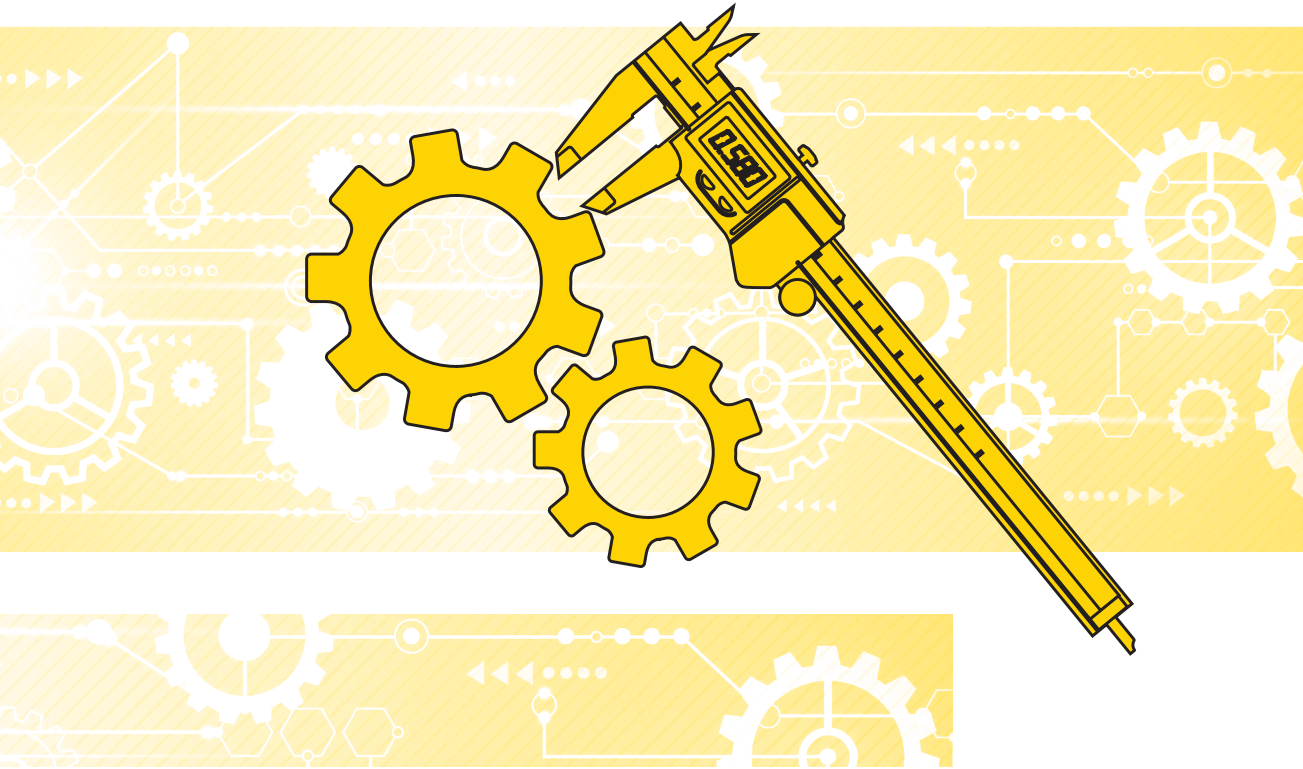
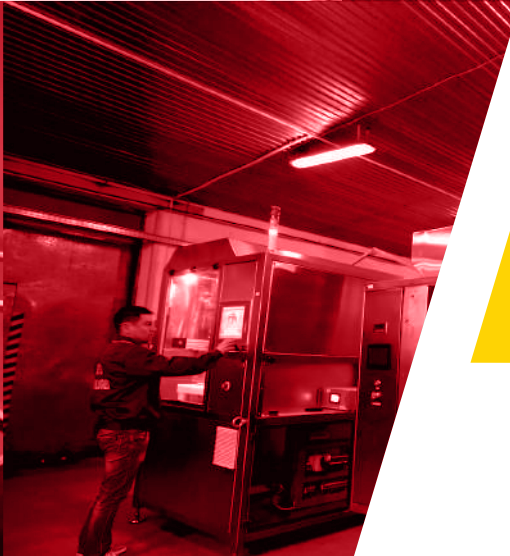
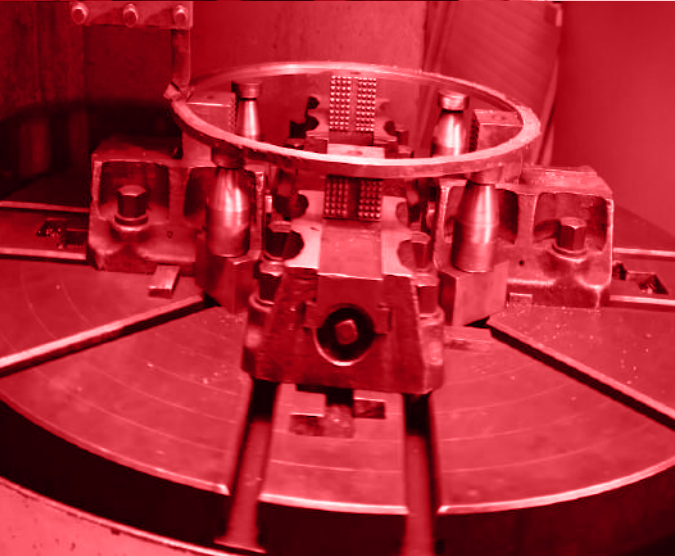


