



PACKAGING & CHOCOLATE

Carle & Montanari | | FIMA

**CHOCOLATE
PREPARATION**

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PREPARATION

MOULDING

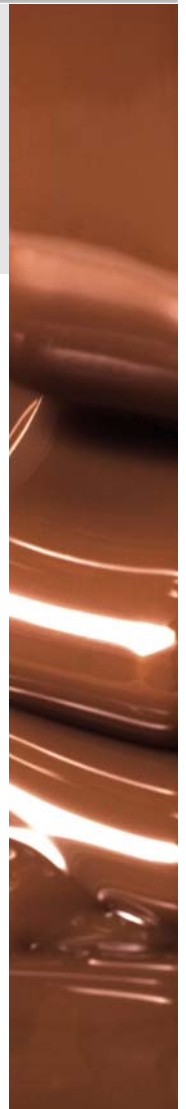
WRAPPING

PRIMARY
PACKAGING

SECONDARY
PACKAGING

BETA X

Chocolate temperers



STANDARD FEATURES

- New vertical temperer machines suitable for the tempering of chocolate, compound and fatty or spread creams, with a capacity ranging from 100 to 4.000 kg/h
- New design, new materials and a new user friendly touch-screen operator panel
- Temperatures directly controlled on chocolate during all tempering steps
- New, accurate tempering treatment with lower energy consumption
- High flexibility due to a wide output production
- Optimized water circulation system
- Integrated pre-treatment available, to ensure that all the chocolate mass feeding the machine has the same controlled temperature
- VKB - chocolate feeding pump included

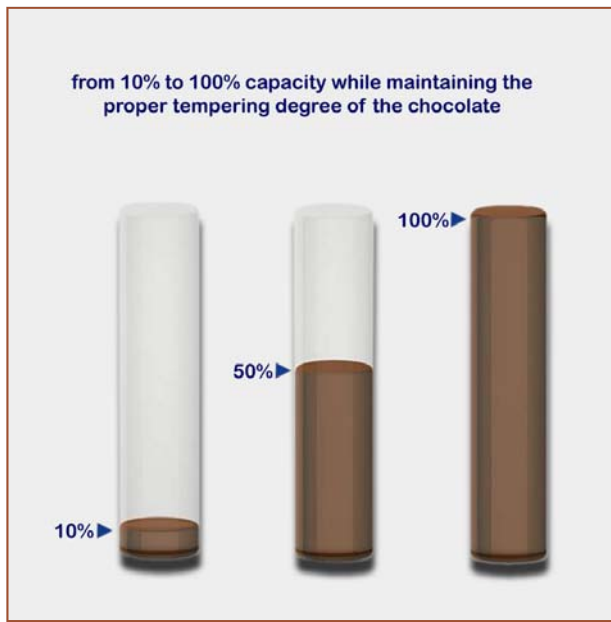
OPTIONALS

- SCAMB - decrystallizer, stainless steel tube bundle heat exchanger

TECHNICAL DATA

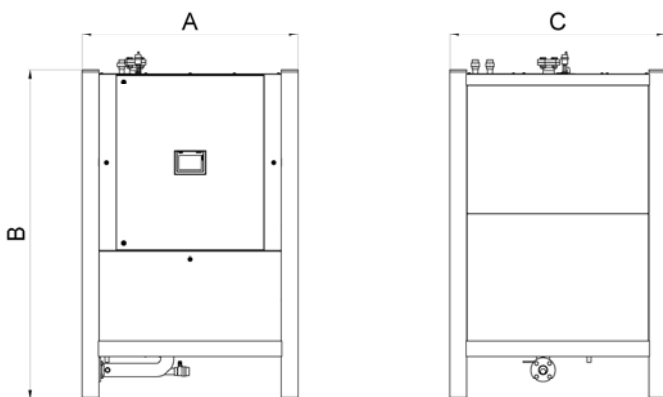
		BETA X1	BETA X2	BETA X4
Weight (dry weight / operating weight)	Kg	1300/1400	1650/1800	2400/2600
Installed power	kW	13	18	22
Installed power (with optional pre-treatment sector)	kW	37.5	42.5	46.5
Cold water (0-6° C) consumption	l/h	2150	4300	8600
No. of segments		3 + 1 optional pre-treatment		

		BETA X1		BETA X2		BETA X4	
Efficiency	%	98		98		98	
Productivity		min	max	min	max	min	max
Chocolate	Kg/h	500	1000	1000	2000	2000	4000
Cocoa liquor	Kg/h	250	500	500	1000	1000	2000



HIGH FLEXIBILITY
New hydraulic circuit able to operate at a very low rate

DIMENSIONAL SCHEME



	BETA X1 mm	BETA X2 mm	BETA X4 mm
A	1464	1464	1824
B	2200	2200	2200
C	1464	1464	1824

