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EQUIPMENT AND TECHNICAL SPECIFICATIONS CATALOG



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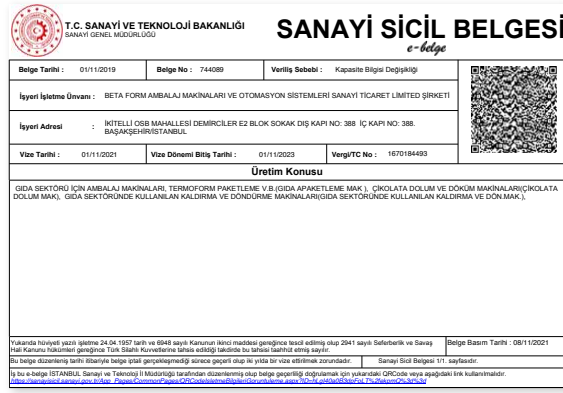
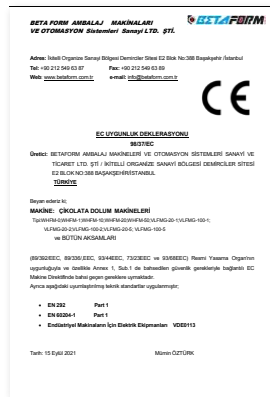
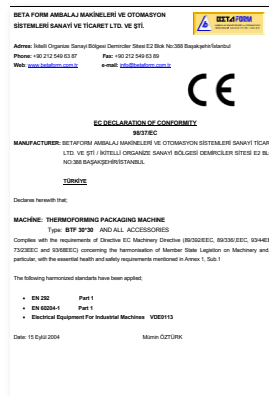
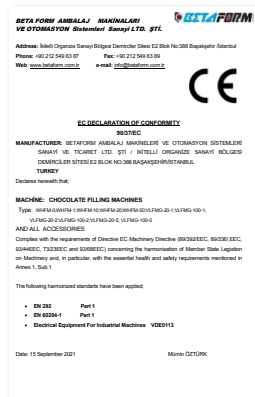
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CERTIFICATE



ABOUT US

Our company was founded in 2000. The main activity of the company is the design and manufacture of equipment, as individual units and a complete automated line, meeting all the needs of the customer's production.

Taking into account the needs of the food industry, we follow the innovations and actively research and develop the latest technologies. By providing the supply of new equipment, modifications service and technical after sales services in Turkey and abroad, we apply to the title of the leading company for the production of equipment for the food industry.

The primary activity of our company is the production of packaging machinery. Later, the decision was made to start the development and production of equipment for the food industry and chocolate production equipment under its own trademark. By providing new project development, modification and maintenance services to our customers, we have developed an perfect reputation in Turkey and abroad.

In new project development, maintenance and modification projects, our company provides software services, production automation, fast stock solutions, etc. Via PLC and servo apps (omron, siemens, lg, delta). Developing over 22 years experience, we are trying to provide the best solution for our customers, improving the quality of the products and ensuring the competitive ability of the customer's products in the market.

Our company meets the needs of its clients taking into account the factors of price and quality relationship, as well as the main factor is the shortest terms of provision of services, what is one and important by the measurements of the actual market.



CHOCOLATE PREPARATION MACHINES

1.1 | BALL MILL MACHINE



- The Chocolate Ball Mill produced of 304 stainless steel.
- Application: Chocolate Ball Mill designed for thorough mixing of chocolate ingredients (powdered sugar, vegetable oil and powdered cocoa, etc.).
- Special balls used in the Ball Mill make it possible to grind the chocolate dough up to 22-26 microns.
- The Ball Mill is equipped with double wall heating and cooling system, the temperature level is controlled by PID controller on PLC control panel.
- Combined pump and 3-way outlet valve ensures the unloading and circulation of the chocolate mass.
- The Ball Mill shafts are made of special heat treated steel.
- With the help of special shafts located at a certain angle, Ball Mill provides thorough mixing and grinding of the chocolate mixture.
- The mill has a stirrer. The up and down movement of the agitator wings at an angle allows the balls to move up and down.
- Recommended ball sizes for Chocolate Ball Mill: Ø 4.7; Ø 6.35; Ø 7.90.
- Chocolate Ball Mill is suitable for Industrial Chocolate Production Facilities, Medium Sized Chocolate Food Manufacturing Facilities, Boutique Businesses, Pişmaniye, Turkish Delight Workshops and Patisseries.

MACHINE CODE	RESERVUOR CAPACITY	STEEL BALL CAPACITY	PRODUCTION CAPACITY	TOTAL POWER
BMCL 15	20 L	30 kg	15 kg/h	3.5 kW
BMCL 50	50 L	70 kg	30 kg/h	5 kW
BMC 100	100 L	150 kg	70 kg/h	10.5 kW
BMC 300	300 L	400 kg	200 kg/h	24 kW
BMC 500	500 L	600 kg	300 kg/h	35 kW



ELECTRICAL POWER	3,5 kW - 50 kW
VOLTAGE	400 V, 3 Phase, 50 Hz
PLC, SERVO MOTORS, INVERTER SYSTEM	OMRON
WEIGHT	500 - 5000 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 800 - 1500 mm X LENGTH: 1000 - 2000 mm X HEIGHT: 800 - 2000 mm



ELECTRICAL POWER	2 kW - 15 kW
VOLTAGE	400 V, 3 Phase, 50 Hz
PLC	OMRON
WEIGHT	500 kg - 5000 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 800 - 1500 mm X LENGTH: 1000 - 2000 mm X HEIGHT: 800 - 2000 mm

1.2 | FAT MELTING TANK



- Fat Melting Tank is made of 304 quality stainless steel material.
- Fat Melting Tank Double Walled Water Heating System and PLC or Electronic Thermostat with PID control to control temperature.
- The contact surface of the product has been increased thanks to the serpentine that allows the product to melt quickly.
- Fat Melting Tank Allows you to melt Chocolate Fats with the Double Walled Water Heating System and Serpentine of the Fats Used in the Chocolate Industry.
- Fat Melting Tank Cocoa Butter etc. Designed with serpentine to melt fat quickly.
- It is double walled thanks to the Heated Water Jacket and it is built with a resistance wall against bending and twisting thanks to the serpentine.
- Solid blocks are melted thanks to the water circulation in the serpentine.
- Thanks to the oil transfer pump in the desired model, the production becomes suitable for automation.
- Fat Melting Tank is suitable for Industrial Chocolate Production Facilities, Medium Sized Chocolate Food Manufacturing Facilities, Boutique Businesses, Pişmaniye, Turkish Delight Workshops and Patisseries.

MACHINE CODE	TANK CAPACITY	HEATING CAPACITY	WATER PUMP POWER	MIXTURE MOTOR	TOTAL POWER
FMM200	200 L	1.5 kW	0.8 kW	Missing	2 kW
FMM500	500 L	3 kW	0.8 kW	Missing	3.8 kW
FMM500X3	3x500 L	9 kW	0.8 kW	Missing	10 kW
FMM 1000	1000 L	6 kW	1.5 kW	Missing	7 kW
FMM200-K	200 L	1.5 kW	0.8 kW	Existing	4 kW
FMM500-K	500 L	3 kW	0.8 kW	Existing	7.5 kW
FMM 1000-K	1000 L	6 kW	1.5 kW	Existing	15 kW

1.3 | CHOCOLATE HOLDING TANK



- Chocolate holding tank is made of 304 quality stainless steel material..
- Chocolate holding tank ensures the storage of the product by keeping the ground chocolate or oil at a constant temperature.
- Temperature Control is provided by PID control with PLC or electronic thermostat.
- Chocolate Temperature control is heated with a resistance thanks to the Double Wall Heated Water Jacket inside the tank.
- Thanks to the chocolate transfer pump in the desired model, the production becomes suitable for automation.
- Chocolate holding tank is suitable for industrial chocolate production facilities, medium sized chocolate food manufacturing facilities, boutique businesses, pişmaniye, turkish delight workshops and patisseries.