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Enrober & Cooling tunnel

Enrober Type SW-EN



Descriptions:

Enrober is intended for confectionery products, includes pouring, blowing, smoothing, unloading.

Advantages:

Holds required temperature of chocolate glaze
Application of equal thickness layer of chocolate glaze
Possibility of bottom enrobing
Stable operation at different speeds
Stainless steel
Reliability and ease of maintenance
Including loading table



SPEED OF MOVEMENT	from 0 to 1.2 m/min
ELECTRICAL POWER	15 KW, 380 V
PRINCIPLE OF OPERATION	continuous
HEATING	Hot water +40°C, +80°C
WORKING WIDTH	By order - 200 - 1000mm
OVERALL DIMENSIONS	H: 1680mm, L: 1150mm, W: 1840mm (for 600 mm)

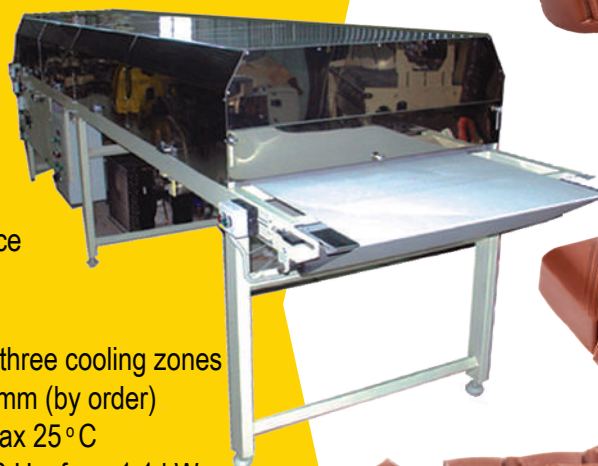
Cooling tunnel SW-CT

Descriptions:

Cooling of confectionery products, chocolate layer on products.

Advantages:

Modular system
Adjustable belt speed
Automatic belt alignment
Stainless steel / aluminium
Reliability and ease of maintenance



COOLING PRODUCTION	one, two or three cooling zones
WORKING WIDTH	200 - 1000 mm (by order)
WORKING CONDITION	min 0°C, max 25°C
ELECTRICAL POWER	3 x 380V, 50 Hz, from 1,1 kW
OVERALL DIMENSIONS	H: 920mm, L: by order, W: 1150mm

WALTMATCHEER

Cereal Bar Forming Machine MMC-400

Descriptions:

Machine MMC-400 using for products with flat bottom made of cereal, granola, muesli or seeds mixes with sugar syrup or chocolate.

