



Chocolate Production & Processing Lines



Where Chocolate Meets Engineering...

MODUFLEX™ MOULDING LINE

The ModuFlex™ Moulding Line is a highly adaptable system designed to accept multiple optional process stations, allowing full customization based on production requirements. Moulds are transported through the line via a pin-pushing mechanism mounted on the chain, ensuring stable and accurate positioning during all operations.

The line can be engineered in either a straight or rectangular layout depending on the customer's factory layout and available space.

Powered by a fully servo-controlled architecture (standard configuration includes 11 servo motors), the system features the exclusive ALPY Cam Profile Depositing Program, delivering exceptionally precise, sensitive and high ratio filling for all one-shot applications.

The production capacity of the line is 15–18 moulds per minute for one-shot chocolate products.

Standard Stations on ModuFlex™ Moulding Line;

Mould Heating Tunnel
One Shot Depositor with Vibration
Elevator Type Cooling Tunnel
Automatic Demoulding Group
Empty Mould Control Section

Optional Stations on ModuFlex™ Moulding Line;

3D Figure Depositor with Horizontal Cooling Tunnel
Ribbon Depositor
Granule & Chocolate/Cream Mixer
Biscuit Feeding System with Pressing Unit

Possible Products with Standard Stations;

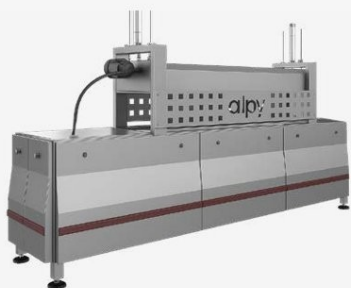
- One Shot Chocolates
- (Filling with fat or water based products)
- Solid Chocolates Possible

Products with Optional Stations;

- 3D Figure Chocolate
- Products with Inclusions
- Chocolate with Biscuit



SOME STATIONS OF MODUFLEX™ MOULDING LINE

**MOULD HEATING TUNNEL**

The glass wool insulated heating tunnel is equipped with 24 ceramic resistance heaters, each rated at 650W. A hot air circulation fan, together with the upward movement of the tunnel, helps prevent mould deformation when the machine remains stopped for extended periods.

**ONE SHOT DEPOSITOR**

There are 5 servo motors on each one shot depositors. 2 pcs for lapels, 2 pcs for pistons and 1 pcs for mould lifter. The temperature of each hopper in the one-shot depositor is controlled by independent hot water tanks and cold water-fed heat exchangers, ensuring precise temperature control during operation.



ALPY Cam Profile Automation, used in the one-shot depositors, provides a real-time motion diagram of all servo motors in the system. These profiles can be fully adjusted according to the product type, enabling highly precise dosing and synchronized movement. This advanced control ensures exceptionally accurate filling ratios, such as 45% chocolate and 55% filling, even at high production speeds.

**GRANULE & CHOCOLATE/CREAM MIXER**

This system is designed to volumetrically mix granules or larger particulate ingredients with chocolate or filling mass prior to the depositing process. The resulting homogeneous mixture is continuously feeding into the depositor, ensuring stable dosing and consistent product quality.

3D FIGURE DEPOSITOR (ONE COLOR)

Mechanical and technological efficiency-driven Single-Color 3D Depositor is designed to perform decoration solely through terminal group movement, using specially heated flexible hoses. The specially manufactured heated hose is spring-protected against flexible movements, preventing any cross-sectional narrowing inside the hose and ensuring continuous nominal flow. The fully servo-controlled 3D Figure Depositor is designed to press single-color chocolate into predefined positions with precise X, Y, and Z-axis movements. Figure G code text is uploaded to the PLC, allowing the depositor to automatically position itself and accurately press chocolate into each cavity of the mould.

**ELEVATOR TYPE COOLING TUNNEL**

The servo-controlled cooling tunnel consists of 40 + 40 flats, providing a total of 80 flats. Each flat holds 6 moulds, resulting in a total capacity of 480 moulds inside the tunnel. Its high-efficiency cooling design ensures uniform and consistent cooling of all products, guaranteeing stable product structure and repeatable quality.

