



AUTOMATIC MOULDING MACHINE TYPE “CONTINUA 30 / 60”

TECHNICAL DESCRIPTION

FUNCTION

In comparison with the manual moulding machine, this machine will temper the chocolate automatically (bring it to the correct working temperature to obtain an ideal end product according to taste, shine, breaking, storage life,...).

Content 30 kg and content 60 kg is available.

Especially for filling and vibrating chocolate moulds: manual, via optional dosing system or via option scraper.

Can be combined with an enrober belt for enrobed pralines, truffles or cookies.

For both types of machines an enrober width of 18 cm respectively 28 cm is available.

Present-day technology.

The result of years of experience in the area of chocolate processing.

MECHANICAL

1. Stainless steel frame, covering, foot-control, distribution pipe, chocolate tray, mixing arm and vibration table in stainless steel.
2. Chocolate will be moved and cooled inside the machine via stainless steel spindle in double jacket stainless steel housing (spindle housing).
3. Cut-away at the front of the frame, for ergonomic foot-control.
4. Distribution pipe can be used as such for filling moulds, or in combination with option dosing system for moulds (Quickfill 3x7 of Quickfill 3x8). These heated dosing heads can be used for the Continua30 and the Continua60.
5. Mixing arm easily removable for cleaning procedures.
6. Machine delivered on 4 castors.

ELECTRICAL

7. At the side the Continua has 3 outlets 220V for power supply of the options, and 1 outlet 24V for the heating of the dosing system for moulds.
8. Standard European electricity 220V 1Ph 50Hz for the Continua30 and 400V 3ph 60Hz for the Continua60. For 60Hz-countries it's optionally 220V 3ph 60Hz.
9. Equipped with main switch and legally required emergency stop valve.
10. Heating carpets around the chocolate tray, the outlet underneath the chocolate tray, the underside of the spindle housing and on top of the distribution pipe.
11. Heating controlled by PLC with PT100 sensors.
12. With three extra mechanical safety thermostats at the inside of the machine.
13. Cooling through hermetic cooling Group 1ph 230V 50Hz. For 60Hz optional 220V 1ph 60Hz execution.
14. Vibration table with separate 1ph vibration motor 35 Watt which vibration power can be controlled through adjustable imbalance discs.
15. Mixing arm driven by motor reducer 0,25 KW Lenze.



16. Spindle of Continua30 driven by motor reducer 0,37 kW Lenze. For Continua60 0,55 Kw.
17. Speed spindle adjustable through frequency controller Omron.
18. Both motors are protected by built-in motor protection in frequency controls.
19. Electrical controls at the inner side of the machine grouped on a central panel with hinges, for easy access.
20. Operation Continua completely integrated in PLC control Omron, which is easily placed for easy access.
21. Standard with coloured screen.
22. With the possibility for Prefamac to control the adjustments parameters by phone.

DIMENSIONS

Continua30

Unpacked: length: 860 MM (940 MM if vibration table is mounted), width: 680 MM (730 MM emergency stop inclusive, height: 1450 MM. 220 kg

Packed: length: 1000 MM, width: 830 MM, height: 1620 MM. 250 kg

Continua60

Unpacked: length: 1060 MM (1140 MM if vibration table is mounted), width: 825 MM (875 MM emergency stop inclusive, height: 1460 MM. 270 kg

Packed: length: 1200 MM, width: 975 MM, height: 1620 MM. 305 kg

Attention please! : The machine may **NOT** be turned (must be upright, can be controlled via Tilt Watch and Shock Watch on the packaging)!