



**Savy**  
GOISEAU



**ENROBER - TEMPERER - MOULDER**

**GOLD 2**



**CAPACITY : 24 Kg**

**GOLD 4**



**CAPACITY : 40 Kg**

**CONTINUOUS TEMPERING 3 PHASES**  
(45 - 27 - 30 adjustable)



Enrobing system « **CHOCOPLAK** »  
With automatic paper stop



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# ENROBER - TEMPERER - MOULDER

The **GOLD 2** **GOLD 4** tempering machines are equipped with our 3 phases continuous tempering system with adjustment of 3 instructions (45° - 27° - 30°) to eliminate the possibility of thickening of the chocolate. By adding the transporter kit, it's transformed into a complete enrober and with the vibrating table, it's transformed into a moulding station.

## TEMPERER

The machine is equipped with an integrated cooling unit and our 3 phases tempering system. There is not any electronic components, all the parts are electro mechanicals.

The using is easy, with only 2 controls to operate:

- The 5 positions selector knob
- The 3 phases regulator

## ENROBER

The enrobing kit is centered on the tempering machine. It is completed with an entry belt, an enrobing belt, variable vibration and a pivoting detailer. The gutter is on the conveyor. The fan is adjustable in height and in speed. The products are removed from the paper.

Options: Half enrobing and bottoming in option - Passing height: 70 mm

Production from 40 to 50 bonbons per passing

### *2 enrobing systems*

- **CHOCOPLAK** : The paper drive weight leans on 2 notched belt. The pick-up plate is already in place when the products arrive. Just have to cut the paper and pick up the plate of chocolates.
- **SORTIE PAPIER** : The products arrive on the paper, driven by the exit conveyor belt on the enrobing conveyor. It needs to slide the plate under this paper, and cut it. Length : 0.9 m on **GOLD 2** and 1.2m on **GOLD 4**.



## MOULDER

Vibrating table adaptable on the temperer

Pneumatic dosing with pedal

Options:

- Dosing head with two filling sheets
- **Transmoulder MPT6** - Moulding conveyor for dosing of thermoforms and polycarbonates moulds 135/175 x 275 mm



## TECHNICAL CHARACTERISTICS

	<b>GOLD 2</b>	<b>GOLD 4</b>
Capacity:	24 kg	40 kg
Tension :	230 v single-phase. 50/60 Hz	
Power :	2.8 kW	3.7 kW
Width of belt :	220 mm	220 mm
Passing height :	45 mm	45 mm
Working height:	105 cm	105 cm
Width :	58 cm	58 cm
Width wit CHOCOPLAK :	132 cm	132 cm
Total width with paper exit :	175 cm	205 cm
Depth :	68 cm	68 cm
Height:	138 cm	148 cm
Weight : Temperer	120 Kg	132 Kg
Enrober	145 Kg	158 Kg

## ADVANTAGES OF THE CHOCOPLAK SYSTEM

- Automatic stop of the paper
- Very quick and easy pick-up of the chocolates
- No plate to slip under the chocolates or the paper, no uneven manual pulling on the paper which can damage the chocolates.

The characteristics given in the text and the illustrations in this document are not binding and can be modified

