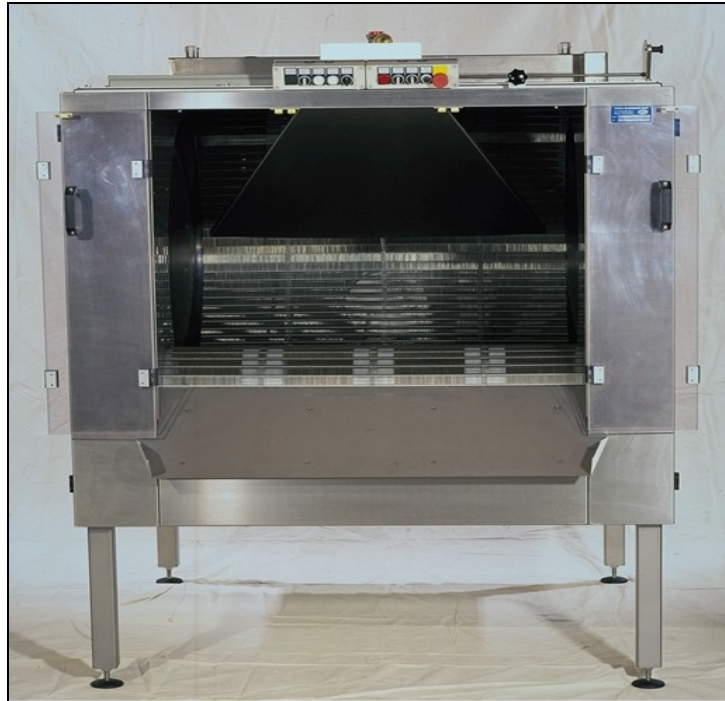
SCHRÖTER MASCHINENBAU GMBH

Chocolate Coating Machines

Waldhof 6
Tel. +49/4101/5872-20 Fax -21

25474 Ellerbek / Germany
info@chococoating.com

Chocolate Coater SCC 99



with the following technical specifications:

- * Stainless steel grid conveyor, working width 1050mm, max. batch weight 160 kg.
- * Drive by geared motor, regulated by frequency converter.
- * Heatable chocolate manifold with 18 nozzles.
- * Pneumatic operated nozzle cleaning device.
- * Pneumatic operated cleaning device for mesh belt.
- * Cold air nozzle with adjustable throttle valve, removable air funnel.
- * Reversible for emptying.
- * Completely built in stainless steel and synthetic material.
- * Machine may be cleaned with a high pressure steamer.
- * Optional second chocolate bar or chocolate spraying device.

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Chocolate Coater SCC 08 PLC SD



with the following technical specifications:

- * Electronically controlled by PLC, coloured touch panel with up to 50 recipes.
- * Build in electrical weight system for automatic dosing.
- * Stainless steel grid conveyor, working width 1050mm, max. batch weight 160 kg.
- * Heatable chocolate manifold with 18 nozzles.
- * Pneumatic operated nozzle cleaning device.
- * Pneumatically operated cleaning device for mesh belt.
- * Cold air nozzle with adjustable throttle valve, removable air funnel.
- * Drive by geared motor, regulated by frequency converter.
- * Drawers (3 parts) for easy take out of the scrap.
- * Reversible for emptying.
- * Completely built in stainless steel and synthetic material.
- * Machine may be cleaned with a high pressure steamer .

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Chocolate Coater SCC 99 / SCC 08

Our coating machines have now been in operation for 40 years, and in order to achieve a continuous production of **all kinds of centres** e.g.: nuts, almonds, candies, raisins, orange, banana, strawberry incl. soft centres as jellies, marzipan, coconut, fondant, liquid fillings, etc. can be coated with **all kinds of masses**: whole milk, white and bitter chocolate, yoghurt and others.

