

CHOCOLAB



CHOCOLAB is the mini-chocolate lab conceived by FBM.

Chocolab is the summary of what you can produce with chocolate by satisfying the needs of the most experienced chocolatiers. Chocolab is a workbench, with inside cooled compartment, that can transform itself into multiple machines. Thanks to its components allows to make all works in clean and simple manner: from moulding to coating, from truffles to hollow moulds, from dripping to filling. In a few moments and with simple gestures you switch from one mode to another, transforming the workbench in machine for production of pralines, chocolates, truffes, tablets, coatings.

COMPONENTS: removable turning table (for truffle products)
 electronic dosing device with repetitions
 moulds loader
 enrobing attachment
 vibrating table
 tipping device

refrigerated compartment with temperature till 5 ° C

The system for chocolate by thermal induction ensures best precision and reactivity and at the same time ensures low power consumption. Chocolab provides a reserve of tempered chocolate equal to 12 kg.

The operating time is reduced considerably with the application of the system for automatic unloading of screw pump, completely managed by electronic card.

TECHNICAL FEATURES:

Dosing:	up to 9 consecutive dosages
Enrobing:	180 mm wide x 1 meter/minute speed
Moulds loader:	up to 6 each minute
Joust:	tray with a diameter of 350 mm
Bowl capacity:	12 kg
Productivity:	up to 75 kg of tempered chocolate per hour according to the kind of work
Refrigerator:	42 L ³ volume (32 moulds) up to 5 ° C
Voltage:	220/380 V 50 Hz 3-phase + n + g (other voltages on request)
Body size:	mm. 900 x 620 x 900 h
Weight:	150 kg approx

MACHINE WITH SWIVEL LOCKING CASTERS

MACHINE MADE ACCORDING TO CE RULES

EACH MACHINE, AFTER BEING BUILT, IS TESTED IN OUR FACTORY WITH CHOCOLATE FOR AT LEAST 16 HOURS

COD. 19100 Chocolab 2.0: dripping + enrobing + joust _____ £11,818

COD. 11085 Chocolab 2.1: Chocolab 2.0 + mould loader + tipping device _____ £14,091

COD. 11155 Chocolab 2.2: Chocolab 2.1 + mini refrigerator inside _____ £15,000

Pallet _____ £25
Wood cage _____ £100

CHOCOLAB: equipment levels

CHOCOLAB 2.0

removable turning table (for truffle products)
electronic dosing device with repetitions
enrobing attachment
vibrating table
holder for 32 mouldsi (275 x 175)
melting bowl 12 kg
continuous tempering cycle with gas freon R404



CHOCOLAB 2.1

removable turning table (for truffle products)
electronic dosing device with repetitions
moulds loader
enrobing attachment
vibrating table
tipping device
holder for 32 mouldsi (275 x 175)
melting bowl 12 kg
continuous tempering cycle with gas freon R404



CHOCOLAB 2.2

removable turning table (for truffle products)
electronic dosing device with repetitions
moulds loader
enrobing attachment
vibrating table
tipping device
refrigerated compartment with temperature till 5°C
melting bowl 12 kg
continuous tempering cycle with gas freon R404



Vibrating table



Carriage and tray for trouffes

