



Enrobing Units.
**Innovative and
smart solutions
for making
fine chocolate
products.**

Widest range of enrobing solutions. **Preparing excellence for a broad range of premium chocolate products.**

Bühler enrobing machines for chocolate, compounds and caramel are designed for flexibility, reliability and hygiene. They demonstrate their performance through their high volume output combined with precise reproducibility of masses, weights and decorations. They prove their flexibility for the most varied products with great adaptability. The solutions in hygienic design ensure compliance with all standards as well as easy access to cleaning and service. Bühler equips the industry worldwide with plant sizes between more than 2,000 mm and 420 mm standard – bottom and full-enrobing machines.



ChoCoat™ Premium

Worldwide established high-class product finishing.

Bühler enrobing technology known worldwide as ChoCoat™ has always been appreciated one of the top brand enrobers available, and as such we make no compromises when it comes to functionality and safety. The results are smooth, perfect coat and uniform weight across the entire working width, precise machine tempering for the highest product quality, PLC control with integrated recipe management, the integration of decorators, or last but not least a wivel-mounted feeding table for easy access.

- Flexible and exact adjustable enrobing
- Designed for nonstop continuous production
- Exact coating weight over the entire working width
- Easy access to all parts for cleaning and maintenance
- Constant degree of pre-crystallization of the chocolate mass in the enrobing machine

ChoCoat™ Quick Change Over

Designed for significantly quicker change of masses.

This concept allows for quick change of enrobing masses in various applications. The machine is divided in a product wetted lower machine body and the roof section. In case of a mass change, the lower machine body is removed from the line and replaced by a second one which contains the new mass type. All product wetted parts are positively removed and no cleaning is required. So contamination of the enrobing mass by cleaning agents or other enrobing mass colors is positively excluded

- Same attributes like ChoCoat™ Premium
- Change over from dark to white chocolate within less than 45 min without cleaning with a 2nd lower machine compartment
- Cleaning not needed
- Saving time, raw materials and man power



Chocolate or compound coatings, single-colored, two-colored and so on – the wishes and recipes are varied which are brought to attention as production demand on a high level. Bühler enrobing machines serve for refining bars, waffles, chocolates and cookies into an incomparable brand experience.



ChoCoat™ Premium HD

Leading enrobing technology in consistent hygienic design.

This enrobing machine is designed to the newest confectionery industry standards of hygiene. Future safety and high quality of used materials and components mark this as a new generation of enrobers.

- Minimizes risks through pathogens and allergens
- Fully welded machine body
- Complete disassembly in less than 1 hour
- Wire mesh belt disassembled in one piece without cutting
- Easy maintenance, easy access
- All utilities mounted in a cabinet outside of the machine (heating, water-circulation pumps, blower)



ChoCoat™ Favorit

Enrobing machine in compact design for tailor-made usability

This compact enrobing machine has been designed to meet industrial needs for a solution delivering the benefits of the leading Bühler enrobing technology at small batch sizes. Furthermore, when using the optional mobility solution, to improve flexibility in big sized productions. This automated compact solution allows a reproducible end product quality to be achieved.

- Compact design
- Easy to clean and maintain
- For chocolate, compound and sugar coatings
- Optional mobile
- Attractive price

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