MACHINE CODE	RESERVOIR CAPACITY	ROTATING SPEED (RPM)	MOTOR POWER	HEATING POWER	TOTAL POWER
HTM 100	100 L	22.5	0.75 kW	2.5 kW	3.5 kW
HTM 500	500 L	22.5	1.1 kW	5 kW	6.5 kW
HTM 1000	1000 L	22.5	1.5 kW	7.5 kW	9.5 kW
HTM 2000	2000 L	22.5	2.2 kW	7.5 kW	10 kW



ELECTRICAL POWER	3 kW - 15 kW
VOLTAGE	400 V, 3 Phase, 50 Hz
PLC, SERVO MOTORS, INVERTER SYSTEM	OMRON
WEIGHT	500 kg - 5000 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 800 - 2000 mm x LENGTH: 1000 - 2500 mm x HEIGHT: 800 - 2200 mm





Electrical Power	22 Kw- 40 Kw
Voltage	400 V , 3 Phase, 50 Hertz;
Control Panel Voltage	24 VDC
PLC System	OMRON
Heating System	15 Kw - 30 Kw PLC Controoled system
WEIGHT	1000 KG - 1700 KG
MEASURES	WIDTH: 1100 - 1400 mm X LENGTH: 1100 - 1500 mm X HEIGHT: 2200 mm
ADDITIONAL OPTIONS	WHEELS OR ADJUSTABLE FEET

1.4 | INDUSTRIAL TEMPERING MACHINE



- In the tempering process of the industrial tempering Machine, the first stage of tempering is provided by heating the chocolate dough at 40-50 °C in the first stage and putting the chocolate in a certain mass.
- After heating the chocolate mass, for a certain time the temperature of the mass drops to 27-30 °C, which gives the chocolate the desired consistency.
- At the last stage, the tempered consistency of the chocolate mass is heated by 1-2 ° C and prepares for pouring into molds.
- The plates with Cold and Hot water available in the machine help to bring the chocolate mass to the required temperature.
- The installed chocolate pump periodically checks the viscosity and tempering readiness of the chocolate mass.
- Tempering is provided by heat treatment of the chocolate mass in 4 different compartments.
- Temperature control and flow rate are controlled by PLC and smart screen, and according to the chemical properties of the chocolate controls the tempering level of the chocolate mass.
- Industrial Chocolate Tempering Machine is suitable for Industrial Chocolate Production Facilities, Medium Sized Chocolate Food Manufacturing Facilities, Boutique Businesses, Pişmaniye, Turkish Delight Workshops and Patisseries.

MACHINE CODE	PRODUCTION CAPACITY	TOTAL POWER
ITM 200	200 kg/h	22 kW
ITM 500	500 kg/h	25 kW
ITM 1000	1000 kg/h	37 kW

1.5 | CHOCOLATE MASS PRE-PREPARATION MIXER



- Chocolate Mass Pre-Preparation Mixer designed for cocoa butter, sugar, etc. mixing.
- Chocolate Pre-Preparation Mixer is placed before the Ball Mill machine, saving energy and time.
- Chocolate Pre-Preparation Mixer is mixed with 3 shafts to ensure that the product is more homogeneous.
- The double jacket wall lining of the Mixer has the water system with heaters.
- The temperature level is controlled by PLC control panel or electronic thermostat with PID controller.
- Chocolate Mass Pre-Preparation Mixer is suitable for Industrial Chocolate Production Facilities, Medium Sized Chocolate Food Manufacturing Facilities, Boutique Businesses, Pişmaniye, Turkish Delight Workshops and Patisseries.

MACHINE CODE	RESERVOUR CAPACITY	MIXING SHAFT CAPACITY	HEATING POWER	TOTAL POWER
PMM 200	200 L	3 kW	2 kW	6.5 kW
PMM 500	500 L	5 kW	3 kW	10.5 kW
PMM 1000	1000 L	7 kW	6 kW	15.2 kW



Electrical Power	6 kW - 16 kW
VOLTAGE	400 V, 3 Phase, 50 Hz - Optional: 220 V, 3 Phase, 50 Hz
CONTROL PANEL VOLTAGE	24 VDC
PLC SYSTEM	OMRON
HEATING SYSTEM	2 kW - 6 kW with PLC control
WEIGHT	2500 kg - 4000 kg
MEASURES	WIDTH: 1100 mm - 1400 mm X LENGTH: 1300 mm - 2500 mm HEIGHT: 2200 mm
ADDITIONAL OPTIONS	WHEELS OR ADJUSTABLE FEET



ELECTRICAL POWER	4 kW – 20 kW
VOLTAGE	400 V, 3 Phase, 50 Hz Optional: 220 V, 3 Phase, 50 Hz
CONTROL PANEL VOLTAGE	24 VDC
PLC SYSTEM	OMRON
WEIGHT	500 kg - 4000 kg
MEASURES	WIDTH: 1100 mm - 1400 mm X LENGTH: 1300 mm - 2500 mm HEIGHT: 2200 mm
ADDITIONAL OPTIONS	WHEELS OR ADJUSTABLE FEET

1.6 | SUGAR POWDER MILL



- Powder Sugar Mill is used to grind granulated sugar into powder.
- Powder Sugar Mill grinds sugar till to 50 microns.
- Due to the high speed of rotation of special crushers, the mill grinds sugar, which facilitates easy mixing with other ingredients until a homogeneous mass.
- Powdered sugar mill is used in many industries, such as jam, cream, chocolate, etc., to ensure the homogeneous of products and improve their quality.
- Sugar tank and other surfaces Mills that come into contact with sugar are made of AISI 304 steel.
- Powder Sugar Mill is suitable for Industrial Chocolate Production Facilities, Medium Sized Chocolate Food Manufacturing Facilities, Boutique Businesses, Pişmaniye, Turkish Delight Workshops and Patisseries.

MACHINE CODE	PRODUCTION CAPACITY	TOTAL POWER
SPM100	100 kg/h	4 kW
SPM200	200 kg/h	5 kW
SPM500	500 kg/h	15 kW
SPM1000	1000 kg/h	20 kW



CHOCOLATE MOLDING MACHINES

2.1

STONE
CHOCOLATE MACHINE

- Stone Chocolate Machines are divided into 2 types as horizontal and vertical.
- The Vertical Stone Chocolate Crushing Machine for production of Couverture or Ganache chocolates with manual feeding.
- The Horizontal Stone Chocolate Crushing Machine has 2 apparatus and can be used both in manual mode and in automatic mode.
- The horizontal machine is equipped with a spreading apparatus, which allows the chocolate to be crushed automatically. The spreading apparatus is connected at the inlet of the Cooler (Cooling Tunnel) and the Pebble Crushing Machine is connected at the outlet of the Cooler. This arrangement ensures automatic crushing of the chocolate pebbles.
- The chocolate blocks are manually dropped into the appropriate grinding channel on the machine. The horizontal machine automatically breaks the chocolate blocks on the crusher.
- The sifting process consists of 2 types of separation units, ensuring the division of chocolate into 3 or 4 groups.
- More detailed information about the separation units can be found in a separate relevant brochure.
- Chocolate Pebble Crushing Machine is ideal for confectionery, cake and ice cream producers.

MACHINE MODEL	PRODUCTION CAPACITY	FEEDING TYPE	MAIN PRODUCT DIMENSION	CHOCOLATE THICKNESS
VSCM500005	95-205 kg/h	Manuel	3-5 mm	3-4 mm
VSCM500008	205-305 kg/h	Manuel	4-8 mm	4-6 mm
VSCM500010	305-410 kg/h	Manuel	8-12 mm	6-8 mm
HSCM500005	95-350 kg/h	Manuel & Continous	3-5 mm	3-4 mm
HSCM500008	205-520 kg/h	Manuel & Continous	4-8 mm	4-6 mm
HSCM500010	305-695 kg/h	Manuel & Continous	8-12 mm	6-8 mm





ELECTRILAC POWER	MAIN MACHINE POWER - 2.5 kW
VOLTAGE	400 V , 3 PHASE, 50 Hz
CONTROL PANEL VOLTAGE	220 VAC
WEIGHT	450 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 1150 mm X LENGTH 1600 mm X HEIGHT 1500 mm
ADDITIONAL OPTIONS	WHEELS OR ADJUSTABLE FEET
SEPARATION UNIT	AUTOMATICAL VIBRATORY SEPARATION SYSTEM