The advantages of our chocolate machine compared to the use of the traditional copper pan are as follows:

- ✓ Temperature and humidity on the premises are no longer significant, as the machine is totally enclosed during operation and circulated with cold air.
- ✓ Considerable shortening of the coating time due to the ventilation of the goods through the steel grid conveyor.
- ✓ 18 nozzles evenly distribute the liquid chocolate with high output into the coating area.
- ✓ Specialists are not permanently required to operate the machine.
- ✓ Only **SCC 08 PLC**: programmable production by computer and electronic weighing system

Technical Specifications: SCC 99 / SCC 08

- Output: up to 400 kg/h
- Capacity: 340 litres
- Voltage: 230/400 Volts
(other voltages upon request)
- Power: 2.2 kW
- Connection for chocolate mass: 1 ½" inch
- Dimensions (L* W * H): 1450 x 1810 x 2000 mm
- Weight: approx. 1.000 kg

Further technical characteristics:

- Cleaning: due to the stainless steel and synthetic material united design, the machine can be cleaned hygienically with a steamer.
- Optional second chocolate bar or spraying system, manually adjustable level.
- Easy cleaning by removable doors and windows.

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Coating with chocolate has risen strongly in recent years. The most well-known and classical articles for coating include different kinds of nuts and cereals. There is also a growing interest in coating dried fruit pieces e.g. banana slices and jellies or toffees. All kinds of chocolate can be used: Milk or dark chocolate, white chocolate, compound or yoghurt masses.

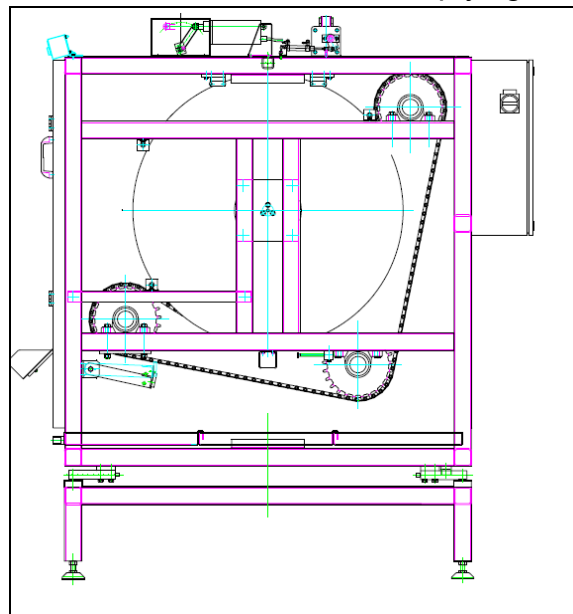
Smooth surfaces are easily produced due to a thin coating. Centres with a rough surface (e.g. raisins, banana slices) can be produced as finished goods with either a rough or smooth surface.

The technical specifications of SCC 99 / SCC 08 are simply defined: the steel grid conveyor is provided with a steplessly adjustable speed and thus forms the coating trough for the filling in of the product. The machine can be reversed for emptying. An air nozzle with an adjustable throttle valve provides the machine with sufficient cold air.

The machine is equipped with a specially constructed mouth piece with 18 nozzles allowing a continual flow of chocolate. A spraying system is also available. Due to the exclusive use of stainless steel and plastic, the machine can be cleaned with hot water or a steamer.

The quantity of chocolate is regulated manually with a valve. A built-in cleaning device keeps the nozzles duly in operation. A gear pump connected to double-jacketed piping (not supplied with the machine) provides the machine with chocolate. A standard spraying system has deliberately not been used, in order to handle the chocolate with care and to reach a high efficiency. The coating procedure can be visually controlled through closed, transparent windows.

A complete plant consists of one or more coating machines, a chocolate storing tank with build-in stirrer, integral pump and air conditioning.



