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TUZCUOĞLUMAKİNE

" Bugün İçin Akıllı Çözüm, Gelecek İçin Güvenli Yatırım "



CHOCOLATE LINE CATALOG

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**FOOD
MACHINERY**

ABOUT US

We have combined our top-level technical professionalism with over 35 years of experience in the industry and have become a solution to your needs. Until today, we have served and continue our services without interruption in line with your demands.

Tuzcuoğlu Makine, which is one of the leading companies of the world and our country, with its understanding of quality products and perfect service, aims to be one of the leading companies in its sector in the near future.

Protecting its innovative line without sacrificing quality, Tuzcuoğlu Makine has been a company that works to provide quality service in the kitchen of the business and aims to lead in every field of production.

In line with the importance we attach to science and technology, we also attached great importance to our R&D studies in order to obtain new information and improve our existing values.

Bringing a new understanding to the industry, offering effective solutions suitable for all areas and budgets, Tuzcuoğlu Makine constantly develops and researches ourselves in this direction and invests constantly in order to meet the needs of the age. He has succeeded.

Every product offered with the signature of Tuzcuoğlu Makine reflects the pleasure and comfort of quality.

ENROBING LINE



CHOCOLATE PROCESSING



CHOCOLATE BALL MILL

- With special angle mixers, the balls move up and down, thus thinning the chocolate mixture.
- Except for the platform chassis, it is made of 304 stainless (chrome-nickel) material,
- Thanks to the PLC touch control panel on the machine, motor and heat controls can be adjusted,
- The prepared product is transferred to the resting boiler with the help of a pump,
- 7.15 - 9.10 mm ball are put into the chamber in proportion to the machine capacity,
- Chocolate in the desired capacity is obtained by mixing for 2-4 hours,
- There is a heating system on the machine,
- The machine chamber (boiler) has an automatic water intake system,
- 7" (inch) PLC control panel is mounted on the panel,
- The main engine is designed with a soft start feature,
- The main motor is designed with speed control,
- Cold water inlet - There is a magnet filter in front of the pump,
- There is a manual discharge valve and elbow on the machine.



CHOCOLATE STORAGE TANK

- It is manufactured to stock and rest the chocolate prepared in the chocolate mixer,
- It is completely made of stainless steel material,
- Its capacity is determined according to the need,
- It is manufactured with a mixer,
- The machine has 3 walls and there is a water and insulation wall,
- The wall heating system is carried out with electric heaters,
- The product transfer pipes are manufactured from completely chrome-nickel material and with a wall heating system,
- The control panel is mounted on the machine.



CHOCOLATE PRE-MIXER

- The tank is designed to mix all of the raw materials and makes them homogenised.
- All parts of the machine are produced by Cr-Ni 304 Stainless Steel.
- Our machine has water pump for hot water circulation and water level indicator.
- The machine has twin covers fixed with hinges and dampers on both sides.
- Our machine has touch screen and PLC system.



SUGAR POWDER GRINDER

- Parts in contact with food are made of stainless material.
- It feeds with a spiral.
- Powdered sugar with a thickness of 35-40 microns is obtained.
- It has the feature of not mixing foreign substances such as metal with the product.
- It is mounted on the electrical panel.
- The machine will automatically transfer the powdered sugar into other machine equipment.



FAT MELTING TANK

- It is designed to melt block butter.
- It is completely made of chrome-nickel material.
- Hot water is serpentine.
- It is manufactured in double skin.
- Wall heating system is realized with electric heaters.
- The melted oil is transferred from the machine chamber to the desired place automatically by the pump.
- Product transfer pipes are manufactured from chrome-nickel material and with wall heating system.
- The electrical panel is mounted on the machine itself.



CHOCOLATE ENROBING MACHINE

- It is completely made of 304 quality stainless material,
- Control panel with LCD screen is mounted on the machine,
- The chocolate reservoir is walled and the wall heating system is manufactured as mounted on the machine itself.
- The machine is manufactured with LED lighting inside the cabin,
- Machine cabin heating is provided by electric heaters,
- Top coating thickness can be adjusted by changing the flow rate of the calibrated blowing fan.
- The machine is manufactured with a single waterfall and a single blowing system.



COOLING TUNNEL

- It is a machine designed to perform the cooling process of the products coming out of the chocolate coating machine,
- The cooling tunnel is manufactured as sub-cooled,
- PVC tape is produced as double-sided pneumatic piston-directed,
- Machine top covers are manufactured with piston lifting system
- The control panel is controlled via the chocolate coating machine with an LCD screen,
- Tunnel length and cooling capacity are selected according to the product to be produced.





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"Bugün için Akıllı Çözüm, Gelecek için Güvenli Yatırım"



FOOD MACHINERY

*Smart solution for today,
Safe investment for the future*

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