PRODUCT SIZE AND CHOCOLATE PRODUCTION RATE

- VSCM500005 Machine

PRODUCT SIZE	0-3 mm	3-5 mm	X > 5 mm
TOTAL PRODUCT RATIO	10-20 %	70-80 %	5-10 %

- VSCM500008 Machine

PRODUCT SIZE	0-4 mm	4-8 mm	X > 8 mm
TOTAL PRODUCT RATIO	10-20 %	70-80 %	5-10 %

- VSCM500010 Machine

PRODUCT SIZE	0-8 mm	8-12 mm	X > 12 mm
TOTAL PRODUCT RATIO	10-20 %	70-80 %	5-10 %

- HSCM500005 Machine

PRODUCT SIZE	0-3 mm	3-5 mm	X > 5 mm
TOTAL PRODUCT RATIO	5-15 %	75-85 %	5-10 %

- HSCM500008 Machine

PRODUCT SIZE	0-4mm	4-8 mm	X > 8 mm
TOTAL PRODUCT RATIO	5-15 %	75-85 %	5-10 %

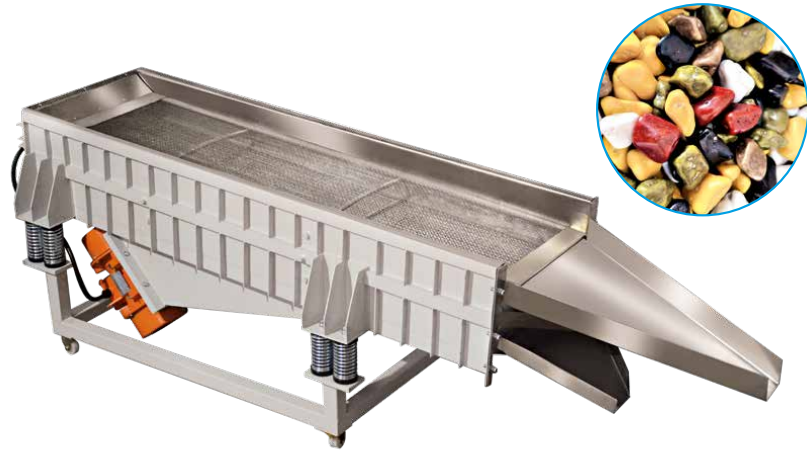
- HSCM500010 Machine

PRODUCT SIZE	0-8 mm	8-12mm	X > 12 mm
TOTAL PRODUCT RATIO	5-15 %	75-85 %	5-10 %

*All Values are based on optimum temperature, hardness and Chocolate Recipe compositions.
 *On request, testing and a more accurate calculation of productivity are carried out, depending on the specifics of the client's production.

2.2

VIBRATORY SEPARATION MACHINE



- The Vibratory Separation Machine separates the product according to size.
- After the sieving of the products coming out of this sieving process, they become suitable for the automation process if desired.
- Vibration motors have been designed to be modulated with a special angle in order to make the vibration linear and efficient with a special angle to both sides of the Vibration Sieve..
- It allows the separation screen to be removed at any time to be changed or to be cleaned for cleaning.
- The separation screen are made of Stainless Steel Wires and comply with the hygiene standards required in the food and chocolate industry.
- Vibratory separation machines are used in many industries such as food, chocolate, confectionery, chemical, mining, etc.
- After the Screening Process, the products are filled into the cassettes and the Chocolate Pebble process is realized.

MACHINE CODE	VIBRATION POWER	SEPARATION SCREEN WIDTH	SEPARATION SCREEN LENGTH	SEPARATION LAYERS	TOTAL POWER
VSM1100	800 kg F	500 mm	1100 mm	3	0,4 kW
VSM2000	1500 kg F	500 mm	2000 mm	4	0,8 kW

Separation Screen Inside Dimensions	2x2 mm	3x3 mm	4x4 mm	5x5 mm	5,2x5,2 mm	6x6 mm	7x7 mm	8x8 mm	9x9 mm	10x10 mm	12x12 mm	14x14 mm	15x15 mm
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ELECTRICAL POWER

VSM1100 - 0.4 kW
VSM2000 - 1.5 kW

VOLTAGE

400 V , 3 Phase, 50 Hz

CONTROL PANEL VOLTAGE

220 VAC

WEIGHT

VSM1100 - 250 kg / VSM2000 - 450 kg

COLOR

STAINLESS STEEL

ADDITIONAL OPTION

WHEELS OR ADJUSTABLE FEET

OTHER OPTIONS

- Manual or automatic feeding of chocolate blocks into the appropriate channels for subsequent grinding to the appearance of Pebbles.
- The blocks of chocolate supplied to the machine are automatically broken (into pieces) on the crusher.
- Chocolate blocks or plates with dimensions of 250-350 mm wide and 4-7 mm thick are automatically fed to the inlet of the crushing machine and are automatically crushed.
- After the process of crushing chocolate blocks, the fermented chocolate is automatically fed to the vibrating sieve, and the chocolate pieces are screened out.
- At the lowest level, dust is sieved. The dust-screened product is fed into boxes.
- At the 1st level, the sieve holes are 3-4 mm, chocolate is sifted here with dimensions of 2-4 mm. The sifted chocolate is served in a box.
- At the 2nd level, the hole sizes are 5 mm, chocolate is sifted here with dimensions of 4-7 mm. The sifted chocolate is served in a box.
- At the 3rd level, the sieve holes are 7-8 mm, chocolate is sifted here with dimensions of 7-9 mm. The sifted chocolate is served in a box.
- At the 4th level, the hole sizes are 9-10 mm or, if necessary, 12-12 mm, here chocolate is sieved with dimensions of 9 mm or more. The sifted chocolate is served in a box.
- Machine VSM1100 has 2-level separation system.
- Machine VSM2000-3T has 3-level separation system.
The 4-level separation system is only available on the VSM2000-4T.
- The separation unit is mounted on a wheeled and painted chassis.





2.3 | BISCUIT CRUSING MACHINE



- Biscuit Crushing Machines are horizontal.
- Biscuits into the Horizontal Biscuit Crushing Machine are manually dropped into the machine inlet chamber.
- Horizontal Biscuit Crushing Machine has 2 apparatus and is suitable for manual and automated use.
- Existing Biscuits will be manually dropped into the appropriate Shredding Hopper on the Machine.
- HORIZONTAL Machine automatically breaks (pieces) on the Biscuit Crusher unit, which is supplied automatically
- The separation process is 2 Kinds of Separation Units and the products are divided into 3 or 4 groups.
- More detailed information about the separation units can be found in a separate relevant brochure.
- Biscuit Crushing Machine is ideal for confectionery, cake and ice cream producers.

MACHINE MODEL	PRODUCTION CAPACITY	FEEDING TYPE	MAIN PRODUCT DIMENSIONS	BISCUIT THICKNESS
PBKM-PAS-Y500-KIR-3-5 EL2000	150-250 Kg/H	Manuel	3-5 mm	3-8 mm
PKM-PAS-Y500-5-8 EL2000	200-350 Kg/H	Manuel	4-8 mm	3-8 mm
PKM-PAS-Y500-8-12 EL2000	300-450 Kg/H	Manuel	8-12 mm	3-8 mm

ELECTRILAC POWER	MAIN MACHINE POWER - 2.5 kW
VOLTAGE	400 V , 3 PHASE, 50 Hz
CONTROL PANEL VOLTAGE	220 VAC
WEIGHT	450 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 1150 mm X LENGTH 1600 mm X HEIGHT 1500 mm
ADDITIONAL OPTIONS	WHEELS OR ADJUSTABLE FEET
SEPARATION UNIT	AUTOMATICAL VIBRATORY SEPARATION SYSTEM

MACHINE PBKM-PAS-Y500-KIR-3-5 EL2000

PRODUCT SIZE	0-3 mm	3-5 mm	X > 5 mm
TOTAL PRODUCT RATIO	10-20%	70-80%	5-10%

MACHINE 2- PBKM-PAS-Y500-5-8 EL2000

PRODUCT SIZE	0-4mm	4-8 mm	X > 8 mm
TOTAL PRODUCT RATIO	10-20%	70-80%	5-10%

MACHINE 3- PBKM-PAS-Y500-8-12 EL2000

PRODUCT SIZE	0-8 mm	8-12mm	X > 12 mm
TOTAL PRODUCT RATIO	%10-20	%70-80	%5-10



- All Values are based on optimum temperature, hardness and Biscuit Recipe compositions.
- On request, testing and a more accurate calculation of productivity are carried out, depending on the specifics of the client's production.

2.4

CHOCOLATE
TEMPERING
MACHINE



- The Tempering Machine is suitable for bakeries, patisseries and small chocolate producers, turkish Delight, dragee candy and other food inductrie companies.
- The tempering machine is equipped with a vibrating table and a coating wire conveyor belt.
- The double wall jacket of the reservour with the water system regulates the heating and cooling of the chocolate, preventing burning.
- PLC Control system and control provides from Smart Touch Screen.
- Screw Pump System is completely made of stainless steel and there is no plastic.
- The vibrating pouring table is included.
- The machine is ideal for confectionery manufacturers.

