Precise Numerical Depositing Technology and Packaging-Integration Solutions of CHOCOLATE

- One Shot
- Decoration
- Mixture Depositing
- Packaging Integration
It is a new type of numerical depositing technology, we have been committed to research and development for chocolate. Numerical control and precision depositing technology of chocolate, We are one of the few such equipment manufacturers around the world; We are the leading pioneer of this advanced technology in China.

1997 The first one shot depositing machine was developed and succeed.
2000 The multi-layer and molds-flat-moving cooling tunnel was successfully developed.
2002 Important upgrade for the numerical one shot depositor was achieved.
2003 The first decoration machine was born.
2006 The cooling tunnel was improved.
2008 Automatic demoulding technique of single-mold was developed.
2009 The one shot depositing and decoration machine were both upgraded again. A new generation of depositing stage is available.
2010 Mixing material depositing machine was made out.
2011 Automatic demoulding technique of double-mold was developed.
2012 The combination between chocolate production and packaging solution was developed and succeed.

Our feature
With our continual and innovative technical capacity to meet the client’s creative products.

We are the global beginners of these following technologies.
- Separation technique: The depositing nozzles are separated from the heat-hopper and piston system, which can make the depositing lighter and faster that greatly improves the efficiency of producing.
- Leak-proof technique: It prevents the piston system from leaking.
- New design of cooling tunnel: It makes the modular way more flexible and optimal
- Auto demoulding technique: It is fit for all kinds of molds including 3D type
- The integration of production and packaging technique: It makes the automation production much more efficient

Our innovative capability make us become a great partner with our clients.
What kind of chocolate will hit the market?

- Soft-filling chocolate with thin shell
- Liqueur chocolate made by one-shot
- Decorated one-shot chocolate
- Floatable Brittle rice-mixed chocolate
- Chocolate with a variety of mixed material
- Lovely decorated chocolate lollipop

More technique combination to make more kinds of products...
Numerical, precision and modular technique subvert the limit of traditional depositing technique. And the packaging integration technique has greatly improved the production efficiency.

**Numerical control technique**
- Accurate dynamic depositing.
- One time fixed position with continuous depositing.
- Nozzle's lifting function in different divisions.

**Precise depositing technique**
- Precise flow control, minimum to 0.01g.
- Precise variable depositing.
- Leak-proof design of piston system.

**Modular technique**
- Configure the production line without limits.
- Flexible change of machine functions.
- Adjust the production line according to the workshop length by making a turn of the production line.

**Packaging integration technology**
- Improve production efficiency.
- Reduce the labor used in packaging step.
- More new packaging styles.
**Depositing Machine Series**

**One shot depositor**
- Equipped with X,Y,Z moving axis and A,B flowing axis.
- Equipped with one shot operation system.
- 48 pistons, can make 24 products each time.
- Fit for products of rich filling such as jam, soft filling, liqueur or colour strip filling.
- Fit for products in different shapes such as 3D, single-side, board and curve.
- Can be upgraded to decoration depositor if necessary.

**Servo depositor**
- Equipped with A,B flowing axis and lifting system.
- Equipped with servo depositing operation system.
- 48 pistons, can make 48 products each time.
- Fit for general depositing and servo depositing.
- Can be upgraded to one shot depositor or decoration depositor if necessary.

**Decoration depositor**
- Equipped with X,Y,Z moving axis and A,B flowing axis.
- Equipped with decorating operation system.
- 48 pistons, can be used in two divisions to do double-colour decoration.
- Fit for all decoration with or without molds.
- Can produce different decoration products through one production line at the same time.
- Can produce one shot products by adding distributing plate if necessary.

**Mixing depositor**
- Equipped with A,B flowing axis, mixing system and liquid level control system.
- Equipped with mixing depositing operation system.
- 16-18 pistons, can make 16-18 products each time.
- Fit for depositing mixed material chocolates such as Brittle rice, variety of nuts and dried fruits.
- Can be replaced by one shot depositor to construct one shot production line.

