

MACINTYRE UNIQUE PROCESS

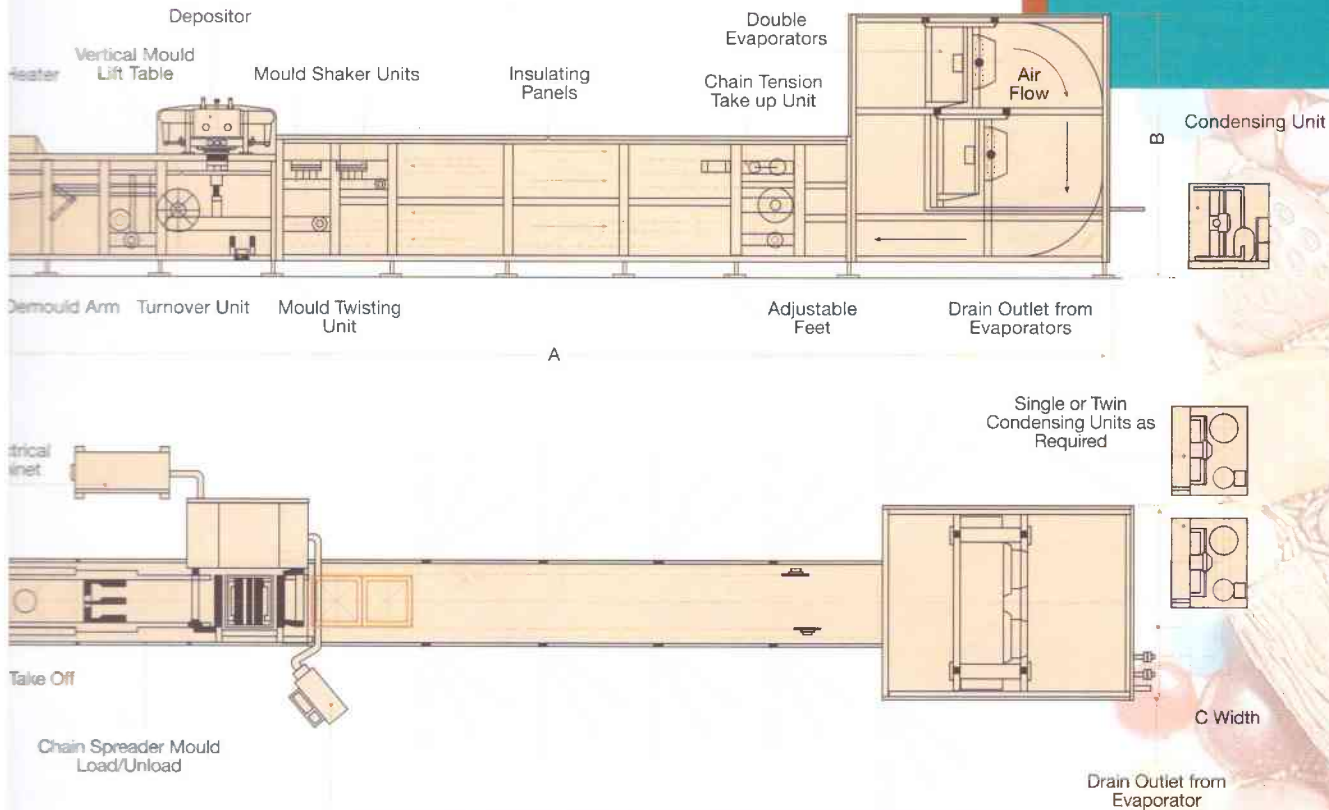
The MacIntyre Depositing System provides our customers with a simple production method for filled chocolates. The two hoppers of the machine are filled with cream and chocolate, the centres of the chocolates are then weighed on graduated scales. These weights may be varied while the machine is running or as required.

Various moulds can quickly be accommodated by changing the depositing plates and then making the necessary weight adjustment.

The plant will produce chocolate bars, both solid and cream filled, with a wide variety of centres and shapes. Two colour items with or without cream can also be produced on this machine.



