

LOGICX

Sugar and sugarfree coating

Chocolate coating and varnishing



A REVOLUTIONARY
CONCEPT FOR
OPTIMUM SUGAR AND
SUGARFREE COATING
IN PERFORATED PAN
AND
CHOCOLATE COATING
PLUS VARNISHING
IN SOLID PAN

Dumoulin

LOGIX

A new concept
In sugar and
sugarfree coating.

Automatic coating
installation for the best
quality products now
available in smaller
batch size allowing
maximum flexibility
at an optimum price
performance ratio

LOGIC

A new concept in
chocolate coating
and varnishing.

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LOGICX

AS YOUR PRODUCTS ARE SO VALUABLE, WE PUT ALL OUR EXPERTISE INTO COATING THEM

PRODUCTS RANGE

A wide range of centers for sugar coating

- Dried fruits, seeds, nuts...
- Toffees, caramels, liquorices...
- Biscuits, extruded products
- Chewing gums and chewy candies



A wide range of centers for Chocolate coating

- Dried fruits, seeds, nuts...
- Toffees, caramels, liquorices...
- Biscuits, extruded products
- Fondants



A wide range of coatings

- Any type of syrup, sucrose, dextrose
- All polyols
- Any type of chocolate, plain, milk, white
- Compounds and yogurt
- Equipment designed to work with a wide range of temperatures, fat concentrations and viscosities
- Same equipment will allow chocolate coating and varnishing during one batch

Fully perforated drum

- Suitable for hard sugar coat, sugarless coat.
- Air flow through products bed
- Low pressure drop for better efficiency
- Faster drying time

Convertible into

Solid drum

- Suitable for chocolate coat and varnishing
- Air flow on products surface

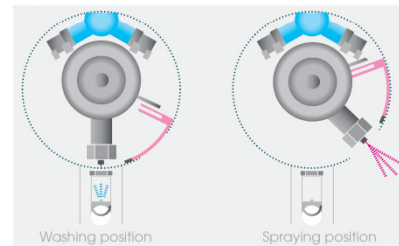
SPRAYING SYSTEMS

Syrup dosing

- High accuracy and consistency, with lobes pump and flowmeter
- Double jacketed networks

Syrup spraying

- Spraybar extraction for easy maintenance
- Spray nozzles automatic cleaning

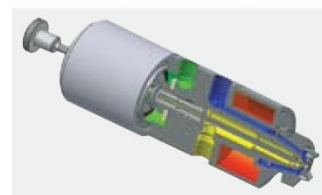


Chocolate dosing and spraying

- High accuracy and consistency, with pressure pump and optional massic flowmeter
- Motorized filter
- Double jacketed networks
- Spraybar extraction for easy maintenance

Chocolate spray guns

- Hot jacket water and air spray system to give fine droplets
- Over-wetting at end of the process for smoothing



Green : command air
Blue : atomization air
Red : hot water circulation
Yellow : chocolate

Fast spraying reconfiguration

VARNISHING

Varnish dosing systems for controlled steps

Varnish spraying systems in the pan with airless spray guns

Varnishing takes place after chocolate coating in the same batch

AIR TREATMENT GROUP

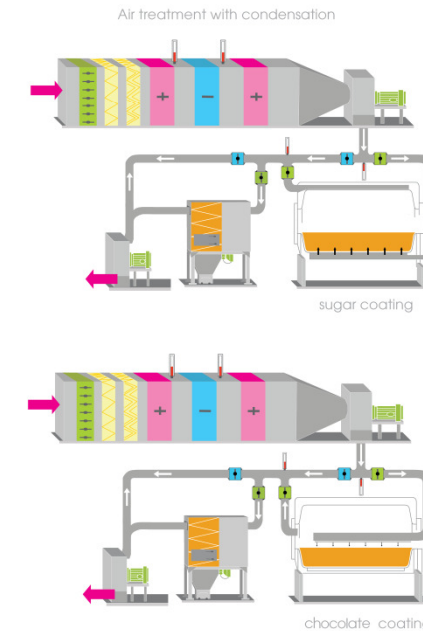
Process Air

- Airflow, temperature and humidity control
- Perfect repeatability

Exhaust Air

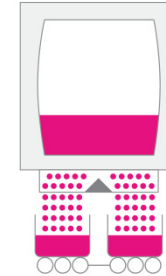
- Negative pressure inside pan
- Automatic cleaning
- Dust collection

Fast Air re configuration

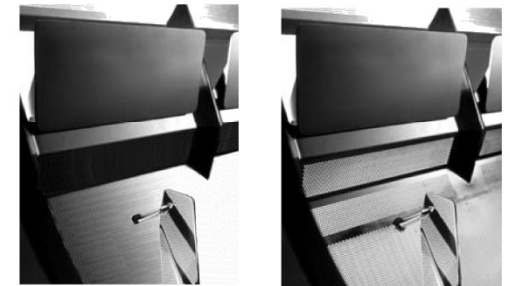


UNLOADING SYSTEM

Fast unloading system by traps allowing to start next batch very quickly. Finished products are unloaded into Eurobin containers for easy handling



DRUM RE CONFIGURATION SYSTEM



Reconfiguration of the drum

by installation of Joinable stainless steel plates

AUTOMATION

Automatic coating process according to recipes built with the touch screen and stored in the system