**AUTOMATIC DEMOULDING GROUP**

The demoulding process includes a mould reversing unit, twisting units, and pneumatic hammering units. Twisting is achieved by applying pressure through four pneumatic short-stroke cylinders positioned at the cross-corners of the moulds. Hammering is performed under pneumatic control, ensuring efficient and reliable release of the products from the mould.

**EMPTY MOULD CONTROL SECTION**

At this station, unloaded moulds are inspected. If a mould is detected as not fully emptied, it is automatically removed from the line, and a new mould is feed into the system to ensure uninterrupted and reliable production

PIN-DRIVE™ MOULDING LINE

This is the simplest moulding line configuration, in which the moulds move together with the chain. The pins on the chain engage with the pin slots on the moulds, allowing both to travel together throughout the entire line.

The fully servo-controlled Pim System Moulding Line (standard configuration includes 6 servo motors) is equipped with the ALPY Cam Profile Depositing Program, enabling highly precise and sensitive filling during the one-shot process.

The production capacity of the line is 15–16 moulds per minute for one-shot products.

Standard Stations on Pin-Drive™ Moulding Line;

Mould Heating Tunnel
One Shot Depositor with Vibration
6 Flat Cooling Tunnel
Automatic Demoulding Group

Optional Stations on Pin-Drive™ Moulding Line;

Ribbon Depositor
Granule & Chocolate/Cream Mixer
Biscuit Feeding System with Pressing Unit

Possible Products with Standard Stations;

- One Shot Chocolates
(Filling with fat or water based products)
- Solid Chocolates

Possible Products with Optional Stations;

- Products with Inclusions
- Chocolate with Biscuit



SOME STATIONS OF PIN-DRIVE™ MOULDING LINE



MOULD HEATING TUNNEL

The glass wool insulated heating tunnel is equipped with 24 ceramic resistance heaters, each rated at 650W. A hot air circulation fan, together with the upward movement of the tunnel, helps prevent mould deformation when the machine remains stopped for extended periods.



ONE SHOT DEPOSITOR

There are 5 servo motors on each one shot depositors. 2 pcs for lapels, 2 pcs for pistons and 1 pcs for mould lifter. The temperature of each hopper in the one-shot depositor is controlled by independent hot water tanks and cold water-fed heat exchangers, ensuring precise temperature control during operation.



ALPY Cam Profile Automation, used in the one-shot depositors, provides a real-time motion diagram of all servo motors in the system. These profiles can be fully adjusted according to the product type, enabling highly precise dosing and synchronized movement. This advanced control ensures exceptionally accurate filling ratios, such as 45% chocolate and 55% filling, even at high production speeds.



GRANULE & CHOCOLATE/CREAM MIXER

This system is designed to volumetrically mix granules or larger particulate ingredients with chocolate or filling mass prior to the depositing process. The resulting homogeneous mixture is continuously feeding into the depositor, ensuring stable dosing and consistent product quality.



FLATTED COOLING TUNNEL

The tunnel is designed so that the moulds travel through 6 consecutive flats. Each flat is 12 meters long, providing a total of 72 meters of effective cooling process for the products.

This extended cooling path ensures stable crystallization, uniform product structure, and consistent quality even at high production capacities.



AUTOMATIC DEMOULDING GROUP

The demoulding process consists of a mould reversing unit, twisting units, and pneumatic hammering units. Twisting is achieved by applying pressure with four pneumatic short-stroke cylinders positioned at the cross-corners of the moulds. Hammering is performed under pneumatic control, ensuring efficient and reliable release of the products from the mould.

