



Automated Chocolate Belt Coating System

*Leading the Way in Chocolate
Coating Technology*

BELT COATERS
BELT POLISHERS
MELTING TANKS



The Tinsley Automated Chocolate Belt Coating System

For more than 20 years, Tinsley Design & Fabricating has produced the Automated Chocolate Belt Coating System. Built with stainless steel, a metal of choice in food equipment, our machines will resist corrosion, microbial growth, and chemicals, meeting the most stringent regulations in the industry. Tubular stainless steel construction, a Tinsley Design exclusive, plus our standardized safety features, are engineered to meet the needs of the chocolate industry.

Whenever our customers are looking to automate their facility to make it more efficient or to add production capacity, they give us a call to find out how our automated belt coaters can help them meet their goals.

We take pride in being system innovators by combining our hands on experience with complex electric, electronic and mechanical turnkey systems.

We Offer:

- Superior construction... tubular stainless steel
- A new and improved cleaning and maintenance feature
- Improved safety features built in
- Chocolate thickness and speed control
- Built in reliability and accuracy that will generate cost savings
- A Tinsley technician to provide personal attention to our customers
- Value engineering... making quality and re-engineering a continual process
- Free evaluation by our experienced designers
- Programmable controls



CHOCOLATE COATERS WITH 24", 48", 60" & 74" WIDTHS

CHOCOLATE MELTING TANK
(6,000 lbs. capacity shown here)

For more information, visit www.tinsleydesign.com.

Performance Advantage

The Tinsley Belt Coater produces a higher quality chocolate coated product because of our built in improvements:

- Load cells and the Allen-Bradley Processor allow for a product weight tolerance of +/- (1) one pound.
- PLC Processor controlled chocolate feed of 6-8 lbs. per cycle through 3mm diameter drip nozzles, installed at 3" centers. This reduces product doubles and multi clusters by providing a uniform chocolate coating onto the belt with little spillage.
- An auxiliary water heater within the jacketed header tube will keep the melted chocolate temperature uniform for feed and drip through each nozzle.
- A heated scraper blade returns the chocolate in liquid form back into the processed product without creating multiple clusters, removing the excess chocolate from the belt surface.
- A bottom belt scraper will remove more of the belt surface particles and drop them into a floor supported collecting pan, not affecting the load cells. The collecting pans easily roll out for cleaning.
- Our high rate of cooling air supplied to the coated product between each chocolate supply cycle will reduce the chocolate cooling, drying and curing time, increasing output.
- By using the two chocolate valve feed control system, (one in the supply line and one in the return line), you are assured a good chocolate feed pressure within the header tube and through each drip nozzle. During the off chocolate drip cycle, the return valve opens and allows the chocolate to flow back to the melting tank for recycling.
- Made of heavy-duty tubular stainless steel, our construction keeps vibration to a minimum.
- The food-grade, UHMWP, heavy-duty plastic belt is a flat surface and is easy to clean or wash down. It offers positive traction control and an extremely long operating life span.
- The Master Control Panel can be rotated away from the back wall for easy access to the removable back panels of the machine.
- Access the water-jacketed chocolate feed header by removing the back half of the top cover.
- Fully automated PLC controlled belt coater can be connected to a bucket conveyor to move the finished product to the cooling room and the belt polisher.
- Melting tanks with complete piping system available from 500 to 20,000 lbs. Piping system can be ordered separately to your specifications.

Quality is paramount in our industry and an integral part of the Tinsley organizational fiber. We build quality because we live it!



BUILT FOR SAFETY, WITH EASY ACCESS FOR CLEANING. CLEAN DESIGN OF TUBULAR STAINLESS STEEL.



CONTROL CABINET WITH PROGRAMMABLE CONTROLS



WATER JACKETED PIPING WITH SANITARY FITTINGS

Call 1.800.836.7614 to schedule a demonstration.

Leading the way in chocolate coating technology.



74" BELT POLISHER



BELT POLISHER:
SPRAY NOZZLE SYSTEM



The Tinsley Automated Chocolate Belt Coating System is a direct response to the needs of the chocolate industry. You can choose from our standard size machines, or let us design a machine or system for your specific operation.

BELT COATERS

Belt widths of 24", 48", 60" and 74" for production outputs of 200-800 lbs./hr. depending on product density and ratio to chocolate.

BELT POLISHERS

Belt widths of 24", 48", 60" and 74" for the surface finishing and coloring of the coated products. Spray nozzles will uniformly spray the glazing compound over coated product surface for a superior finish.

CHOCOLATE MELTING TANKS

From 500 to 20,000 lbs. capacity with complete piping system for continuous chocolate flow for uninterrupted production.

OTHER PRODUCTS INCLUDE:

- Bottom unload conveyor
- Bucket elevator to move the finished product automatically from machine to cooling room and to packaging area.
- Complete packaging line for pouch or container packaging.
- Cool room with refrigeration and air handling system.

See why the Tinsley Automated Chocolate Belt Coating System is better



Call **1.800.836.7614** to schedule a demonstration or for more information