FINN CHOCOLATE COATING AND POLISHING TECHNOLOGIES

dtg

FINN COATING AND POLISHING TECHNOLOGY

Welcome to the very finest chocolate coating and polishing solutions

Right across the confectionery sector, the Finn name stands for the highest standards in chocolate coating and polishing belt panners, batch cookers and coil cookers.

Manufactured by DTG, a company with a 50-year pedigree of excellence in the design, manufacture and supply of confectionery equipment – every piece of Finn equipment is the result of craftsmen trained to the very highest levels.

In production for over thirty years – and with more than 400 machines in reliable daily operation around the world – Finn Chocolate Coaters continually set the standard in coating technology and significantly reduce noise levels in panning environments.

Developed to run in conjunction with Finn Chocolate Coaters, to enable both coating and polishing operations to take place simultaneously, Finn Chocolate Polishers are widely accepted as the leading chocolate finishing treatment.

Precision engineered to the highest standards, embracing the latest CNC technology, and hand assembled by DTG craftsmen, you can count on Finn Chocolate Coating and Polishing machinery for the round-the-clock reliability and performance your production facilities need.

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CENTRES COATED INCLUDE

- Almonds
- Biscuit Squares
- Brazils
- Cereals
- Coffee Beans
- Freeze Dried Fruit
- Hazelnuts
- Liqueur Crystals
- Macadamia
- Malt Balls
- Peanuts
- Popcorn
- Puffed Rice
- Raisin
- Soft Fruits
- Toffee Balls
- Walnuts

FINN CHOCOLATE COATING MACHINE CAPACITIES

MACHINE	CAPACITY Litres	CAPACITY Cubic Feet	MAXIMUM BATCH SIZE Kgs*	APPROX BATCH PROCESS TIME Mins	MINIMUM COOL AIR FLOW*	POWER Kw	FOOT PRINT SIZE Mtrs L x W x H
JUNIOR	78	2.75	120 lbs 54 Kgs	20-25	251 CFM 14.2 M_3/MIN	0.75	1.07 x 1.65 x 1.73 42.1 x 65 x 68.1"
STANDARD	220	7.82	345 lbs 157 Kgs	25-30	1000 CFM 28.3 M_3/MIN	2.5	1.52 x 1.75 x 2.55 59.9 x 68.9 x 100.4"
ENHANCED	309	10.89	480 lbs 220 Kgs	30-35	1300 CFM 36.8 M_3/MIN	3.5	1.52 x 1.85 x 2.65 59.9 x 72.9 x 104.4"
MAXI	480	16.9	700 lbs 320 Kgs	40-45	1520 CFM 43 M_3/MIN	4	2.2 x 1.85 x 2.65 86.6 x 72.9 x 104.4"
JUMBO	710	25	1100 lbs 500 Kgs	45-55	2000 CFM 56.6 M_3/MIN	5	2.2 x 3.07 x 2.85 86.6 x 120.9 x 112.2"

* **Important** – Batch size is based on peanuts coated 1:1 by weight. Cool air flow volumes should be maintained to meet batch times.
All specifications are correct at time of print, are for guidance purposes only and subject to change without prior notice.

FINN CHOCOLATE COATERS

Available in capacities ranging from 78 litres up to 710 litres, Finn Chocolate Coaters are Dragee-type chocolate panning machines and are used to cover various centres with chocolate, yoghurt, or chocolate flavoured compounds.

Engineered to last

Jig-built, with fabricated stainless steel frame and panels, every Finn Chocolate Coater is designed to provide years of reliable operation.

A reversible, variable-speed main drive to the polypropylene belt provides easy product discharge and a variable-speed chocolate pump – with additional electric controls – ensures a pre-set volume of chocolate deposit, with pump flow stopped when that volume is reached. Integral piping is provided to a jacketed spray bar which covers the width of the coating chamber and contains adjustable nozzles.

The chocolate pump is mounted on top of the machine or can be positioned to the rear of the machine, if required, at additional cost.

The Finn Chocolate Coater has rotating stainless steel side wheels, complete with adjustable bearing housings. Product wheel deflectors can be mounted, if requested, at additional charge. A roller belt support assembly is fitted as standard to increase product support and retention.