ELEGANCE™ SHELL MOULDING LINE

Elegance Shell Moulding Line can be designed in either a straight or rectangular layout, depending on the customer's available floor space. The fully servo-controlled Chocolate Shell Moulding Line (standard configuration includes 31 servo motors) is a highly flexible system to which multiple optional stations can be integrated according to production requirements. The capacity of the line is 12–15 moulds per minute for shell products, and 15–18 moulds per minute for one-shot products.

Standard Stations on Elegance Shell™ Moulding Line;

Mould Heating Tunnel,
One-Shot Depositor with Vibration,
Shell Making Group,
Horizontal Shell Cooling Tunnel,
Elevator Type Shell Cooling Tunnel,
One-Shot Depositor For Filling with Vibration,
Elevator Type Filling Mass Cooling Tunnel,
Mould Heating Tunnel,
Chocolate Depositor (Covering) with Vibration,
Scraper Drum
Elevator Type Main Cooling Tunnel
Automatic Demoulding Group
Empty Mould Control Section

Optional Stations on Elegance™ Shell Moulding Line;

3D Figure Depositor with Horizontal Cooling Tunnel
Hollow Chocolate Production Group
Ribbon Depositor
Granule & Chocolate/Cream Mixer
Biscuit Feeding System with Pressing Unit
Wafer Feeding System



Possible Products with Standard Stations;

- Shell Type Chocolates
(Filling with fat or water based products)
- One Shot Chocolates (Filling with fat or water based products)
- Solid Chocolates

Possible Products with Optional Stations;

- Chocolates with double fillings
- 3D Figure Chocolates
- Hollow Chocolates
- Products with Inclusion in Chocolate or Filling Mass
- Chocolate with Biscuit
- Chocolate with Wafer

SOME STATIONS ON ELEGANCE™ SHELL MOULDING LINE



MOULD HEATING TUNNEL

The glass wool insulated heating tunnel is equipped with 24 ceramic resistance heaters, each rated at 650W. A hot air circulation fan, together with the upward movement of the tunnel, helps prevent mould deformation when the machine remains stopped for extended periods.



ONE SHOT DEPOSITOR

There are 5 servo motors on each one shot depositors. 2 pcs for lapels, 2 pcs for pistons and 1 pcs for mould lifter. The temperature of each hopper in the one-shot depositor is controlled by independent hot water tanks and cold water-fed heat exchangers, ensuring precise temperature control during operation.



SHELL MAKING SECTION

In the shell-making section, the system includes mould reversing units, vibration units, scraping stations, a horizontal cooling tunnel, and a final mould reversing unit.



After the filling process, the moulds are inverted and transferred to the vibration unit, where the excess chocolate is gently removed in a controlled manner. The moulds are then conveyed through the horizontal cooling tunnel while remaining in the inverted position to stabilize the chocolate mass.



By the time the moulds return to their original operating position, the chocolate does not flow from the side walls toward the center. This ensures that the product's outer geometry remains intact and a perfectly uniform shell thickness is achieved. This method provides excellent stability and repeatability, especially for thin-shell chocolate products.



SCRAPER DRUM

The scraper drum is used to remove excess chocolate from the end section of the moulds and to ensure a smooth, uniform surface. The drum is water-heated to maintain thermal stability during operation.

The chocolate collected by the drum is transferred to a mini stock tank through a screw conveyor system.



ELEVATOR TYPE COOLING TUNNEL

There are 3 pcs servo-controlled elevator type cooling tunnels on the standard Shell line.

First one is for Shell cooling which has 20 + 20 flats, providing a total of 40 flats. Each flat holds 2 moulds, resulting in a total capacity of 80 moulds inside the tunnel.

Second one is for Filling mass cooling which has 20 + 20 flats, providing a total of 40 flats. Each flat holds 4 moulds, resulting in a total capacity of 160 moulds inside the tunnel.

Thirteenth one is main cooling tunnel which has 40 + 40 flats, providing a total of 80 flats. Each flat holds 6 moulds, resulting in a total capacity of 480 moulds inside the tunnel.

Its high-efficiency cooling design ensures uniform and consistent cooling of all products, guaranteeing stable product structure and repeatable quality.