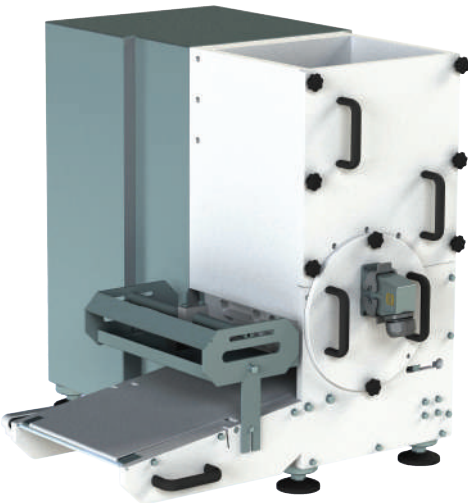
Advantages:

Fully automatic control through the servo system
 In-built special devices for inside mixing of the mass and unloading of formed products
 Stainless steel, aluminum and special plastic
 Folding cantilever type transporter

WORKING WIDTH	400 mm (or more by order)
ROLLER DIAMETER	200 mm
ELECTRICITY	380 V, 50 Hz, 3 phase, 4 kW
CAPACITY (MAXIMUM)	20,000 pieces / hour, up to 400 kg / h
COMPRESSED AIR	6-7 bar
OVERALL DIMENSIONS	L: 1200 mm, W: 1210 mm, H (standard hopper): 2000 mm



Automatic forming machine for cereal MMC-200



Descriptions:

Machine MMC-200 use for products with flat bottom made of cereal, granola, muesli or seeds mixes with sugar syrup or chocolate.

Advantages:

In-built special devices for inside mixing of the mass and unloading of formed products
 Stainless steel, aluminum and special plastic
 Folding cantilever type transporter
 High speed moulding on belt
 Quick and easy cleaning
 Minimum resetting time

WORKING WIDTH	200 mm (or more by order)
OVERALL DIMENSIONS	H: 770mm, L: 900mm, W: 780mm
SPEED	1 - 5 m/min
AIR CONSUMPTION	up to 30 liter per minute at 6-7 bar
ELECTRICAL POWER	380 V, 50 Hz, 1 kW
CAPACITY	up to 200 kgs/hour

Forming machine

The best possibility to make cereal, granola and muesli bars.

Our machine's target is manufacture of above named bars by more efficient, fast and safety way – using only forming principle. Process doesn't use cutting - so do not have waste. This type of machines can manufacture different shapes from different mixes of cereals, granola and muesli. Unique construction of equipment provide using of different binders into bars.

The key point of our machines choice is variable bar shape and very short changeover time for different shape.

The machines is equipped with a simple and intuitive interface (HMI).

MMC type machines especially suits for Health Food group products.

Cereal / Snack / Granola Bars (example):

Ingredients:

Glucose syrup – 30%

Cornballs – 8%

Rise balls – 8%

Oatmeal flakes – 4.5%

Rye flakes – 4.5%

Dried pineapple – 30%

Dried apricots – 15%



1st step – Mix the dry ingredients

2nd step – Add the syrup

3rd step – Fill the batch into hopper of the machine

Benefits of MMC-series machines



Soft forming without cutting



No waste during production



Fully automatic manufacturing



Short time of shape changing



Very easy and quick possibility to clean



Touch-screen operation and recipe choosing



Small place of installation



Wide range of product shapes



Different types of binders which can be used (including chocolate)



In-built spray-system



Heating of the hopper and working zone

WALTMACHER

Forming machine RFM-400 with rounder

Description:

Moulding machine RFM-400 use for products with flat bottom made of different fruit masses, marzipan and sticky mixes.

