

CYCLOP automatic tempering machine

The CYCLOP 50 and CYCLOP 80 tempering machines are fully automatic continuous tempering machines with cooling compressor and tempering column. They are standard equipped with a vibrating table for moulding.

This machine will continuously temper and de-temper the chocolate. This means that warm chocolate (+/- 45°C) can be added during operation, so that the machine can be used continuously throughout the day.

OPTIONS:

Dosing head with pneumatic valve:

- Used for accurate and clean dosing of chocolate into moulds or hollow figures
- Mould guiding system is supplied for correct positioning of the mould under the dosing head
- Heated scraper and dosing unit is standard

Enrobing attachment:

- Can easily be fitted to the CYCLOP tempering machines
- Enrobing grill and exit belt on paper are two separate parts, which makes cleaning easy.
- Conveyor is composed of an entry wire belt, a coating wire belt, a vibrating device and a high speed detailer, all adjustable in speed
- Coating gutter is adjustable in order to control the thickness of the double chocolate curtain
- Blower adjustable in height and air velocity
- Polycarbonate cover to keep better temperature
- Truffle grill and truffle mill can be supplied

Cooling belt:

- Tunnel comes in a standard module of 4 meter and can be extended in sections of 2 meters
- Cooling compressor is built-in
- Convection and radiation cooling
- Can be supplied in different belt widths up to 320 mm
- Transparent covers



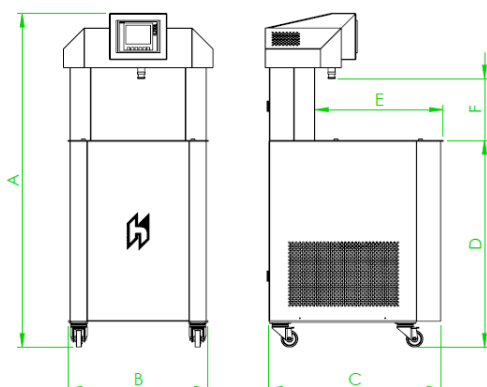
Dosing head with pneumatic valve



Cooling tunnel CHILL 180



Enrobing attachment



(mm)	CYCLOP 50	CYCLOP 80
A	1600	1600
B	600	680
C	800	845
D	980	980
E	540	620
F	320	320

Advantages of CYCLOP:

- Efficient, reliable, balanced long-life cooling system
- Powerful heating system for fast melting and de-tempering of chocolate
- Take-off valve to empty the system completely
- SIEMENS touch screen
- PLC system and all electrical components which are used are worldwide available
- Sturdy sandblasted frame
- Anti-dripping edge
- Small solid particles (up to 3 mm) can be mixed in the chocolate
- Foot pedal can be changed from position (higher-lower / left-right)



Technical specifications:

	CYCLOP 50	CYCLOP 80
Capacity of chocolate	50 kg	80 kg
PLC system with touch screen command panel	Yes	Yes
Electrical connection	3 x 400V + N, 50 or 3 x 220 V, 60 Hz	3 x 400V + N, 50 or 3 x 220 V, 60 Hz
Electrical power	4.7 kW (16A)	4.7 kW (16A)
Machine on wheels	Yes	Yes
Day-Night mode	Yes	Yes
Electrical heated hopper	Yes	Yes

The CYCLOP can be used in combination with the HML 240 S and HML 480 S semi-automatic moulding lines.



HML 240 S



HML 480 S