AUTOMATIC DEMOULDING GROUP

The demoulding process includes a mould reversing unit, twisting units, and pneumatic hammering units. Twisting is achieved by applying pressure through four pneumatic short-stroke cylinders positioned at the cross-corners of the moulds.

Hammering is performed under pneumatic control, ensuring efficient and reliable release of the products from the mould.



EMPTY MOULD CONTROL SECTION

At this station, unloaded moulds are inspected. If a mould is detected as not fully emptied, it is automatically removed from the line, and a new mould is feed into the system to ensure uninterrupted and reliable production

SPINNER MOULDING LINE

This line is specially designed for the production of hollow chocolate products. Optionally, 3D figure depositors can be mounted to produce two-color or multi-color hollow chocolates.

The system is available in two different models:

- 1 mould per holder
- 2 moulds per holder

A special vibration process on the spinner group ensures uniform wall thickness and a smooth surface finish for all hollow products. Each holder has independent vibration unit.

Production Capacity:

- 4-5 moulds per minute (1 mould/holder model)
- 8-10 moulds per minute (2 moulds/holder model)

Standard Stations on Spinner Moulding Line;

Mould Heating Tunnel
Chocolate Depositor with vibration
Mould Closing Unit
Mould Reversing Unit
Spinner Group
Cooling Tunnel Feeding System
Cooling Tunnel to Line Feeder
Mould Opening Group
Vacuum System Demoulding Group.

Optional Stations on Spinner Moulding Line;

3D Figure Depositor with Horizontal Cooling Tunnel
Automatic Toy Capsule Feeder
Mould Opening&Closing Groups

Possible Products with Standard Stations;

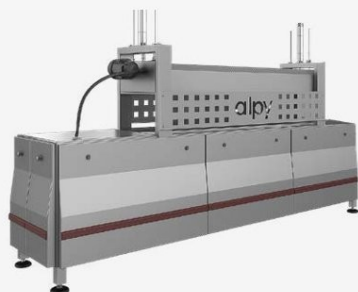
- Hollow Chocolates

Possible Products with Optional Stations;

- Hollow Chocolates with Different Figures
- Hollow Chocolates with Toy Capsules



SOME STATIONS ON SPINNER MOULDING LINE



MOULD HEATING TUNNEL

The glass wool insulated heating tunnel is equipped with 24 ceramic resistance heaters, each rated at 650W. A hot air circulation fan, together with the upward movement of the tunnel, helps prevent mould deformation when the machine remains stopped for extended periods.



CHOCOLATE DEPOSITOR

There are 2 servo motors on chocolate depositor. 1 pcs for lapels and 1 pcs for pistons. The temperature of hopper of the chocolate depositor is controlled by an independent hot water tanks and heat exchangers.



3D FIGURE DEPOSITOR (ONE COLOR)

Mechanical and technological efficiency-driven Single-Color 3D Depositor is designed to perform decoration solely through terminal group movement, using specially heated flexible hoses. The specially manufactured heated hose is spring-protected against flexible movements, preventing any cross-sectional narrowing inside the hose and ensuring continuous nominal flow. The fully servo-controlled 3D Figure Depositor is designed to press single-color chocolate into predefined positions with precise X, Y, and Z-axis movements. Figure G code text is uploaded to the PLC, allowing the depositor to automatically position itself and accurately press chocolate into each cavity of the mould.



AUTOMATIC TOY CAPSULE FEEDER

There is vessel for toy capsules. Capsules in this vessel enters to the product slot and pour into the moulds automatically by help of the lapel system.

SPINNER GROUP

The system is equipped with a total of 5 servo motors for full automation and precision control.

Spinner mould feeding group and mould unloading group are servo-controlled on both the horizontal and vertical axes (2 servo motors). One servo motor drives the main spinner rotation, and another servo motor drives the mould rotation group. A magnetic holding system is used in the bookmould transfer group to prevent moulds from moving along the rails. This design allows one group of moulds to transfer while other moulds continue rotating without interruption.