A balanced-flow duct for refrigerated air, complete with an electrically-controlled flow damper, is positioned above the coating chamber, with the position set via a potentiometer located on the front panel adjacent to the HMI. An extraction fan at the rear of the cabinet assists in removing warm air from the polishing chamber and is controlled from the HMI. A counterbalanced shatterproof clear polycarbonate door protects the coating chamber, which is fitted with internal illumination.

Stainless steel reclaim drawers on castors are positioned below a blade belt scraper. Electrically interlocked side doors are fitted for easy access to the internal aspects of the machine. Control is by Allen Bradley or Siemens PLC.


POLISHER

FINN CHOCOLATE POLISHING MACHINE CAPACITIES

MACHINE	CAPACITY Litres	CAPACITY Cubic Feet	POLISH TIME Mins	MINIMUM COOL AIR FLOW		POWER REQUIRED Kw	FOOT PRINT SIZE Mtrs L x W x H
JUNIOR	78	2.75	30 - 35	14.2	M3/MIN	0.4	1.07x1.65x1.73
				251	CFM		42.1x65x68.1"
STANDARD	220	7.82	30 - 35	28.3	M3/MIN	2	1.52x1.75x2.55
				1000	CFM		59.9x68.9x100.4"
ENHANCED	309	10.89	30 - 35	36.8	M3/MIN	2.5	1.52x1.85x2.65
				1300	CFM		59.9x72.9x104.4"
MAXI	480	16.9	30 - 35	43	M3/MIN	3.5	2.2x1.85x2.65
				1520	CFM		86.6x72.9x104.4"
JUMBO	710	25	30 - 35	56.6	M3/MIN	4.5	2.2x3.07x2.85
				2000	CFM		86.6x120.9x112.2"

* **Important** – To achieve the polishing times specified, maintaining minimum cool air flow is essential. Input temperature can vary between 8°C and 14°C.
All specifications are correct at time of print, are for guidance purposes only and subject to change without prior notice.

FINN CHOCOLATE POLISHERS

Also available in capacities ranging from 78 litres up to 710 litres, Finn Chocolate Polishers are purpose-designed to polish chocolate-covered Dragee assortments and work in line with Finn Chocolate Coaters.

Leading the way in confectionery polishing

Typically controlled by Allen Bradley Micrologix 1200 PLC and 550T HMI, the belt speed is set via a potentiometer below the HMI. An Allen Bradley Proflex 4-variable speed drive is provided as standard.

The machine frame is jig-built and, together with all panels, is manufactured in stainless steel. Electrically safety interlocked side doors give access to the coater cabinet as required.

For assisting with polishing, the internal belt is manufactured in white polypropylene, with special 3mm ribs pitched at 8" intervals across the belt width. The ribs are essential for tumbling the product when the polishing and glaze solutions are applied (application of solutions is a manual process).

The internal polishing belt is driven by a variable-speed motor that is reversible for product discharge. For cleaning and during removal/installation, the belt can be disengaged at the side of the machine, the scrap draws removed, and the belt coiled up for easy removal. After cleaning, the process is reversed.

The polishing chamber is fitted with stainless steel side plates and rotating side wheels, and has internal illumination. A counterbalanced, shatterproof clear polycarbonate door protects the coating chamber.

A balanced-flow duct for refrigerated air, complete with electrically controlled flow damper, is positioned above the coating chamber, and the position is set via a potentiometer located on the front panel adjacent to the HMI. An extraction fan at the rear of the cabinet assists in removing warm air from the polishing chamber and is controlled from the HMI.

Why the polishing process?

After a product has been chocolate-coated, the final process is polishing. This treatment is carried out for three main reasons. Firstly it makes the product visually more attractive to the consumer. Secondly, it leaves a resilient glaze on the exterior of the sweet. Thirdly it helps to prevent a residue of molten chocolate being deposited on the fingers.

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Through clear-cut expertise in mechanical and electrical engineering, bespoke machinery design and individually tailored facilities management solutions, the Diamond Group has gained a reputation for excellence across an impressive portfolio of internationally recognised markets, technologies and clients.

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