Advantages:

- Compact: it takes up to 1.6 square meters
- Forming products of various shapes with a flat bottom
- Forming without scrap and waste
- High speed molding on belt
- Possible to use a variety of mixers and stirrers
- Minimum resetting time
- Quick and easy cleaning

WORKING WIDTH	400 mm (or more by order)
ROLLER DIAMETER	150 mm (standart), more by order
ELECTRICAL POWER	3 x 380V, 50 Hz, 1 kW
CAPACITY	up to 500 kgs/hour (depend on product)
AIR	3 liter per minute at 4 bar
OVERALL DIMENSIONS	H: 1800mm, L: 1250mm, W: 1150mm



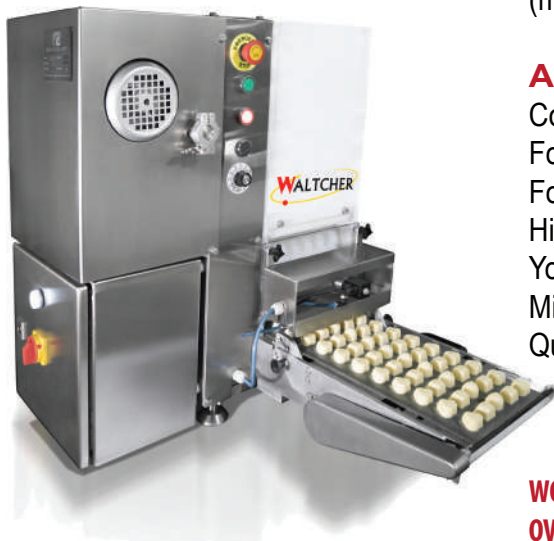
Automatic forming machine RFM-200

Descriptions:

Forming machine for plastic flat-bottomed products (marzipan, fruit-base paste, sticky masses)

Advantages:

- Compact
- Forming products of various shapes with a flat bottom
- Forming without scrap and waste
- High speed molding on belt
- You can use a variety of mixers and stirrers
- Minimum resetting time
- Quick and easy cleaning



WORKING WIDTH	200 mm (or more by order)
OVERALL DIMENSIONS	H: 720 mm, L: 1000 mm, W: 660 mm
SPEED	1-2 m/min
AIR CONSUMPTION	2 liter per minute at 5 bar
ELECTRICAL POWER	220/380 V, 50 Hz, 0.5 kW
CAPACITY	up to 200 kgs/hour

Forming machine

RFM - forming machine for products with flat bottom from plastic mixes, such as fruit-based pastes, marzipan, soft krokant, with the option of subsequent rounding.

Modern technologies used in our machines of this type allow the forming of various shapes of products. Undoubted advantage of these machines are the performance, ease of operation and maintenance, reliability. Change of format takes several minutes and does not require special tools. All machines is equipped with a simple and intuitive human-machine interface (HMI).

DATEPASTE BAR for RFM machines (example):

Date paste	67%
Peanuts crushed	20%
Cocoa powder	12%
Water	1%



- 1st step:** knead the date paste with a kneader/mixer to get a pasty mix.
2nd step: add the cocoa powder and water. Mix it till you have a pasty dough.
3rd step: add the peanuts. Mix them with the date/cocoa dough.

After a short resting time of 20-40 minutes you can load the RFM with the final mix.

Benefits of using machines types RFM :

- Soft forming without cutting
- No waste during production
- Short format change time
- Simple cleaning option
- A small place to install
- Giant choice of shapes - bar, star, round, square etc.
- In-built spray-system
- The ability to produce balls and products with a flat bottom

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Ultrasonic cutter & Tempering machine

Ultrasonic cutting machine for products

Descriptions:

Ultrasonic cutting machine for products like cakes, cheeses, pizzas and etc.