MACHINE CODE	RESERVOUR CAPACITY	PRODUCTION CAPACITY	COOLING POWER	TOTAL POWER
TM30	30 L	100-200 kg/h	1.5 Bg	4.5 Kw.

Electrical Power	Main machine power 4.5 kW
VOLTAGE	400 V, 3 Phase, 50 Hz Optional 220 V, 1 Phase, 50 Hz Optional 220V, 3 Phase, 50 Hz
VIBRATION TABLE POWER	24 VAC
PLC SYSTEM	OMRON
HEATING SYSTEM	1500 W
WEIGHT	300 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 1150mm X LENGTH: 1600mm X HEIGHT: 1500mm
ADDITIONAL OPTIONS	WHEELS AND ADJUSTABLE FEET SYSTEM
VIBTARORY TABLE	AUTOMATIC FILLING SYSTEM

2.5

WIRE BELT CHOCOLATE COATING MACHINE



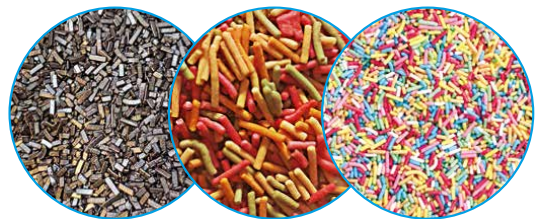
- Wire belt Chocolate Coating Machine consists of 3 divisions.
- The difference between the two models is that the WBM 350 model has a PVC conveyor belt in the first division.
- The first division of the WBM350-T model has Wire belt.
- In the second division, the product passing under the chocolate bath is covered with chocolate..
- In the second division, after the lower part of the chocolate that passes through the scraping unit is scraped, air is blown with a blower and the chocolate is stripped from the top.
- The Wire Belt Machine is suitable to work with the TM30 machine..
- Wire Belt Coating Machine is suitable for Bakeries, Patisseries and Small Chocolate, Turkish Delight, Dragee Candy Food Processes.
- Products as Biscuits, Cookies, Cakes, Waffles, Baklava etc. Arecovered with chocolate in Wire Band Coating Machine.

MACHINE CODE	WIRE BELT WIDTH	WIRE BELT LENGTH	VOLTAGE	TOTAL POWER
WBM350	350 mm	1750 mm	220 V	1.5 kW
WBM350-T	350 mm	1750 mm	220 V	1.5 kW

MACHINE CODE	WBM350 ; WBM350-T;
ELECTRICAL POWER	1.5 kW
FEEDING PRODUCT	CHOCOLATE
WIRE SPEED	2M / MIN
VOLTAGE	220 V,1 PHASE, 50 HZ
COLOR	STAINLESS STEEL
WEIGHT	≈ 75 KG
FEEDING TYPE	AUTOMATIC FEED FROM THE TEMPERING MACHINE

 **BETA**FORM





2.6 | VERMICELLI EXTRUDER

- Vermicelli extruder ensures the formation of chocolate granules and sweets by pressing.
- Single vermicelli extruder; It enables mass production as it consists of 2 or 3 cooling tunnels.
- Due to the simple replacement of the extrusion plate, it is very easy to produce different shapes.
- Chocolate granulated vermicelli or colored caramel is a widely used product in the production of chocolate, cake, ice cream, biscuits and other confectionery products in the food industry.
- The vermicelli extruder can be used as a separate unit or easily adapted to work with a cooling tunnel.
- Extruder designed, with possibility to use different mold forms.
- The control system is equipped with an inverter for easy and consistent speed adjustment.

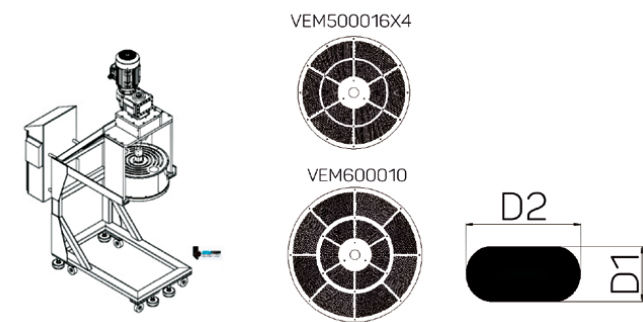


MACHINE CODE	PRODUCTION CAPACITY	MIXTURE POWER	PRODUCT SIZE	RESERVUOR CAPACITY
VEM500017	60-110 kg/h	2.2 kW	1.7 mm	60 L.
VEM500020	80-150 kg/h	2.2 kW	2 mm	60 L.
VEM500025	120-230 kg/h	2.2 kW	2.5 mm	60 L.
VEM500016x4	100-200 kg/h	2.2 kW	1.6x4 mm	60 L.

ELECTRICAL POWER	MAIN MACHINE POWER
VOLTAGE	400 V , 3 FAZ, 50 Hertz; Optional: 220 V, 1 phase, 50 Hz; Optional: 220 V, 3 phase, 50 Hz;
CONTROL UNIT POWER	24 VDC
INVERTOR SYSTEM	OMRON
RESERVUOR CAPACITY	60 L.
WEIGHT	350 KG
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 1000 mm X LENGTH:1400 mm X HEIGHT:2000
ADDITIONAL OPTIONS	WHEELS AND ADJUSTABLE FEET SYSTEM

A-Vermicelli Extruder Plate

- There are available 2 types of Vermicelli Extruder Plates.
- The drawing shows the visual dimensions of the plates.
- Table 1 shows the dimensions of the SCALLETTA plate model.
- The dimensions indicated on the drawing in the table are indicated under columns D1 and D2.
- Table 2 provides the dimensions of the perforated plates.



• SCALETTA PLATE

SCARLETTA PLATE MODEL	PRODUCTION SIZE	D1	D2	THICKNESS AISI304 PLATE
VEM500012x28-P	1.2 mm x 2.8 mm	1.2 mm	2.8 mm	4 mm
VEM500012x32-P	1.2 mm x 3.2 mm	1.2 mm	3.2 mm	4 mm
VEM500012x36-P	1.2 mm x 3.6 mm	1.2 mm	3.6 mm	4 mm
VEM500012x40-P	1.2 mm x 4.0 mm	1.2 mm	4.0 mm	4 mm
VEM500016x28-P	1.6 mm x 2.8 mm	1.6 mm	2.8 mm	4 mm
VEM500016x32-P	1.6 mm x 3.2 mm	1.6 mm	3.2 mm	4 mm
VEM500016x36-P	1.6 mm x 3.6 mm	1.6 mm	3.6 mm	4 mm
VEM500016x40-P	1.6 mm x 4.0 mm	1.6 mm	4.0 mm	4 mm

• PERFORATED PLATES

PLATE MODEL	PRODUCTION SIZE	THICKNESS AISI304 PLATE
VEM500013-P	Ø 1.3 mm	3 mm
VEM500014-P	Ø 1.4 mm	3 mm
VEM500015-P	Ø 1.5 mm	4 mm
VEM500016-P	Ø 1.6 mm	4 mm
VEM500017-P	Ø 1.7 mm	4 mm
VEM500018-P	Ø 1.8 mm	4 mm
VEM500019-P	Ø 1.9 mm	4 mm
VEM500020-P	Ø 2.0 mm	4 mm
VEM500021-P	Ø 2.1 mm	4 mm
VEM500022-P	Ø 2.2 mm	4 mm
VEM500023-P	Ø 2.3 mm	4 mm
VEM500024-P	Ø 2.4 mm	4 mm
VEM500025-P	Ø 2.5 mm	4 mm
VEM500026-P	Ø 2.6 mm	4 mm
VEM500027-P	Ø 2.7 mm	4 mm
VEM500028-P	Ø 2.8 mm	4 mm

2.7

COATING PAN MACHINE FOR
DRAGEE PRODUCTION

- Dragee Pan is completely made of stainless steel AISI304 steel and has a production capacity in accordance with food industry standards.
- It provides the coating of the product by covering the products in the Dragee Pan with chocolate or sugar.
- Machine for Dragee Production is used for making chocolate pebbles and coating caramel, pistachio, hazelnut, orange peel, etc. chocolate or sugar.
- The machine is also used for polishing and rounding chocolate products.
- Dragee making machine is a process used in the production of chocolate, chewing gum, and other confectionery products in the food industry, as well as in the chemical industry.

