



choco bar
catalog
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Choco Bar Production Line

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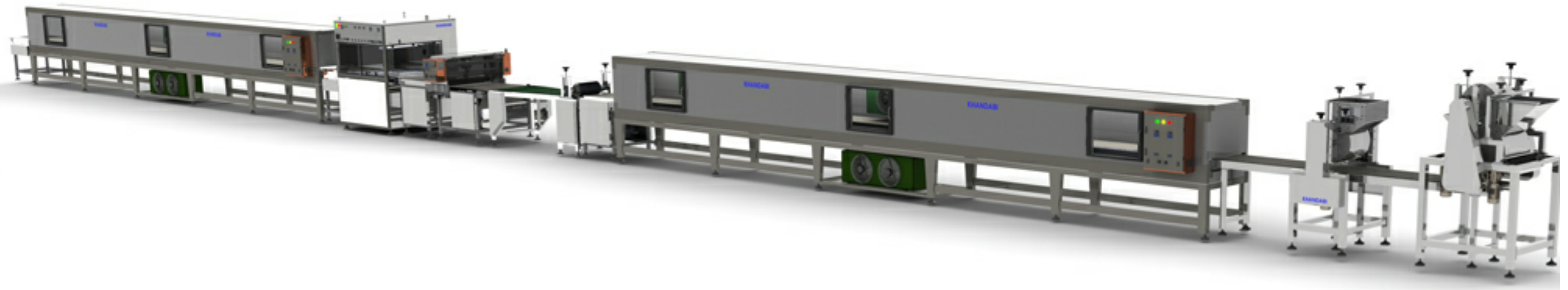
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● Choco Bar Line(Slab Former Drum System)

This line produces chocobar with single layer of Nougat, two-layer bar made of Nougat with Caramel and also Cereal bar.

This line includes Nougat cooking & aeration system and Caramel cooking system. After forming and sizing, the product coated by chocolate.



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● Nougat Cooker & Aeration System

This machine is for cooking and aerating nougat syrup in order to feed slab drum line.





● **Mixer**

This machine is for preparing and mixing Chocolate and coconut paste for Chocobars.

Its body is made of double jackets stainless steel.

Capacity: Approx 150, 250, 500 kg/Batch



● **Choco Bar Line (Extruder System)**

The line produces all types of bars with filling of coconuts, nougat, Etc coated by chocolate.

● **The line includes:**

- Cooking System & Cold Tables
- Mixer to Prepare Coconut Paste
- Extruder
- First Cooling Tunnel (7.5 Meters Long)
- Guillotine
- Enrober
- Decorator
- Second Cooling Tunnel (14 Meter Long)





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● Enrober (Coating Machine) & Cooling Tunnel

This machine is for coating chocolate on the whole product or only the bottom half of the product. Cooling Tunnel can be also used in different sizes and powers to cool down the chocolate coated products. Decorator machine can be fixed on the Enrober to decorate products with chocolate in different colors.

● Facilities:

- Equipped with Controllable speed of Chocolate pump
- With stainless steel Rod Network Belt & Controllable Belt
- Enrober can be produced in different widths (62, 85, 105, 125 cm)
- Cooling Tunnel can be produced in different lengths and widths
- Possible to devise moving tub into the Enrobers



● Decorator



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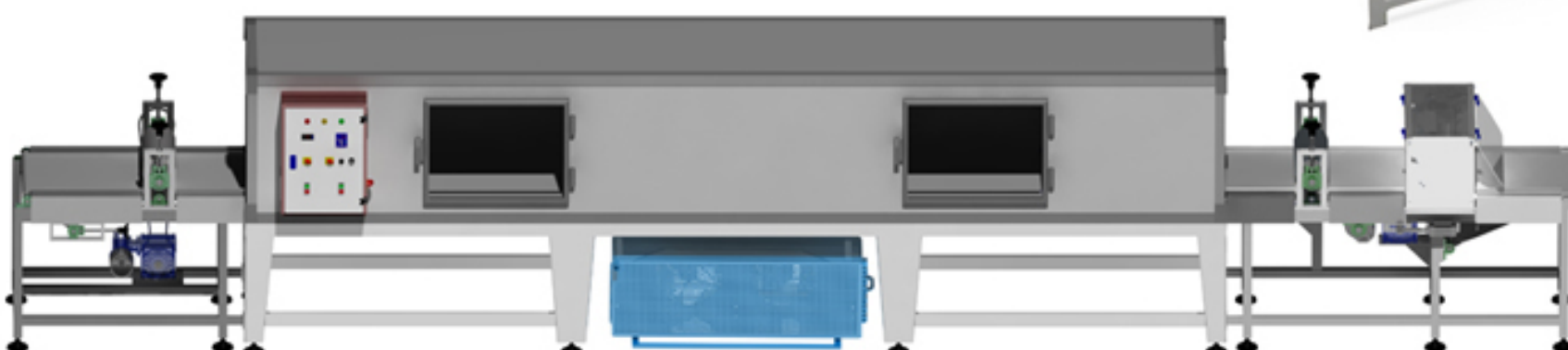
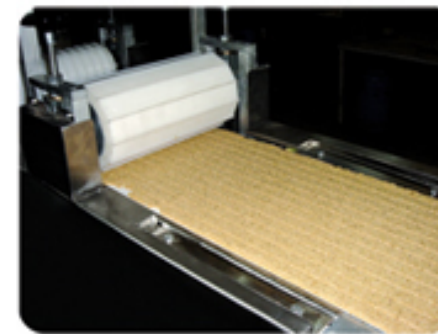
● Sesame Bar Line

This line is for cooking syrup and mixing it with Sesame. The produced paste will be formed by forming machine to desirable dimensions.

This production line can be produced in different capacities.

● The line includes:

- Cooker to Prepare Syrup
- Mixer to Mix Syrup and Sesame
- Forming to Form the Sesame Paste
- Cooling Tunnel to Cool the Formed Sesame
- Guillotine to Cut the Sesame Bar to Different Lengths

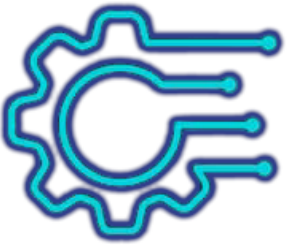




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- Slitter & Divider
- Slab Former Drum



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- Enrober (Coating Machine) & Cooling Tunnel

This machine is for coating chocolate on the whole product or only the bottom half of the product. Cooling Tunnel can be also used in different sizes and powers to cool down the chocolate coated products. Decorator machine can be fixed on the Enrober to decorate products with chocolate in different colors.



- Facilities:

- . Equipped with Controllable speed of Chocolate pump
- . With stainless steel Rod Network Belt & Controllable Belt
- . Enrober can be produced in different widths (62, 85,105,125 cm)
- . Cooling Tunnel can be produced in different lengths and widths
- . Possible to devise moving tub into the Enrobers



- Lab. Enrober&Cooling Tunnel