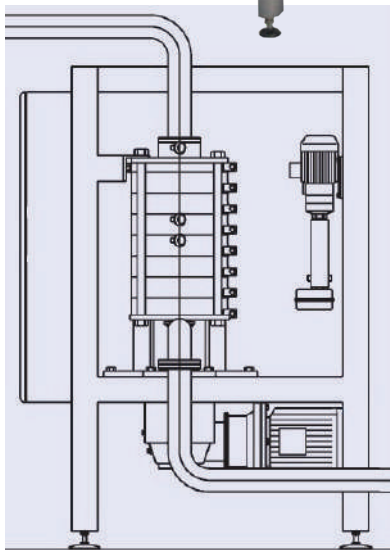
Advantages:

- Safe and Hygienic
- Compact
- Quality cutting of different products
- Easy to use touch screen control panel
- Different cutting shapes (triangles, rectangular and etc.)
- Quick and easy cleaning

BLADE	300 mm
AIR CONSUMPTION	10 liter per minute at 3 bar
ELECTRICAL POWER	3 x 380 V, 50 Hz, 4 kW
LCD SENSOR PANEL	Lenze
SERVO DRIVERS	Lenze
PNEUMATIC COMPONENTS	Festo
OVERALL DIMENSIONS	H: 2050mm, L: 1760mm, W: 1600mm
CAPACITY	depend on product size and product configuration



Chocolate tempering machine type SW-TM



Descriptions:

The whole process of the tempering is continuously, since the chocolate be pumped from the bottom to the top the different temperature zone melt the unstable crystal and leave the stable crystal in the chocolate. The more stable crystal you get in the chocolate, the higher quality chocolate you will get after the moulding.

The tempering quality is not only for the pure cocoa butter chocolate, but also for the chocolate with a high percentage of milk fat or cocoa butter equivalents.

Advantages:

- The high capacity machine for chocolate tempering
- Touch panel control system for visual operating
- High efficient design result lower energy consumption
- High accurate chocolate temperature control system
- Constant tempering performance, even with different chocolate infeed temperatures and/or throughputs
- Each tempering unit in the ranges is the high quality machine for the chocolate to get the expected tempering quality

CAPACITY	200 l/hour (or more by order)
SPEED	21 r/min
ELECTRICAL POWER	3 x 380V, 50 Hz, from 22,0 kW
NET WEIGHT	600 kg
OVERALL DIMENTIONS	H: 1600 mm, L: 950 mm, W: 850 mm

Moulding machine

Moulding machine ONE SHOT SCM-12/24, 24/48



Descriptions:

One Shot can mould chocolate body and a sweet staffing in one step. Inside of the nozzle for supplying the chocolate is an internal nozzle for staffing. Submission of chocolate into a mould and sweet staffing occurs simultaneously, the feed rate of the chocolate mass and sweet staffing are adjusted so that the chocolate fills a body, staffing fills inside.

Advantages:

Quality products
Small percentage of defects.
Economy: One Shot need minimal amount of equipment and personal
Easy and fast switching to a different type of product
Reliability and easy of maintenance

CAPACITY	140-400 kgs/hour (depend on product)
VOLUME	V max 12 l
ELECTRICAL POWER	5 kW, 3 x 380V, 50 Hz
COMPRESSED AIR	4 bars
WORKING CONDITION	temperature 18~25 °C
LCD PANEL	Lenze or Delta
HEATER	Min 0 °C Max 80 °C
OVERALL DIMENTIONS	H: 1700mm, L: 1680mm, W: 1000mm

Jelly Depositor SCM-12/24, 24/48

Descriptions:

Jelly depositor can fill colored jelly masses in silicon moulds.

Advantages:

Quality jelly sweets
Small percentage of defects.
Economy: depositor need minimal amount of equipment and personal
Fast cleaning
Reliability and ease of maintenance

CAPACITY	150-400 kg/hour (depends on product)
VOLUME	Vmax 12 ml
ELECTRICAL POWER	4 KW, 380 V
COMPRESSED AIR	4 bar
WORKING CONDITION	TEMPERATURE: 18~25 °C
CD SENSOR PANEL	Lenze or Delta
HEATER	MIN 0 °C, MAX 95 °C
SOFT	DOP Soft Version : 1.01.08 Build : 1.01.08.01
OVERALL DIMENTIONS	H: 1700mm, L: 1680mm, W: 1000mm



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Coating Cabin & Extrusion machine

Chocolate Coating Cabin SW-CC

Description:

Chocolate Coating Cabin SW-CC use for chocolate coating of products like peanuts, fudge, beans etc.