Spinner Group Configuration

- Spinner environment: 5 holders per layer
- Spinner rows: 4 layers per spinner
- Each holder accommodates 1 or optionally 2 moulds
- Total spinner capacity: 20 moulds (single) or 40 moulds (double)

Production speed:

- 4–5 bookmoulds/min (20 mould capacity)
- 8–10 bookmoulds/min (40 mould capacity)
- Spinning time: 6–10 minutes with variable main rotation speed: 0.5–5.0 rpm Each row includes its own vibration unit, which can be individually stopped during mould transfer.



COOLING TUNNEL

There are 2 moulds per row on the modular conveyor belt of the tunnel. Total cooling length is 19,200 mm and tunnel total mould capacity is 240 moulds. Average cooling time per mould: 30 minutes. The cooling tunnel operates on a start-stop control system. After each set of 2 moulds is fed into the tunnel, the conveyor moves forward and pauses until the next group of moulds is loaded. A special perforated (holed) belt design allows for simultaneous top and bottom cooling, ensuring even temperature distribution and high product quality.



AUTOMATIC VACUUM SYSTEM UNLOADING GROUP

The mould unloading group consists of three main sections:

- Mould hammering unit
- Mould opening unit
- Vacuum system unloading section

After cooling, each mould is gently hammered to loosen the products, then opened automatically.

The finished chocolates remain on one side of the mould, where the vacuum unloading system carefully lifts and transfers them onto the conveyor belt. This process ensures fast, precise, and damage-free demoulding for all hollow chocolate products.



MULTI-COLOR FIGURE MOULDING LINE

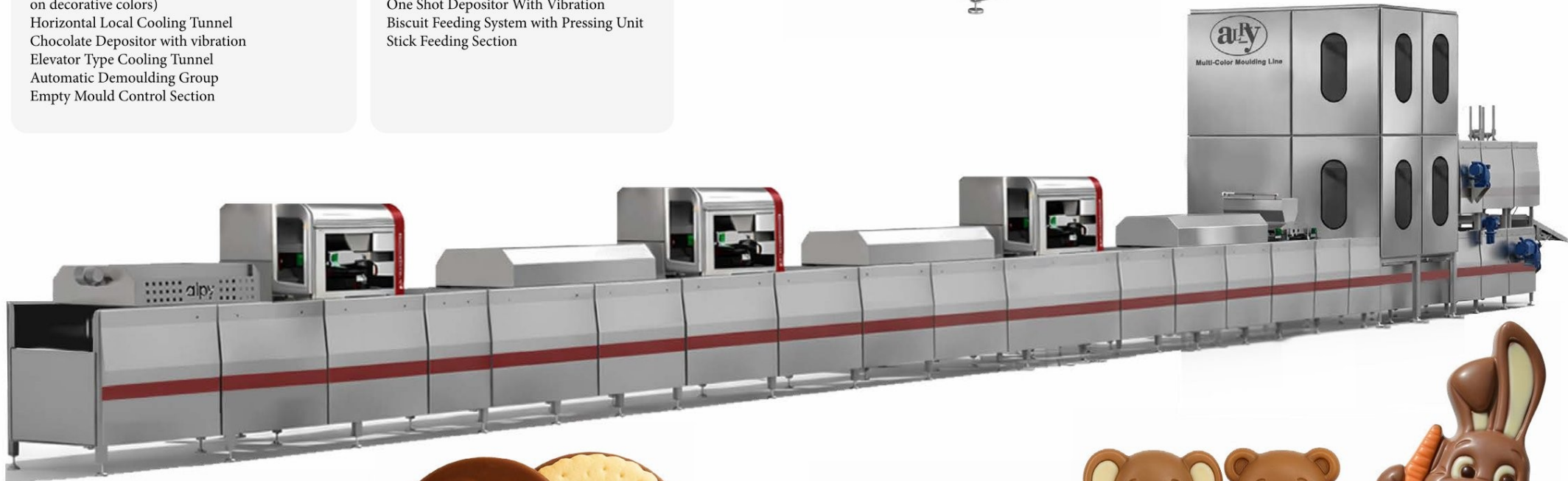
The Alpy Multi-Color Figure Moulding Line is specially designed for producing decorative products with multiple colors and complex 3D effects. Our figure depositor operates with a CNC-based system. The drawings of the figures on the mould are converted into G-code text files through a dedicated software. These G-codes are then uploaded to the PLC, allowing the depositor to complete the decoration process with CNC-level precision and motion control.

