

Self temperer: Automatic tempering machine for moulding, depositing or enrobing

The HST self temperer is available as moulding or depositing machine. Optionally an enrobing grill is available. It is equipped with a water-heated chocolate tank that heats the chocolate up to +/- 40°C. Underneath this tank a pump circulates the chocolate to the tempering column that cools and mixes the chocolate until the right temperature is reached. The tempered chocolate flows out of the chocolate outlet back in the tank. Since the tank is always kept warm, it will de-temper part of the chocolate so that it can be recycled permanently.

There are several versions available:



HST-M

HST-M: self tempering moulding machine

This is the basic automatic tempering machine which can be used for filling moulds by overflowing them (for manual moulding or in combination with HML 600 moulding line).

- For manual moulding, a vibrating table can be attached in order to remove air bubbles from the chocolate and to create a chocolate shell.
- A 3-way valve and exit pipe can be fitted in order to evacuate the tempered chocolate for use elsewhere.

HST-D: self tempering depositor

This version is equipped with a separate depositing pump. This allows you to deposit an exact volume. A foot pedal activates the depositing system.

- Depositing into praline moulds
- Depositing into hollow figures
- Decoration into moulds
- In-line operation: when placing several machines in-line, several colours can be decorated into the same moulds.
- Different nozzles can be fitted, depending on the clients needs.
- The depositing plate can easily be exchanged.

HST-E: self tempering enrober

The HST self temperer can be equipped with a 300 mm enrobing grill. This consists of:

- Entrance grill, main grill, top and bottom enrobing, vibration, adjustable blower and adjustable de-tailer
- In order to keep the right conditions in the enrobing area, there is a plastic cover and two adjustable heating elements.
- Can be combined with an exit transport belt or with a cooling tunnel.



HST-D



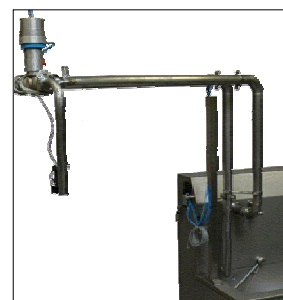
HST-E



Swirling nozzles



Flexible nozzles



Exit pipe (option)



Three HST-D units placed in-line

Technical specifications:

	HST-M 150	HST-D 150	HST-E 150
Capacity of chocolate	80 kg	80 kg	80 kg
Tempering capacity	150-200 kg/h*	150-200 kg/h*	150-200 kg/h*
Pump capacity	700 kg/h	700 kg/h	700 kg/h
Separate depositing pump, programmable, temperature controlled	No	Yes	No
Enrobing grill	No	No	300 mm
PLC system with touch screen command panel	Yes	Yes	Yes
Level sensor for automatic filling	Yes	Yes	Yes
Electrical connection	3 x 400 V +N, +PE, 50 Hz**	3 x 400 V +N, +PE, 50 Hz**	3 x 400 V +N, +PE, 50 Hz**
Electrical power	4 kW	6 kW	4,5 kW
Water-heated hopper with heating element	Yes	Yes	Yes
Machine on wheels	Yes	Yes	Yes
Dimensions			
Width	1300 mm	1300 mm	1300 mm
Depth	800 mm	800 mm	800 mm
Height	930 mm	930 mm	930 mm

* Tempering capacity depending on the type of chocolate and temperatures

** Other electrical specifications on request