Advantages:

Fast and quality coating of different products
Stainless steel, aluminum and special plastic
Quick and easy cleaning
HMI

WORKING WIDTH: 1520 mm
OVERALL DIMENSIONS: H: 2400mm, L: 2230mm, W: 1600mm
ELECTRICAL POWER: 380 V, 50 Hz, 18 kW
 (motor 3 kW, heater – 4.5 kW, fans – 2.0 kW)
WEIGHT: 2000 kgs
CAPACITY: 200-350 kgs/hour (depend from material)



Screw extrusion machine SEM-200



Descriptions:

Extrusion machine for products like praline and etc

Advantages:

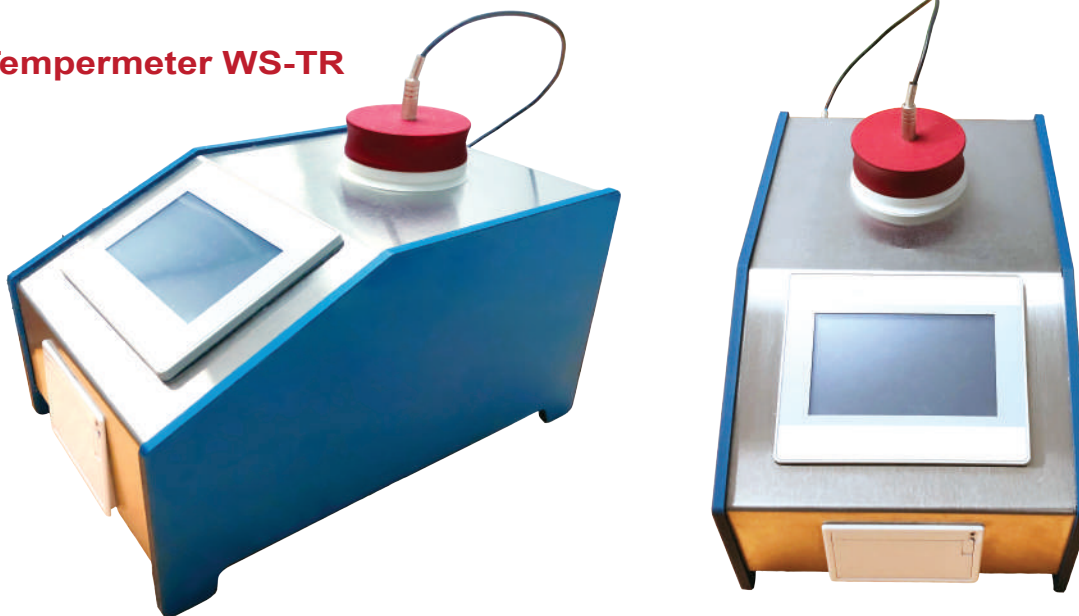
Compact
Extrusion products of various shapes
High speed of extrusion on belt
Minimum resetting time
Quick and easy cleaning

WORKING WIDTH 200 mm (or more - by order)
OVERALL DIMENSIONS H: 760 mm, L: 1040 mm, W: 500 mm
SPEED 1-2 m/min
AIR CONSUMPTION 2 liter per minute at 6 bar
ELECTRICAL POWER 220/380 V, 50 Hz, 1 kW
WEIGHT approx. 80 kgs.