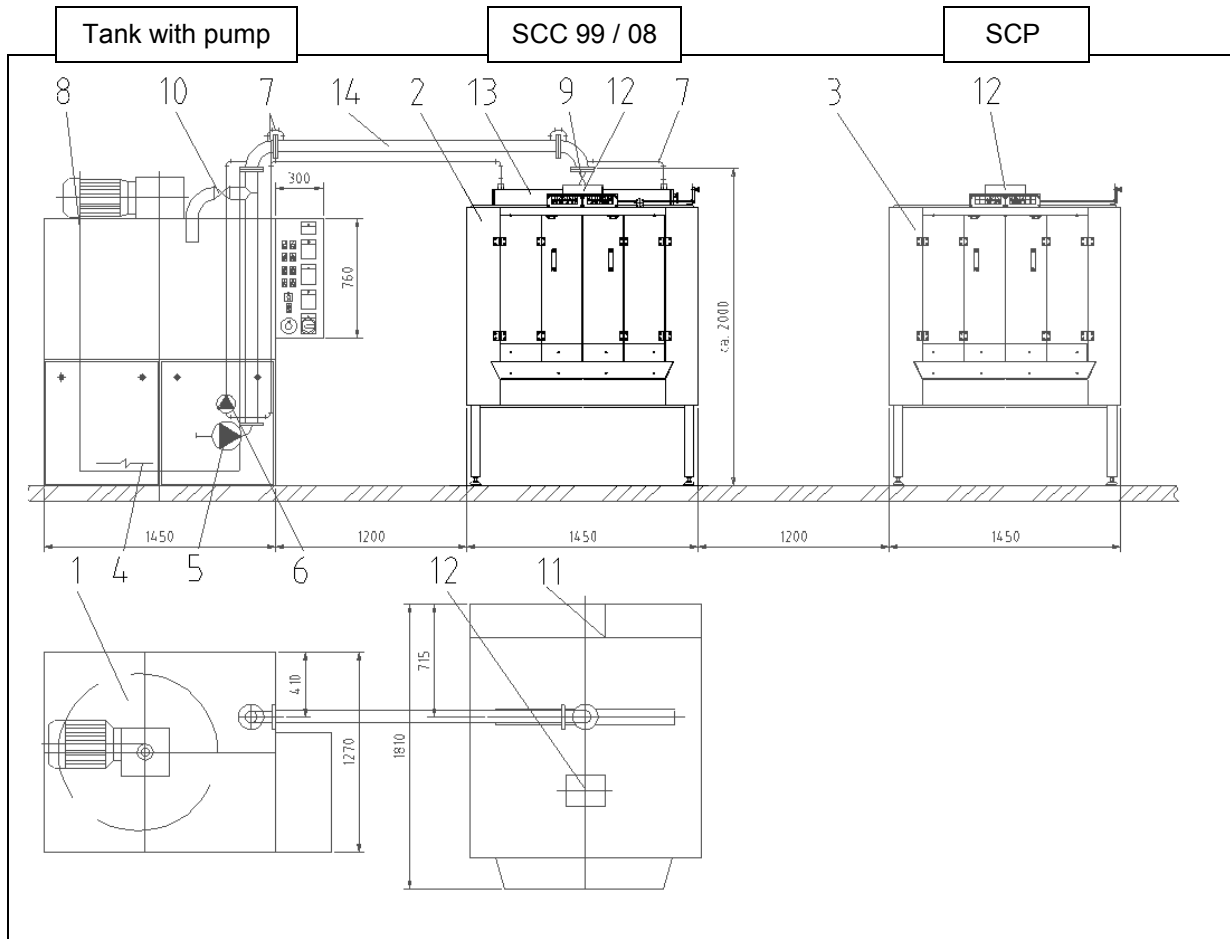
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Required cold air supply per machine:
1,100 m³/h, ca. 10 – 14 ° C,
max. 55% rel. hum.

Required chocolate supply:
approx. 200 kg/h per machine, 2-3 bar.

Ready for service plans including
tanks, pipes and cold air supply.

NO.	DESCRIPTION
1	Chocolate tank RWK with pump
2	Coating machine SCC 99 / SCC 08
3	Glazing / polishing machine SCP
4	Tank heating
5	Chocolate pump
6	Water pump
7	Water ring piping (max. 2 bar / app. 35 °C)
8	Chocolate tank RWK with pump
9	Dosing valve for chocolate
10	Pressure regulation valve (bypass)
11	Opening for exhaust air
12	Inlet for cold air (approx. 1100 m ³ /h)
13	Chocolate bar
14	Double jacketed chocolate ring piping