

STAR OF NOUGATINE BARS: TURBOWHIP, CONBAR & ENROMAT

A MNC, with global leadership in the chocolate segment, recently commissioned its bar line in South India. The **multilayered bar** is made with a delicious mix of caramel, nougat, and smooth chocolate on the **Turbowhip™, Conbar® & Enromat®**.

At the heart of the installation is the **Carastar®** from **Chocotech** a universal batch cooker designed for cooking Caramel. The versatile **Carastar®** cooker is also capable of processing other masses such as binders, jelly, fillings, sugar solutions and more. The **Carastar®** is available in several different sizes and comes with options such as: load cells for automatic ingredient feeding into the cooker (if there is no batch weigher available), vacuum installation, high shear mixer for homogenization and lump free dispersion of the mass, CIP booster pump and dairy valve to allow an inline washing of the system. The unit also includes 360° spray balls. The **Carastar®** is designed for cooking atmospherically, under pressure, under vacuum, post-vacuuming, or cooling.

The **Turbowhip™** batch cooker with a pressure aerating vessel is ideal for aerating cooked sugar solutions with egg white, Hyfoama or other WAS, which have a very low specific weight or density. The **Turbowhip™** is designed having two main vessels:

- The thermosiphon cooker vessel cooks the sugar mass by means of the integrated steam coil. The cooker can be operated at atmospheric pressure as well as under vacuum. Its large volume allows for the product to foam-up with no risk of being sucked-in by the vacuum pump.
- The second step is the aeration. The cooked vacuumed sugar mass is dropped down into the whipping basket and mixed together with the whipping agent. Chocotech also has a continuous aerating system named **Tornado®**

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Shaping/Forming of the bar is done using the **Sollich Conbar®**, a line which is also suitable for forming other products made from fatty masses, soft boiled sugar masses, aerated fatty and sugar masses, and a wide variety of mixtures containing nuts, fruit, and cereals.

The bar is further Coated with chocolate using the **Sollich Enromat®**. A high-performance enrobing machine suitable of full, half or the bottom coating. Consistent enrobing weights and permanent gloss are the outstanding features of this tried and tested system.

An unique installation where the entire processing plant comes from a single vendor.

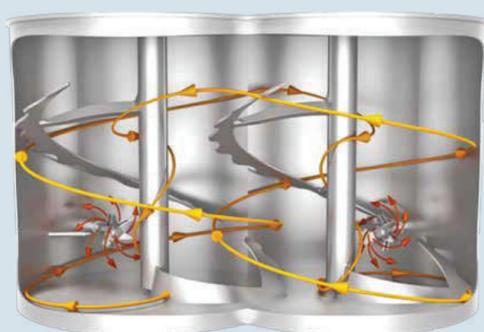
DIGRESSION: HM TWIN-SHAFT MIXER FOR PREPARING BAKING POWDER



The powders in a baking **improver** are usually dusty and finely dispersed. The powdery components of the baking mix have different affinities for the liquid phase. Some powders absorb liquid very quickly. Other powders allow the liquid to bead up. Others want to encapsulate drops of liquid.

A baking **improver** recipe can contain 40 or more different powders and liquids. Almost every ingredient behaves differently. Some liquid substances are highly viscous, others less viscous.

It is therefore sometimes complicated to achieve agglomerate-free wetting while at the same time ensuring that the mixture remains cold and free-flowing. On the one hand, liquid additives are to be mixed in the powder, and any agglomerates that are formed are to be crushed. On the other hand, the mixing tools should only introduce a small amount of energy into the mix. How are such conflicting goals resolved?



Functionality of the HM twin-shaft mixer during baking powder preparation



The solution: **The amixon® HM 2000 twin-shaft mixer**

This amixon® powder mixer with a usable volume of 2 m³ is designed for particularly fast and gentle powder preparation of baking **improvers**. The mixing system covers the entire process spectrum - from extremely gentle mixing with minimal energy input to intensively dispersing mixing with maximum efficiency. Even the degree of filling may vary. The process steps in detail:

- Robust, powdery components are first poured into the mixer and mixed.
- The liquid substances are then added in doses and mixed intensively. Then the mixer stops.
- Other powder components are added. The mixing tools and the swirlers then start again.
- The added powder coats the wetted particles.
- More liquids are added.

In this way, very small agglomerates that behave like fine, free-flowing powders can be built up in layers.

The Twin Shaft Mixer Type HM is available in a range of sizes starting from a 100 Litre to 20000 Litre filling volume. Other intermediate sizes are available in incremental steps of 100L.

HM twin-shaft mixer can be used as powder blender for dry powder, wet suspensions as well as liquids, paste and dough. HM twin-shaft mixer Applications for Various Industries are as below:

- Food
- Infant Formula
- Nutritional Supplements
- Pharmaceuticals
- Animal Feed
- Other premixes such as Gulab Jamun
- Savouries such as soup
- Allied Industries

For further information: <https://www.amixon.com/en/products/vertical-twin-shaft-mixer>

CAMA SOLUTIONS: ENGINEERED MACHINES.

For a class leading machine builder, such as **Cama**, aspects of **Industry 4.0** provide an immense array of opportunities to not only create internal value, but also external value, which has a direct impact on its customers' operations and bottom lines.

From a purely business perspective, Cama's customers are looking for:

- Higher throughput
- Faster time to market
- Shorter and less frequent downtime
- Quicker changeovers between batches/products

But to achieve all of these, machine builders have to balance the capabilities of real-time digital systems with the physical demands placed on the mechanics within machines. Only with an intimate knowledge of application engineering and a real understanding of its own technology, can a machine builder hope to build the perfect synergy between the two. This is where Cama excels.

Cama splits its Industry 4.0 capabilities into four primary pillars:

- Digital Twin & simulation, virtual commissioning
- Digital Twin & augmented reality
- Smart devices, connected machines and system integration
- Edge computing, data analysis and connectivity

The next pillar, smart devices, connected machines and system integration, provide the real operational value for the customer.

By offering full connectivity from field level, through control, supervision and management levels, all the way up to the enterprise, seamless data flow allows companies to make instantaneous line-side decision and modifications, based on real-time operational data. Connectivity at device level is essential for this to happen.

Smart devices can help to:

- Reduce machine stops for undetected anomalies
- Reduce downtime for batch changeovers using RFID and tracking technology
- Reduce human factor and serious consequences
- Quickly identify machine failures or environment changes
- Avoid setup or adjustment errors
- Simplify change of damaged or defective devices

For further information: <https://www.camagroup.com/digital-manufacturing/>

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