Tempermeter

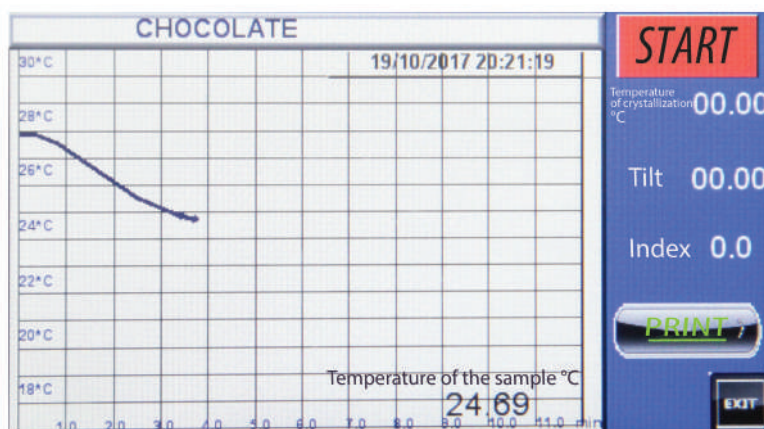
Tempermeter WS-TR



Descriptions:

Tempermeter determines quantity of stable beta-formed crystals at a curve of cooling.

Display:



The device use to determine the main indicators of the range of tempering, such as:

- temperindex (the content of stable crystals in the chocolate);
- the slope of the cooling curve (slope) (crystallization point);
- the crystallization temperature (the temperature at which the chocolate is moved into the solid state).

The target of tempering chocolate and chocolate glazes is a preliminary crystallisation included to it cocoa butter and its equivalents, with the purpose to get:

- shine;
- hardness;
- fragility;
- aroma;
- homogeneous structure;
- long shelf life.

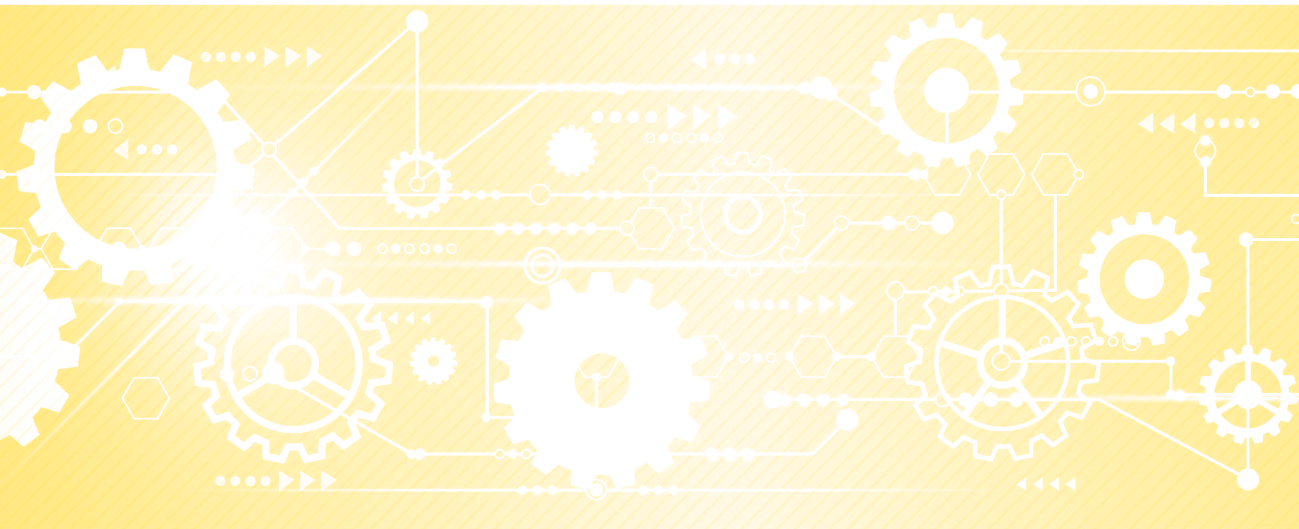
Equipment:

Cooling cup
temperature sensor
Sample cups for sampling
Printer for printing measurement results
touch control panel

Technical parameters:

ELECTRIC POWER	220 V, 50 Hz, 400 W
READINESS TIME	3 minutes
MEASURING TIME	8 minutes

WALTMACHER



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