

ChoCoat™ –  
Quick Mass  
Changeover  
Concept.



# ChoCoat™ – Quick Mass Changeover Concept. Enrobing machine for multiple chocolate masses.

Ready for the next step to implement innovative Bühler enrobing solutions? Interested in quick product changes from dark to white and back? Keen on reducing downtimes? And convinced of maximum flexibility in your production to be future-safe? Then it is time to make a change in your process technology. Get in touch with Bühler, ask for ChoCoat™ – quick mass changeover.

## Application

Bühler has developed a new concept for quick mass changeovers which has been filed for patent. It bases on the concept that the machine is divided in a product wetted lower machine body and the roof section. In case of a mass changeover, the lower machine body is removed from the line and replaced by a second one which contains the new mass type. This ensures that all product wetted parts are positively removed from the line and that no cleaning is required when changing from one mass to the other. Also contamination of the enrobing mass by cleaning agents or other enrobing mass colors is positively excluded.

## Operating principle

A mass changeover (e.g. from dark chocolate to white chocolate) will take approx. 35 minutes from the stop of the production to the start of the production with the new enrobing mass. Due to the fact that no cleaning is required, this process is by far quicker and more efficient than other traditional mass changeover systems. The downtime of the line is drastically reduced by this concept. Cleaning and changeover times often sum up to several 100 hours per year. With costs of up to 800 Euro/hour for a production line this will mean savings of several 10,000 Euro each year. Your specific cost advantage can be determined by a detailed calculation of your specific application scenario.



**Customer benefits:**

- No risk of contaminating the chocolate with water, which is broadly used when cleaning an enrobing machine.
- Cleaning is obsolete and manpower is saved just like cleaning agents.
- Significantly quicker change of the enrobing masses.
- More time available for additional production or less overtime required for cleaning.
- The simple and trouble free concept allows a variety in enrobing masses which wasn't possible before as changeover times become negligible.
- The lower bodies of the machine are exchangeable in identical lines.
- In a big production with identical lines it is possible to purchase one lower machine body for a mass which is less often requested (e.g. white chocolate) and it can be used in each production line one after the other. By this method the lower machine body achieves a higher operation grade, which justifies the additional purchase and offers a bigger product variety.
- Shorter delivery times often cause small batches of niche products. These can be easily fit into the production plan as changeover times are reduced significantly. Big losses due to cleaning and machine set-up do not occur.



**ChoCoat™ Quick Mass Changeover**

Bühler enrobing machines finish a broad variety of bars, waffles, chocolates and cookies.



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The plant working widths of the new concept range from 870 to 2,000 mm.



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The lower machine body is removed from the line, replaced by a second one, and parked in a tempered garage.

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