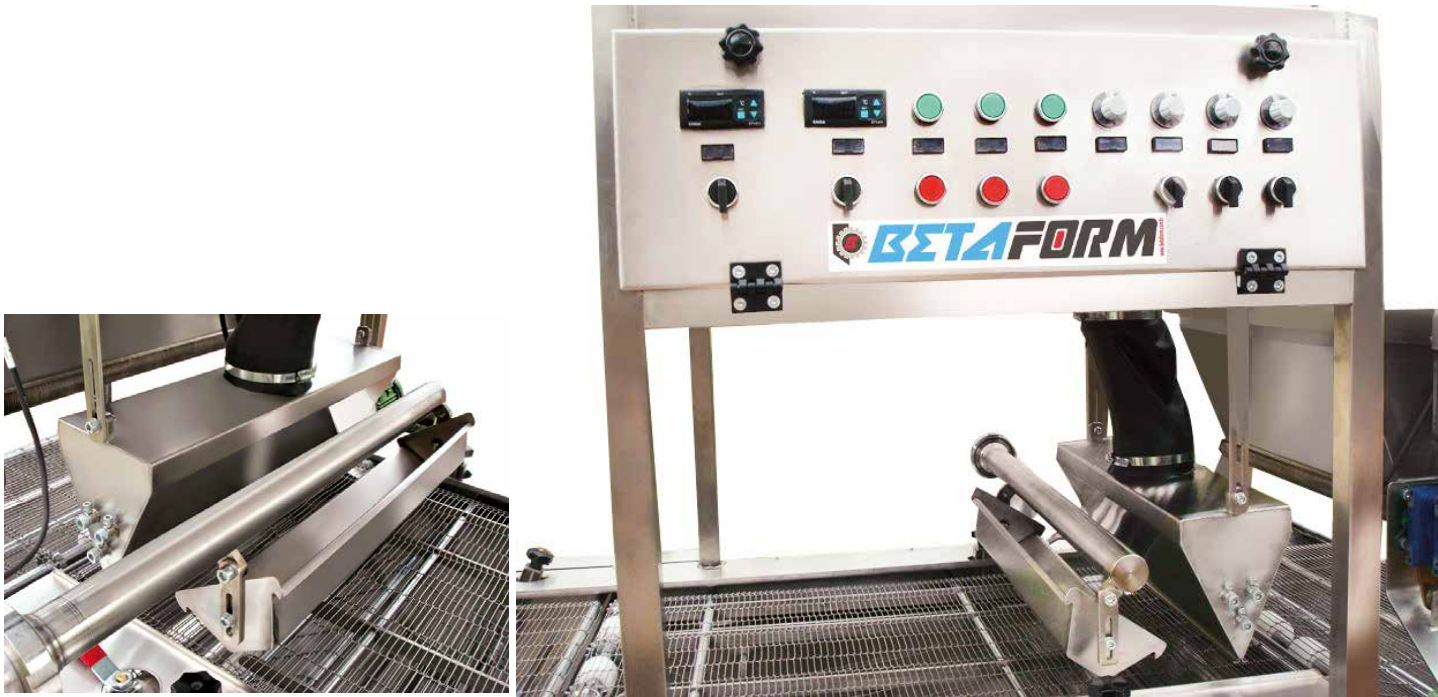
MACHINE CODE	RESERVOUR CAPACITY	BOWL DIAMETER	TOTAL POWER
CPM 800	50 L.	800 mm	1.1 kW
CPM1000	100 L.	1000 mm	1.5 kW
CPM1250	150 L.	1250 mm	2.2 kW
CPM1500	375 L.	1500 mm	4.0 kW



ELECTRICAL POWER	MAIN MACHINE POWER: 1.1 - 4 KW
VOLTAGE	400 V , 3 Phase, 50 Hz;
INVERTOR SYSTEM	OMRON
BOWL CAPACITY	50 L - 375 L
WEIGHT	350 kg - 800 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 1000 mm X LENGTH: 1400 mm X HEIGHT: 2000 mm
ADDITIONAL OPTIONS	ADJUSTABLE FEET SYSTEM

 **BETAFORM**





MACHINE CODE	BELT WIDTH	BELT LENGTH	RESERVOUR CAPACITY	BELT SPEED
CEM 600	600 mm	1800 mm	100 L.	30-150 cm/min
CEM 800	800 mm	1800 mm	100 L.	30-150 cm/min
CEM 1200	1200 mm	1800 mm	200 L.	30-150 cm/min

2.8 | CHOCOLATE ENBORING MACHINE



- Chocolate Enboring Machine covers the products with chocolate by passing them through a chocolate bath.
- The chocolate enboring machine is used to apply chocolate coating for waffles, Turkish Delight, cakes, etc.
- The tank provides temperature control of the chocolate for coating.
- Products passing along the belt pass under the chocolate bath, which ensures the coating of products.
- After the coating process, the products pass through a vibrating table, which allows to get rid of excess chocolate, through vibration and scraping.
- At the last stage, the process of drawing with a blower takes place. The blower also helps to get rid of the excess left on the products.
- The chocolate enboring machine is suitable for bakeries, confectionery and small chocolate factories, manufacturers of Turkish delight, dragees, sweets, and other food industries.

The enboring machine is suitable for coating biscuits, waffles, cupcakes, cakes and other confectionery.

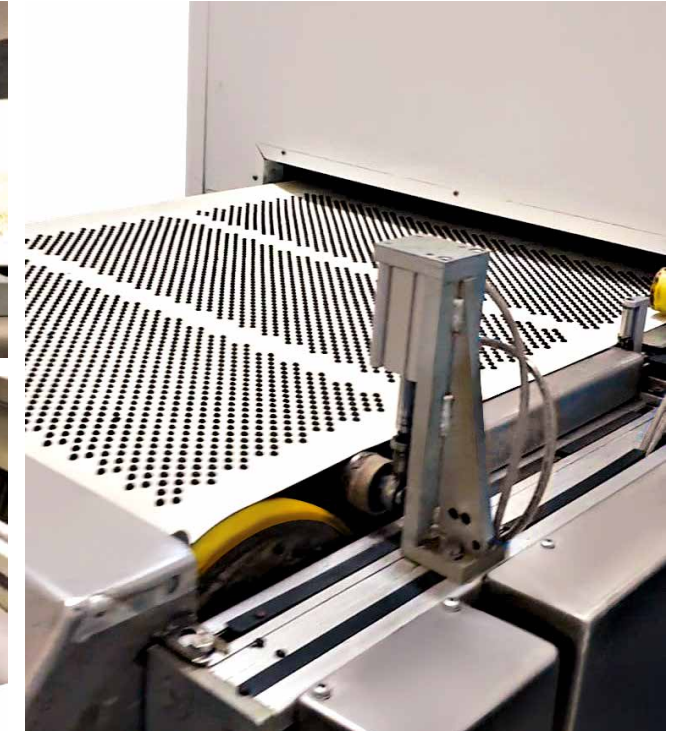
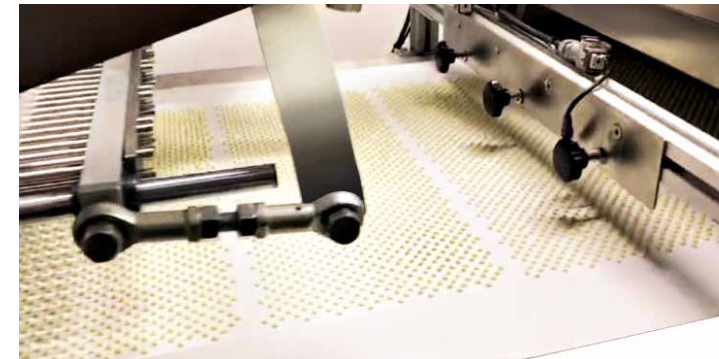
ELECTRICAL POWER	MAIN MACHINE POWER: 1.1 - 4 KW
VOLTAGE	400 V , 3 Phase, 50 Hz;
INVERTOR SYSTEM	OMRON
RESERVOUR CPACITY	100 - 200 L
WEIGHT	700 kg - 1200 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 1000 mm X LENGTH: 2000 mm X HEIGHT: 2000 mm
ADDITIONAL OPTIONS	WHEELS or ADJUSTABLE FEET SYSTEM

2.9 | CALLET AND DROP MACHINE



- The machine produces the product in the form of Drops and callet.
- The product is popular for confectionery, ice cream and bakery products, etc.
- Production control provided by Servo System.
- The number of products varies between 0.1 gr and 2 gr..
- Chocolate level in the Chocolate Filling Chamber is controlled by sensors.
- The design of the machine makes it easy to ensure the cleaning of the machine while maintaining the necessary hygiene.
- The temperature of the chocolate is controlled by the chocolate reservuor and the double wall jacket tank.
- The machine is suitable for bakeries, chocolate manufacturers and other confectionery food industries.

