



Dumoulin

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IDA750 CLASSIC

Sugar and sugarfree
coating
Chocolate coating
and varnishing



750 KG OF CANDIES
FOR SUCH
A SWEET PRICE

conception@iceberg.fr

Dumoulin

IDA750 CLASSIC

The new revisited model from Dumoulin. Sugar/Sugarfree coating technology now available in a simple and compact system for a sweet cost.

IDA750 CLASSIC

The new revisited model from Dumoulin. Chocolate coating and varnishing technology now available in a simple and compact system for a sweet cost.

IDA750 CLASSIC

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...
- 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
- Polyols
- Any type of chocolate, plain, milk, white
- Compounds and yogurt
- Same equipment will allow chocolate coating and varnishing during one batch

DRUM DESIGN

USEFUL VOLUME	1000 Liters
BATCH SIZE	750 kg
DIAMETER	150 cm
LENGTH	240 cm
PRODUCT BED DEPTH	45 cm

Shallow bed depth

- Elongated drum shape for lower bed depth
- Careful handling of fragile products
- Better mixing
- Better exposure to ventilation and spraying

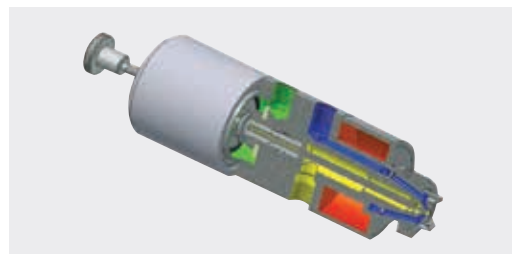
SYRUP SPRAYING SYSTEM

- Variable speed lobe pump
- Double jacketed syrup line
- Airless spraying nozzles



CHOCOLATE SPRAYING SYSTEM

- Variable speed chocolate pump and optional massic flowmeter
- Double jacketed network
- Double jacketed chocolate spraying guns, with airspray system for fine atomization



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

VARNISHING SYSTEM

- Dosing pump
- Airless sprayguns
- Two systems for aqueous and alcoholic solutions
- Varnishing after chocolate coating in same batch

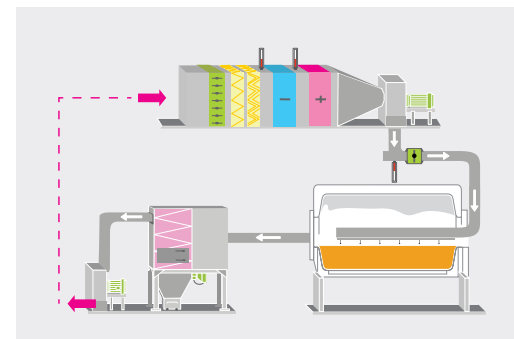
AIR TREATMENT GROUP

Process Air

- Airflow, temperature and humidity control
- Perfect repeatability
- Nominal airflow 3000m³/h
- Dewpoint 6°C

Exhaust Air

- Negative pressure inside pan
- Automatic cleaning
- Dust collection



UNLOADING SYSTEM

Unloading by reverse rotation through 3 built-in scoops and pneumatic lifting

AUTOMATION

Semi-automatic coating cycles with timers, or fully automatic system with recipes, touch screen and flowmeter