Standard Stations on Multi-Color Figure Moulding Line;

Mould Heating Tunnel
Figure Depositor With Vibration (Quantity depends on decorative colors)
Horizontal Local Cooling Tunnel
Chocolate Depositor with vibration
Elevator Type Cooling Tunnel
Automatic Demoulding Group
Empty Mould Control Section

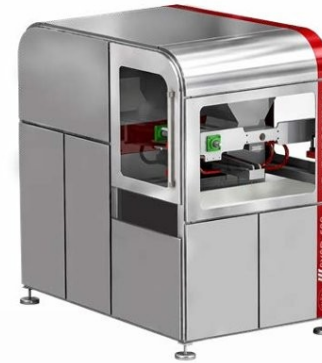
Optional Stations on Multi-Color Figure Moulding Line;

Extra Figure Depositor With Vibration and Horizontal Cooling Tunnel
One Shot Depositor With Vibration
Biscuit Feeding System with Pressing Unit
Stick Feeding Section



3D FIGURE DEPOSITOR (ONE COLOR)

Mechanical and technological efficiency-driven Single-Color 3D Depositor is designed to perform decoration solely through terminal group movement, using specially heated flexible hoses. The specially manufactured heated hose is spring-protected against flexible movements, preventing any cross-sectional narrowing inside the hose and ensuring continuous nominal flow. The fully servo-controlled 3D Figure Depositor is designed to press single-color chocolate into predefined positions with precise X, Y, and Z-axis movements. Figure G code text is uploaded to the PLC, allowing the depositor to automatically position itself and accurately press chocolate into each cavity of the mould.



ROTARY DEPOSITOR DROP CHOCOLATE LINE

The Rotary Depositor Drop Chocolate Line represents the latest technology worldwide for producing uniform, high-capacity drop chocolates, button chocolates, stick chocolates and chunk chocolates.

By P.I.D. controlled system, it is possible to process both real chocolate and compound, even with different viscosity levels, while maintaining consistent weight and shape. All models are equipped with an 800 mm rotary depositor and a 3-flat cooling tunnel with different lengths, where each flat's temperature is individually adjustable for precise cooling control. There are four standard capacity models available as 300 kg/hr, 500 kg/hr, 1000 kg/hr, 2000 kg/hr.

2000 kg/hr model has extra 1 flat with second rotary depositor.



RODUCTION LINE CHARACTERISTICS AND CAPACITY CALCULATION

Machine Model	ARD-800/300	ARD-800/500	ARD-800/1000	ARD-800/2000
Band Width	850 mm	850 mm	850 mm	850 mm
Depositor Working Width	800 mm	800 mm	800 mm	800 mm
Flat on the Line	3	3	3	3+1
Flat on Tunnel	3	3	3	3
Cooling Tunnel 1 Flat Length	7500 mm	11,240 mm	22,440	23,400
Chiller Power	2x7 HP	2x9 HP	4x9 HP	4x10 HP
Total Production Line Length	10500 mm	14,240 mm	25,440 mm	28,550 mm

FLATTED SYSTEM DRAGEE FORMING LINE

The specially designed Alpy Dragee Forming Line features a compact, flatted system structure that allows low-profile installation and efficient space utilization.

The Flatted System Dragee Chocolate Forming Line integrates the forming drums, conveyor belt, and cleaning drum into a single streamlined body. The entire structure is cooled by a dedicated condenser group positioned beneath the machine, ensuring continuous and stable temperature control during production.