MACHINE CODE	DEPOSITOR WIDTH	DEPOSITOR SPEED (SHOT /MIN)
CDM 600	600 mm	12-15
CDM 800	800 mm	12-15
CDM 1200	1200 mm	12-15



Electrical Power	MAIN MACHINE POWER: 4 kW
Voltage	400 V, 3 Phase, 50 Hz;
PLC system, Servo motors, Inverters	OMRON
Reservuor Capacity	100 L - 200 L
Weight	700 kg - 1200 kg
Color	STAINLESS STEEL
Measures	WIDTH: 1000 mm X LENGTH: 1200 mm X HEIGHT: 800 mm



2.10 FILLING MACHINE ONE SHOT

- One Shot Filling Machine fills each dose with 1 step offset.
- Conveyor control in One Shot Filling takes place with fine precision with servo system.
- This process enables the chocolate to form the desired shape by Filling Tablets with Praline Chocolate in different molds.
- Production Series takes place with the Vibration Unit and Molding Systems added to the machine.
- Depositor parts are easily disassembled in the machine, assembly works are performed in series in product change.
- Chocolate level in the Chocolate Filling Chamber is controlled by sensors.
- One Shot Filling Machine is suitable for Chocolate Production Facilities, Boutique Businesses, Patisseries and Medium-sized Chocolate Food Manufacturing Facilities.

MACHINE CODE	RESERVOIR CAPACITY	PRODUCTION CAPACITY	DISPENSER	TOTAL POWER
ONSH 5	2 X 50 L	5 - 10 mould/min	5	5 kW
ONSH 7	2 X 50 L	5 - 10 mould/min	7	5 kW

ELECTRICAL POWER	MAIN MACHINE POWER: 5 KW
VOLTAGE	400 V, 3 Phase, 50 Hz;
PLC SYSTEM, SERVO MOTOR, INVERTER	OMRON
RESERVOIR CAPACITY	2 x 50 L.
WEIGHT	750 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 1000 mm X LENGTH: 1700 mm X HEIGHT: 1800 mm

2.11

COUVERTURE AND GANACHE
CHOCOLATE FILLING MACHINE

- The Couverture and Ganacje Chocolate Filling Machine fills the chocolate mass into the molds.
- Couverture Chocolate Product Used in Dessert, Patisserie, Ice Cream, Bakery industries as 1500 gr, 2500 g plates.
- Filling Weight Control SUCTION / PRESSURE or, if desired, Servo System is done.
- Chocolate level in the reservuor is controlled by sensors.
- The design of the machine makes it easy to ensure the cleaning of the machine while maintaining the necessary hygiene.
- The temperature of the chocolate is controlled by the chocolate reservuor and the double wall jacket tank.
- The machine is suitable for bakeries, chocolate manufacturers and other confectionery food industries.



MACHINE MODEL	RESERVUOR CAPACITY	PRODUCT CAPACITY	FEEDING CAPACITY	TOTAL POWER
BF-KGD-1000 - 3000	100 LITER	6-11 TIM/MIN.	1000 GR-3000 GR	5 Kw.

ELECTRICAL POWER	MAIN MACHINE POWER 5 kW
VOLTAGE	400 V, 3 Phase, 50 Hertz;
HEATING SYSTEM	3000 W
PLC,SYSTEM	OMRON
RESERVOUR CAPACITY	100 L
MASS	1200 KG
COLOR	STAINLESS STEEL
PRESSURE AIR GEREKSINIMI	6 BAR 500 L/min
MEASURES	WIDTH: 1000 mm X LENGTH: 3500 mm X HEIGHT: 1800 mm
ADDITIONAL OPTIONS	WHEELS AND ADJUSTABLE FEET SYSTEM
VIBRATORY TABLE	AUTOMATIC VIBRATORY FILLING SYSTEM

2.12 | COOLING TUNNEL

- Cooling Tunnel is provided cooling and of various chocolate products (Drop Drop or Flake, Chocolate Covered Wafer, Biscuit, Turkish Delight, Chestnut Candy, Pişmaniye, Nougat) with Cold Air cycle.
- Cooling Tunnel made of Stainless Steel.
- Cold air moisture control inside the Tunnel is provided.
- Thanks to the cooled air, the chocolate products are cooled. Tunnel temperature in the Cooling Tunnel can be reduced to 0°C.
- Cooling process is ensured to remain stable at the desired temperature with PLC and electronic devices.
- The machine covers can be opened at any time to ensure the cleaning of the machine.
- Cooling Tunnel is Made with Food-grade PVC or Polyurethane and Modular Belt System.
- The cooling tunnel, if necessary, can be included in the automated system. Tunnel costruction designed for easy adaptation with Chocolate Coating Machine, OneShot Filling Machines, Couverture-Ganache Filling Machine, Vermicelli Machines.

ELECTRICAL POWER	MAIN MACHINE POWER: 15 kW - 70 kW
VOLTAGE	400 V, 3 Phase, 50 Hz;
PLC SYSTEM	OMRON
WEIGHT	1500 - 5000 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 800-1500mm X LENGTH: 6000-24000mm X HEIGHT: 1000-1200mm



MACHINE CODE	BELT WIDTH	BELT LENGTH	BELT TYPE	BELT SPEED
HCTM-P-600-6000	600 mm	6 m	Polyurethane	30-200 cm/min
HCTM-P-800-6000	800 mm	6 m	Polyurethane	30-200 cm/min
HCTM-P-1200-6000	1200 mm	6 m	Polyurethane	30-200 cm/min
HCTM-P-600-12000	600 mm	12 m	Polyurethane	30-200 cm/min
HCTM-P-800-12000	800 mm	12 m	Polyurethane	30-200 cm/min
HCTM-P-1200-12000	1200 mm	12 m	Polyurethane	30-200 cm/min
HCTM-P-600-18000	600 mm	18 m	Polyurethane	30-200 cm/min
HCTM-P-800-18000	800 mm	18 m	Polyurethane	30-200 cm/min
HCTM-P-1200-18000	1200 mm	18 m	Polyurethane	30-200 cm/min

2.13

CHOCOLATE FILTER AND
AUXILIARY UNITS FOR
CHOCOLATE PRODUCTION
(PIPELINE)



2.13.1 CHOCOLATE FILTER

- The chocolate filter is an automatic closed circuit system with a self-cleaning option.
- The filter is completely food safe and is made of AISI304 stainless steel.
- The chocolate filter provides continuous cleaning of chocolate from foreign objects.
- The chocolate filter is used in industrial chocolate factories, medium-sized chocolate factories and other small confectioneries.

MACHINE CODE	OPERATING PRESSURE	FILTER THICKNESS	CAPACITY
BF-ÇFL-T 500	Max 9 bar	500 micron	2000 kg/h
BF-ÇFL-T1000	Max 9 bar	1000 micron	2000 kg/h

ELECTRICAL POWER	MAIN MACHINE POWER: 1 kW
VOLTAGE	400 V, 1 Phase, 50 Hz;
AIR SUPPLY	6 bar ; 250 L/min
WEIGHT	150 KG
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 300 - 450 mm X LENGTH: 200 - 500 mm X HEIGHT: 400 - 1000 mm

2.13.2 CHOCOLATE MAGNET FILTER

- The chocolate magnetic filter is a closed system and is made of a neodymium magnet. It has the function of removing metal materials from chocolate with a magnetic rod.
- Chocolate magnet filter is the protection filter of chocolate pump and production machines in factory.
- It has all food safety and is produced from stainless steel AISI304 material.
- The magnetic chocolate filter is a filtration system that can clean foreign materials from chocolate products without stopping production.
- The chocolate magnetic filter has a thermal lining.
- The magnet filter for chocolate is used in industrial chocolate factories, medium-sized chocolate factories and other small confectioneries.