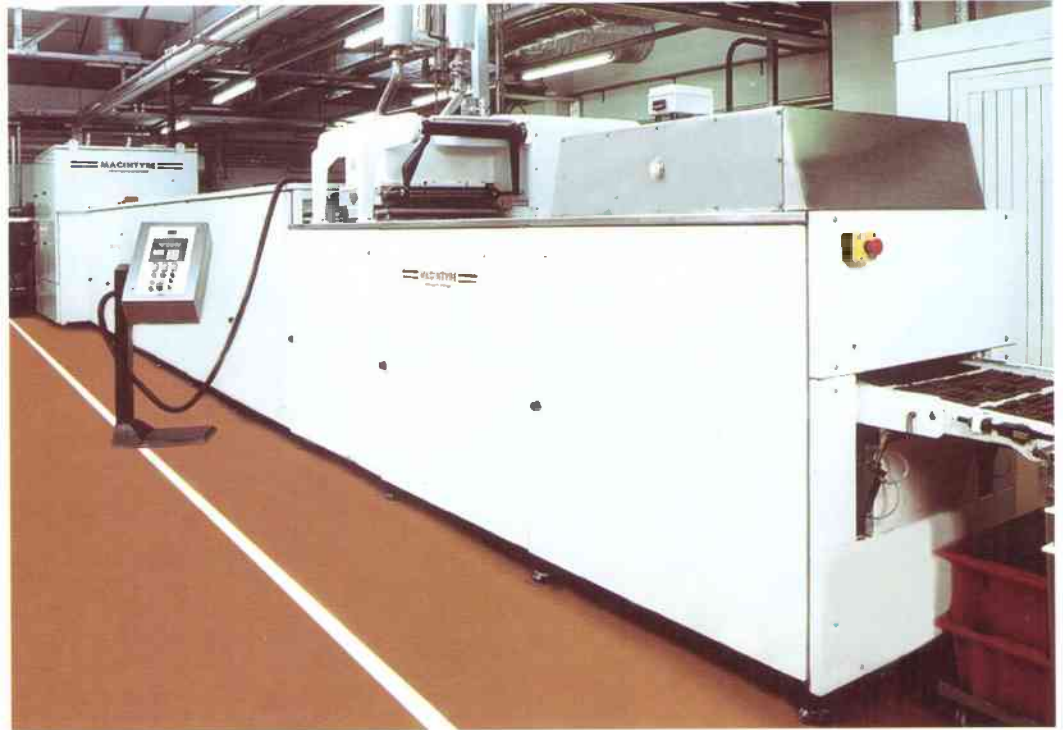
A30 CHOCOLATE ONE SHOT COMPACT MOULDING PLANT



MODEL	A (MM)	B (MM)	C (MM)	OUTPUT PER HOUR MAXIMUM (kg)	EXTENDED LENGTH OUTPUT PER kg/Hr
275	12000	2135	1560	250	450
300	12000	2135	1560	300	500
470	13000	2735	2050	500	900
600	13000	2735	2050	750	1250
800	18000	3570	3350	1000	1500



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MACINTYRE- THE NAME IN MOULDING TECHNOLOGY

MacIntyre, through research and development introduce the One Shot Depositor, designed for trouble free running. The modular system employed in the construction of the MacIntyre One Shot Depositor represents the most cost effective and efficient moulding line technology to date.

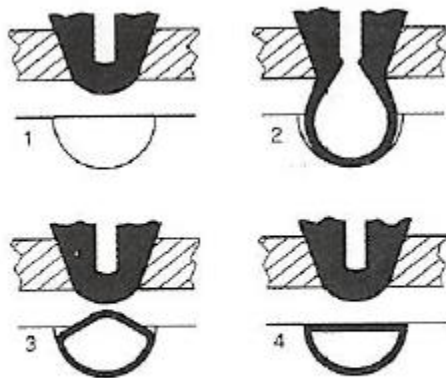
THE MACINTYRE PROMISE

The plant combines the simplicity and running cost of a solid plant with the versatility and saving that cream filled products can bring. MacIntyre will guarantee cost reductions.

- By replacing chocolate with cream
- Labour cost by reducing labour as needed on conventional cream plant or operations
- Reduced energy cost by combining three depositors and coolers into one compact unit
- Reduced overhead by using minimal space for output as required
- Mould cost
- Efficient interchange of mould to vary product line



- This complete plant is for the production of solid pieces or bars, with or without inclusions, center-filled items, and layered pieces
- for mold sizes:
Width 200mm length 470mm
- One-shot depositing head simultaneously deposits chocolate shell and center-fill material in each mold impression.
- The portable depositor is self-contained including two water-jacketed hoppers with agitators, water heating, horizontal pistons, rotary valves, a deposit plate, a phasing mechanism, and servo timing assembly.
- Lifting table with vibration, raises and lowers the mold for proper deposit.



ONE-SHOT SIMULATION

- Radiant heater pre-warms mold surface prior to depositing. If the circuit remains stationary over 10 seconds, the heater automatically raises.

- Two independently controlled vibratory shaking stations with direct contact with the back of the mold.
- Molds carried by heavy pitch chains with pneumatically controlled tension.
- The circuit, with mold pitch, moves intermittently, pausing for each deposit stroke.
- Prior to the depositor station, molds can easily be removed/exchanged.
- Pneumatically controlled demolding system with takeaway conveyor.
- Complete closed-air refrigeration system includes compressor/evaporator with thermostatic controls, cooling coils, and circulating fans.
- Separate control panel for mold circuit, refrigeration system, and cooling fans.
- Plant is constructed of a tubular steel frame with insulated, stainless steel hinged access doors.