The former group has a 600 mm operating width. The standard configuration includes one former set, while the line can be optionally equipped with two or more former sets depending on the required production capacity.

- Capacity with 1 former set: 130–150 kg/hr
 - Capacity with 2 former sets: 260–300 kg/hr
- This system is ideal for high-efficiency forming of dragee and similar chocolate products, combining compact design, modular capacity options, and reliable cooling performance



The Dragee Chocolate Forming Line can be equipped with four former sets. Two former sets can run the same product, while the other two can be configured for a different product. At any time, two former sets operate simultaneously to increase flexibility and efficiency.



CONTINUOUS REFINING GROUP



Continuous System Chocoline consist of a Preparation Mixer, a Service Tank, and a Conti Ball Mill with a 200-liter pre-stock tank.

Optionally, a loadcell group and powder raw material feeding bunkers can be added to the Preparation Mixer for fully automatic and precise ingredient dosing.

These systems are designed for non-stop operation, ensuring consistent quality, stable fineness, and reliable product output throughout the process.

ALPY Chocoline 500/P

- Output Capacity: 400–500 kg/hr (powder sugar–based products)
- Preparation Mixer: 500 kg/batch
- Service Tank: 1000 liters
- Ball Mill: ACB-500 Conti Ball Mill

ALPY Chocoline 1000/P

- Output Capacity: 750–1000 kg/hr (powder sugar–based products)
- Preparation Mixer: 1000 kg/batch
- Service Tank: 2000 liters
- Ball Mill: ACB-1000 Conti Ball Mill

By connecting two ACB-1000 Conti Ball Mills in parallel together with a heat exchanger, the total production capacity can reach up to 2000 kg/hr.

BATCH SYSTEM REFINING GROUP



Batch System Refining Group consist of a Preparation Mixer and a Batch System Ball Mill.

These systems are used for low-capacity refining of compound, chocolate, cream, and other fat-based products. The mixture coming from the mixer is circulated inside the vessel for a certain period until the desired final fineness is achieved, after which it is transferred to the storage tanks.

•The **ABM-500 Batch System Ball Mill** has an output capacity of **500 kg per 3 hours** for powdered-sugar–based products.

•The **ABM-1000 Batch System Ball Mill** has an output capacity of **1000 kg per 4–5 hours** for powdered-sugar–based products.

ALPY Batch System Group 500/P

- Output Capacity: 500 kg/3hr (powder sugar–based products)
- Preparation Mixer: 500 kg/batch
- Ball Mill: ABM-500 Batch System Ball Mill

ALPY Batch System Group 1000/P

- Output Capacity: 1000 kg/4-5hr (powder sugar–based products)
- Preparation Mixer: 1000 kg/batch
- Ball Mill: ABM-1000 Batch System Ball Mill

CONTI BALL MILL



In the continuous refining process, the pre-mixed product coming from either a service tank or a preparation mixer by speed controlled pump, enters the mill from the bottom inlet. As it moves upward through the chamber filled with hardened steel balls, the product is gradually refined to the desired micron level.

After this micronisation phase, the finished mass flows out from the discharge outlet and is collected in a 200-liter pre-stock tank positioned beneath the system.

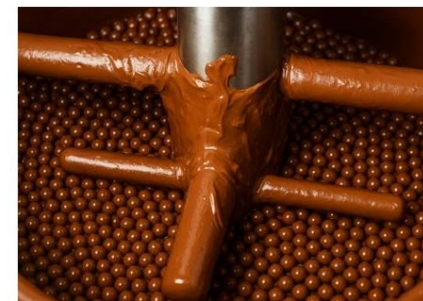
Our Conti Ball Mill range includes two capacity options:
ACB-500, offering 400–500 kg/hr,
ACB-1000, offering 700–800 kg/hr refining capacity.