**Common features**
- Can change products without any stopping, easy to exchange molds.
- Balance material by shaking and swing.
- Easy on writing and amending operation program.
Heating & demoulding machine series

locating & sucking & demoulding machine

Sucking
Lifting
Transporting
Releasing and delivering

Sucking
Lifting
Transporting
Releasing and delivering

Molds for heating

overturning & butt joint & demoulding machine

Turning
Transporting
Butt joint
Releasing and delivering

Molds for heating

3D demoulding machine

opening double-mold
Moving the upper-mold
Closing double-mold
Packaging & sealing machine
Packaging & sealing machine: automatically makes packaging and sealing.

Material-mixing machine
Material-mixing machine: make mixing of all kinds of material according to certain proportion.

Auto stick-placing machine
Auto stick-placing machine: automatically put regular sticks and special-shape sticks into accurate position.

Colour-spraying machine
Colour-spraying machine: sprays colours on chocolates.

Hollow machine
Hollow machine: make material balance and cooling of 3D hollow products.

Turning machine
Turning machine: make turning of production line.
M252 big cooling tunnel
Fit for cooling products which come out from two sets of one shot depositors or decorating depositors.

M158 medium cooling tunnel
Fit for cooling products which come out from single one shot depositor or decorating depositor.

M40 small cooling tunnel
Fit for precooling colour-sprayed products or decorated products.

Advantages of multi-layer and molds flat moving cooling tunnel:
- High efficiency for cooling
- Save energy
- Less occupied space
- Turnable mode
- Production controllable

PARAMETERS

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<th>TYPE</th>
<th>QTY OF MOLDS</th>
<th>POWER</th>
<th>LENGTH OF COOLING TUNNEL</th>
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Production line with two sets of one shot depositors
1. Automatical packaging, sealing.
2. Automatical sucking products, demoulding and heating molds.
3. Precise one shot depositing.
4. Final cooling.

Production line with single one shot depositor and the movement of molds
Empty molds returning back
1. Packaging and sealing products

Note: cooling tunnel of 252 molds is recommended if need to add one shot depositor in the future.

Precise one shot products

3D and 2D molds

Tips: Thin shell products with rich soft filling can make better taste. The product could be more visual appealing if decorated or colour-sprayed.

Dimension of mold: 450x225mm, The most reasonable one shot product layout should be 72 or 96 PCS.
Production line with two sets of material-mixing depositors
1. Automatic packaging, sealing or other.
2. Automatic sucking products, demoulding and heating molds.
3. Material mixing system and depositing.
4. Final cooling

Production line with single material-mixing depositor and movement of molds

Mixing Chocolate Products

Layout of Mold
Dimension of mold: 450x225mm, products in different sizes can be used in one production line if designed reasonably.

Tips: Chocolates can have better taste if different kinds of Brittle rice, nuts or dried fruit are mixed in certain proportion with it.
Decoration production line series

Production line of five-colour decoration
1. Automatical packaging, sealing or other
2. Automatical sucking products, demoulding and heating molds
3. Precise numerical decorating
4. Precooling of decoration
5. Automatical stick-placing
6. Bottom depositing
7. Final cooling

Production line of three-colour decoration and movement of molds
Empty molds returning back
Packaging and sealing products

Decorated products

Mold layout and shape of products
Dimension of mold: 450x225mm. The most reasonable decorated product layout should be 48pcs for single colour decoration, and 24pcs for two-colour decoration. Design is very important for product appearance and output of products.

Tips: If mixed brittle rice, nuts or dried fruit are used in bottom depositing, products will taste better, larger and the cost will be lower.
Remote service
we monitor the working situation of machines in real time through network video, and communicate with clients at any moment.

Upgrading service
we offer upgrade of software for free.

Training service
we offer training of maintenance and machine operation that our clients could make a better use of our equipment.

Technical support
we can promote the functions of current machines for clients’ requirement about new product.

Special research and development
we can develop equipment according to clients’ special requirement.

New creation
we can offer new design and creation for our clients based on our technical development and application.
Contact

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