MACHINE CODE	MAGNETIC INDUCTION	FEATURES OF NEODYMIUM MAGNETIC ROD	CAPACITY	MEASURES
BF-ÇMFL- 25	10 000 G	Ø25x200 mm	2000 kg/h	WIDTH: Diameter 300 - 500 mm
BF-ÇMFL- 30	10 000 G	Ø30x200 mm	2000 kg/h	WIDTH: Diameter 300 - 600 mm



2.13.3 MONOBLOC BALL VALVE WITH FLANGE

- The body and ball of the monobloc ball valve with flange are made of AISI304 stainless steel.
- Valves with jacket and double-jacket pipe system are used in the production of chocolate products from quick-hardening chocolate mass. A thermal jacket is threaded on top of the valve. Hot water passes through the cover, which circulates around the valve and prevents the chocolate from hardening.
- Monobloc ball valve is equipped with a flange.
- Specification of monobloc ball valve with flanged jacket: Full port PN16; PTEE gasket; Inlet-outlet pipe and nipple 3/4 inch
- Single or Double Acting Pneumatic Actuated Valve.
- Flanged-Jacketed Monoblock Ball Valves are produced between DN20 - DN80.
- Flanged-Jacketed Monobloc Ball Valves are suitable for Industrial Chocolate Production Facilities, Medium Sized Chocolate Food Manufacturing Facilities, Boutique Businesses, Pişmaniye, Turkish Delight Workshops and Patisseries.



2.13.4 DOUBLE-SKINNED STAINLESS STEEL PIPE; ELBOW WITH STAINLESS STEEL CASING; T-PIECE MADE OF STAINLESS STEEL AND DOUBLE SKINNED

- Double-skinned stainless steel pipe; Elbow with stainless steel casing; T-piece made of stainless steel and double skinned are produced from Stainless Steel AISI304 Material.
- Double-skinned stainless steel pipe; Elbow with stainless steel casing; T-piece made of stainless steel and double skinned are used in chocolate production with quick-hardening chocolate mass. A cover with a hot water circulation system is threaded onto a T-shaped adapter, which prevents the chocolate mass from hardening.





CHOCOLATE FILLING MACHINES

3.1 | WEIGHING FILLING MACHINE

- The chocolate filling machine is designed for serial and non-stop filling of products such as Couverture, Ganache, Praline, chocolate butter, etc.
- A filling machine is a machine in which chocolate products are filled with the desired weight using an electronic load cell after the weighing mechanism has been placed.
- The filling machine is an equipment that provides convenience in packaging and packaging products, where the weight of products varies widely, ensuring automatic packaging without errors.
- The filling machine is equipped with an electronic system that accurately weighs the product.
- The memory of electronic scales works on the principle of “Recipe”, which allows you to enter about 16 data. The entered data of recipes for different products and in different weights allows for packaging without error.
- The filling machine is ideal for filling products into bags, boxes or jars.
- On models where a reservoir is provided, there is a thermo controller at the first stage of the production process to ensure a homogeneous mass of chocolate.
- The balance and the tank are completely made of stainless steel, which ensures easy cleaning and maintaining the necessary hygiene.
- The desired consistency of the chocolate mass is maintained by controlling the temperature set on the tank and double-jacket pipeline.
- The product is pumped through the pipeline using a pump, and the excess is pumped back into the tank.
- The packing system consists of 2 valves. While the first valve ensures fast filling of the product, the second valve provides fine adjustment of the filling weight of the product.
- Weighing Filling Machines are suitable for Chocolate Production Facilities, Boutique Businesses, Patisseries, and Medium Sized Chocolate Food Manufacturing Facilities



MACHINE CODE	PRODUCT MASS	PUMP CAPACITY	RESERVOUR CAPACITY
WHFM - 0	500 gr - 20 Kg	No Pump	No Reservoir
WHFM - 1	50 gr - 1000 gr	0,5 m³/h	100 L
WHFM- 10	500 gr - 10 kg	1,5 m³/h	100 L
WHFM- 20	500 gr - 20 kg	3 m³/h	200 L
WHFM- 50	2 kg - 50 kg	3 m³/h	200 L

ELECTRICAL POWER	Main Machine Power: 1.5 - 7.5 kW
VOLTAGE	400 V, 3 Phase, 50 Hz;
HEATING SYSTEM	3000 W, Heater control by thermostat
RESERVOUR CAPACITY	100 L - 200 L
WEIGHT	1200 kg
COLOR	Stainless Steel
PRESSURE AIR SUPPLY	6 BAR 500 L/min
MEASURES	WIDTH: 1000 mm X LENGTH: 1500 mm X HEIGHT: 2000 mm
ADDITIONAL OPTIONS	WHEELS OR ADJUSTABLE FEET

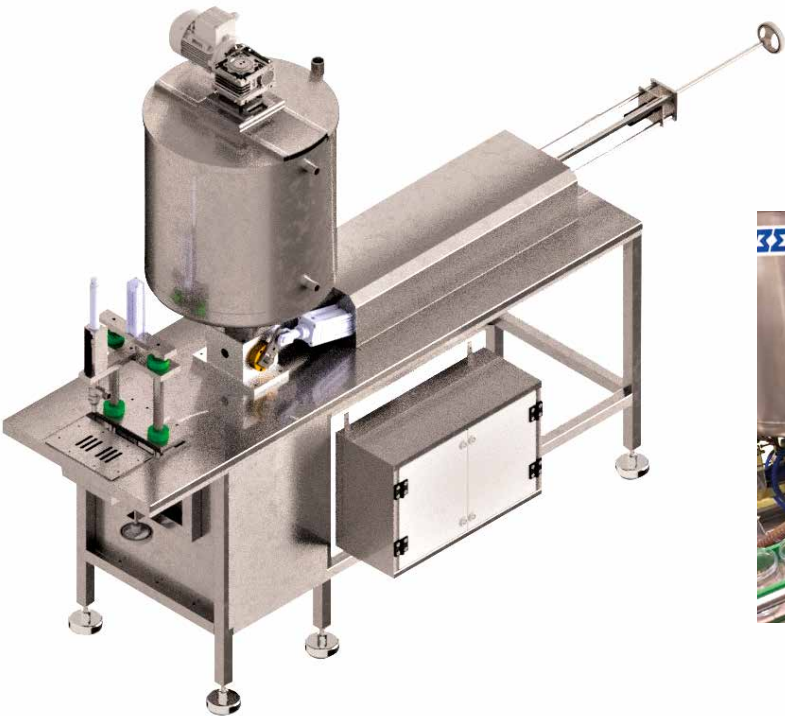
3.2

VOLUMETRIC
FILLING MACHINE



- The Volumetric filling machine is ideal for filling chocolate creams, jams, honey, etc.
- The Volumetric filling machine allows the use of glass jars and plastic containers.
- The Volumetric filling machine is adapted to pour the product from 20 to 1500 g into containers.
- The filling control system can be implemented in various ways: SUCTION, PRESSURE or, if desired, a servo system is installed.
- Chocolate level in the Chocolate Filling reservuor is controlled by sensors.
- The design of the machine makes it easy to ensure the cleaning of the machine while maintaining the necessary hygiene.
- The temperature of the chocolate is controlled by the chocolate bin and the double-jacket tank.
- The structure of the machine is made of AISI304 or AISI316 stainless steel.
- The Volumetric filling machine is ideal for chocolate manufacturers and other food industries.

MACHINE CODE	WEIGHT RANGE	PRODUCT CAPACITY	RESERVOUR CAPACITY	NUMBER OF POURING NOZZLES
VLFMG- 20-1	20 gr - 250 gr	6-12 pcs /min	100 L	1
VLFMG-100-1	100 gr - 1500 gr	6-12 pcs /min	200 L	1
VLFMG- 20-2	20 gr - 250 gr	12-24 pcs /min	100 L	2
VLFMG-100-2	100 gr - 1500 gr	12-24 pcs /min	200 L	2
VLFMG- 20-5	20 gr - 250 gr	30-60 pcs /min	100 L	5
VLFMG-100-5	100 gr - 1500 gr	30-60 pcs /min	200L	5



ELECTRICAL POWER	Main machine power: 5 kW
VOLTAGE	400 V, 3 Phase, 50 Hz;
HEATING SYSTEM	3000 W, Heater control by thermostat.
PLC SYSTEM, SERVO MOTORS, INVERTERS	OMRON
RESERVOUR CAPACITY	100 L - 200 L
WEIGHT	1200 KG
COLOR	Stanless Steel
AIR PRESSURE SUPPLY	6 BAR 500 L/min
MEASURES	WIDTH: 1000 mm X LENGTH: 3500 mm X HEIGHT: 1800 mm
ADDITIONLA OPTIONS	WHEELS AND ADJUSTABLE FEET SYSTEM



ELECTRICAL POWER	Main machine power: 7.5 kW
VOLTAGE	400 V , 3 Phase, 50 Hz;
HEATING SYSTEM	3000 W, Heater control by thermostat
PLC SYSTEM, SERVO MOTORS, INVERTERS	OMRON
RESERVOUR CAPACITY	100 L – 200 L
WEIGHT	1200 KG
COLOR	Stanless Steel
AIR PRESSURE SUPPLY	6 BAR 500 L/min
MEASURES	WIDTH: 1000 mm X LENGTH: 3500 mm X HEIGHT: 1800 mm
ADDITIONLA OPTIONS	WHEELS AND ADJUSTABLE FEET SYSTEM

3.3 | NUT BUTTER FILLING MACHINE



- The Nut Butter filling machine is ideal for filling Granulated Hazelnut Paste, Granulated Chocolate Paste and other product.
- The filling machine allows the use of glass jars and plastic containers.
- The filling machine is adapted to pour the product from 20 to 1500 g into containers.
- The filling control system can be implemented in various ways: SUCTION, PRESSURE or, if desired, a servo system is installed.
- Filling reservoir with double screw conveyor.
- The design of the machine makes it easy to ensure the cleaning of the machine while maintaining the necessary hygiene.
- If necessary, the tank with a double screw can be equipped with a double jacket.
- The structure of the machine is made of AISI304 or AISI316 stainless steel.