BATCH SYSTEM BALL MILL



Our Batch System Ball Mill range is offered in two capacity models: the ABM-500, with a refining output of 500 kg per 3 hours, and the ABM-1000, delivering 1,000 kg in 4–5 hours.

In the batch refining process, the pre-mixed product coming from the preparation mixer is continuously circulated inside the ball mill until the required fineness is achieved. Once the targeted micron level is reached, the refined mass is transferred to the storage tanks using the ball mill's integrated pump.



PREPERATION MIXER



ALPY Preparation Mixers are used for mixing and homogenizing all ingredients added for the production of chocolate, compound, or cream before the micronization process.

Optionally, a loadcell group with a hydraulic platform and a powder raw material feeding system can be added. With this system, all liquid and powder ingredients can be dosed into the batch in the correct order by precise weighing.



All powder and liquid raw materials are orderly weighted by loadcell group according to the recipe loaded by the plc panel.

All powder and liquid raw materials are precisely weighed by the loadcell system in the correct sequence, according to the recipe loaded into the PLC panel.

CHOCOLATE TEMPERING MACHINE



The tempering process is a crystallization control method used to obtain the most stable crystalline form of cocoa butter before chocolate transitions directly from liquid to solid.

The ALPY cooling and heating system provides a highly sensitive tempering process with $\pm 0.2^{\circ}\text{C}$ accuracy, while specially designed scrapers ensure homogeneous tempering throughout the entire chocolate mass. Independent temperature control of the stainless steel tempering zones is maintained through high-quality insulation.

A de-crystallizer, mounted on the tempering machine, is used to heat the tempered chocolate when returning it back to the storage tank.

ALPY offers four different tempering machine models with capacities of: 250 kg/hr - 500 kg/hr - 1000 kg/hr - 1500 kg/hr

SUGAR MILL



In sugar mills, the final product capacity and fineness depend on the amount of crystal sugar fed into the system. The 4-row pin rotor operating at a high rotation speed of 5000 rpm ensures optimum powder fineness. Integrated filters on the machine provide efficient air circulation and prevent dust from being released into the environment.

The ALPY Single-Head Sugar Mill offers:

- 500 kg/hour capacity with 30–60 micron fineness
- 1000 kg/hour capacity with 50–100 micron fineness

The specially designed ALPY Double-Head Sugar Mill offers:

- 1000 kg/hour capacity with 30–60 micron fineness
- 2000 kg/hour capacity with 50–100 micron fineness

FAT MELTING TANK



ALPY Fat Melting Tanks are designed with a rectangular body to increase fat block feeding capacity. The specially engineered triangular melting serpentine system contacts the fat blocks from two sides, providing a larger heat transfer surface and significantly faster melting time compared to standard melting tanks. ALPY offers four different fat melting tank models with capacities of: 500 liters - 1000 liters - 1500 liters - 2000 liters



CHOCOLATE PRODUCTION MACHINES

STOCK & SERVICE TANKS

Alpy's double-jacketed, electrically heated chocolate storage and service tanks are available in capacities from 1,000 L to 5,000 L. Designed for stable temperature control and hygienic production, these tanks ensure smooth handling and continuous feeding of chocolate to downstream equipment.

For enhanced product quality, the tanks can be equipped with optional vibrating sieve or fan extraction units. These additions help remove unwanted particles, volatiles, and excess moisture from the batch, resulting in a cleaner, more stable, and consistent chocolate mass.



HEAT EXCHANGER

Alpy offers two different heat exchanger models: Surface-Scraping Heat Exchangers and Tube-Type Heat Exchangers. These systems are designed for the continuous cooling of products as they pass through the unit during uninterrupted production processes.

Depending on the product characteristics, viscosity level, and production requirements, Alpy recommends the most suitable heat exchanger model to ensure optimal cooling performance and consistent product quality.

Both models are engineered with hygienic stainless-steel construction, easy-to-clean design, and high energy efficiency, making them ideal solutions for chocolate, creams, fillings, and similar food applications.





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