The filling machine is ideal for granulated hazelnut and chocolate paste manufacturers and other food industries.

MACHINE CODE	FILLING WEIGHT	PRODUCTION CAPACITY	RESERVOIR WITH DOUBLE SCREW CONVEYOR	NUMBER OF POURING NOZZLES
VLFMG-HZ-20-1	20 gr - 250 gr	6-12 pcs/min	100 L	1
VLFMG-HZ-100-1	100 gr - 1500 gr	6-12 pcs/min	100 L	1
VLFMG-HZ-20-2	20 gr - 250 gr	12-24 pcs/min	100 L	2
VLFMG-HZ-100-2	100 gr - 1500 gr	12-24 pcs/min	100 L	2



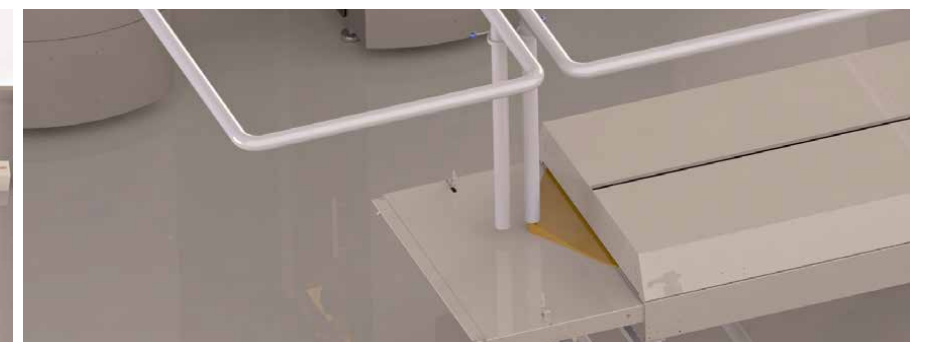
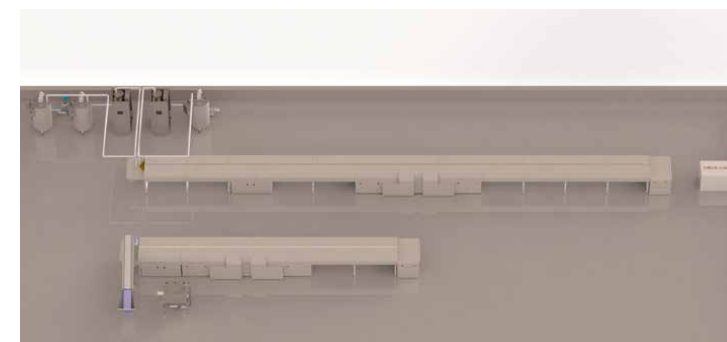
CHAMBERS
AND SYSTEMS
FOR CHOCOLATE
PRODUCTION



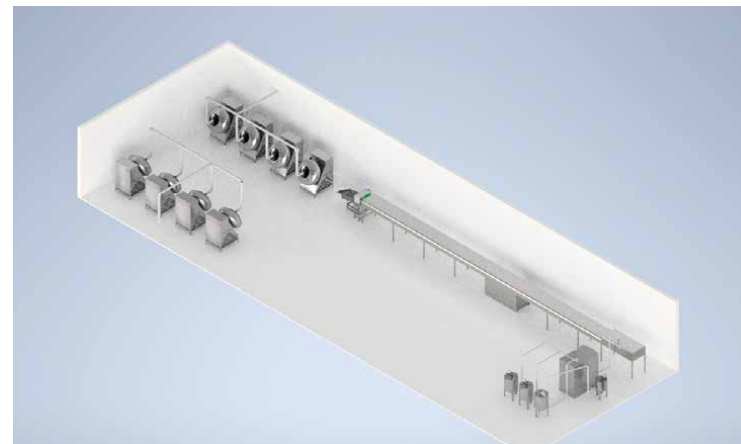
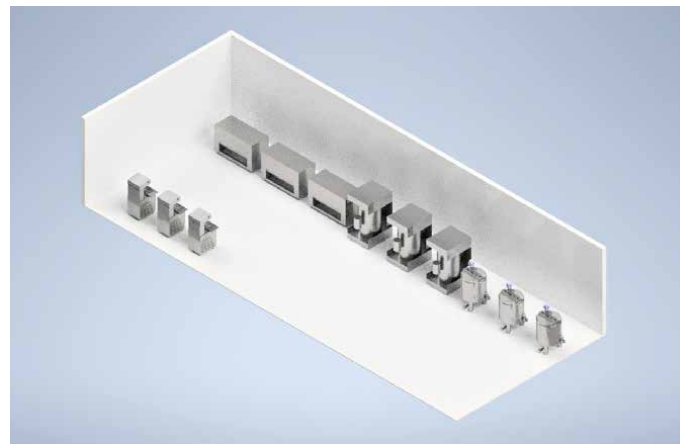
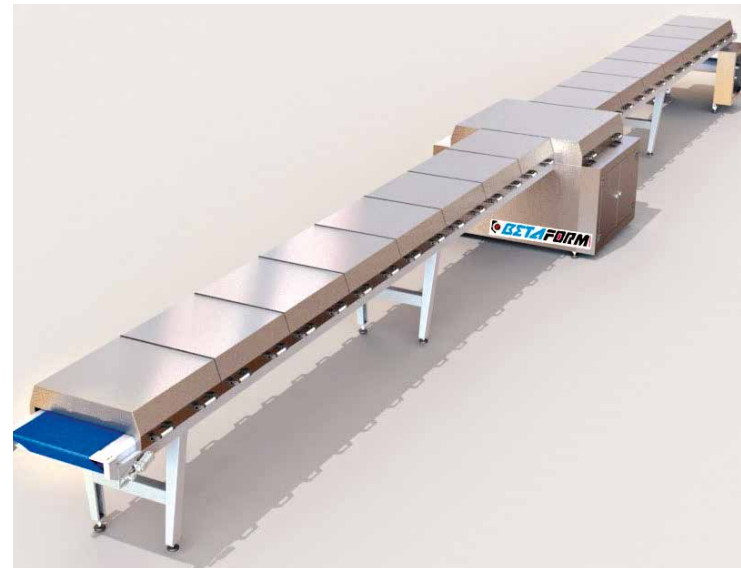
4.1 ROOMS FOR DRAGEE PRODUCTION



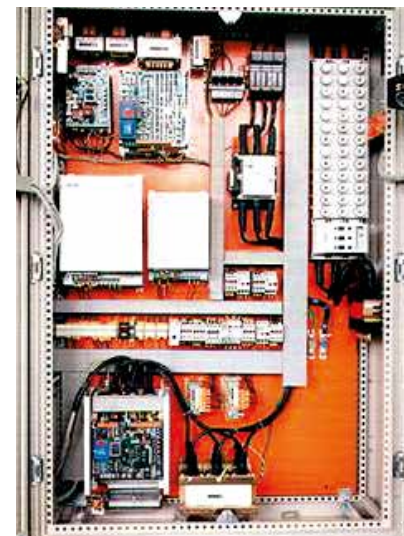
4.2 ROOMS FOR THE PRODUCTION OF CHOCOLAT DROPS






























4.3 ONE SHOT CHOCOLATE PRODUCTION CHAMBER (TABLET, MADLEN)



5.0 CHOCOLATE PRODUCTION AUTOMATION SYSTEMS



REFERENCE



**PACKAGING MACHINES AND
AUTOMATION SYSTEMS INDUSTRY
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