

Chocolate processing

Confectionary processing equipment

temper it
blend it
store it

taste it!





Chocolate tanks and process equipment

Process equipment that suits your sweet applications best

- ✓ Homogeneous chocolate storage or processing
- ✓ Heating, cooling or tempering
- ✓ Inhouse design and production of agitators
- ✓ Sizes varying from 50 liters up to 50m³



Chocolate process equipment and storage

The production of good quality chocolate requires a very specific production process. Gpi De Gouwe designs and manufactures tanks and process equipment specifically intended for the processing of chocolate.

With chocolate it is very important that the melting process is carefully controlled. Our tanks can be equipped with a double jacket in one or more segments to control the temperature of the chocolate.

When cooling down chocolate, you want to have a certain level of crystallization. By applying a cooling medium on the wall, you can have controlled crystallization.

For both heating and cooling or crystallizing, you want to have a homogeneous mixture of chocolate. Therefore we use inhouse designed and manufactured agitators with scrapers. This way no product will crystallize or burn on the surface and the product stays homogeneous.



Options and agitators

Gpi De Gouwe has years of experience in the chocolate industry and has become a specialist in aspects within the industry. For example, we can give the right advice on heating in, for example, a chocolate melting tank or cooling of the product in a scraped surface heat exchanger (Kelstream), on the right degree of finishing and guarantee a product with a long service life. In addition, we manufacture our own agitators.

Options

- Tilttable
- Integrated control panel
- Agitators
- Heated (dimple, halfpipe, electric tracing or au-bain-marie)
- Loadcells
- Level switches
- Tank placed on a frame
- Various finishing levels
- Various SS types possible (304, 316L)
- Integration of pumps, valves and piping

Agitators

- Gate agitator
- Anchor agitator
- Scraping agitator
- Screw agitator
- Combination of agitators

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temper it. blen

Standard or customized for you product and process

From standard chocolate tanks to complete chocolate process lines, Gpi De Gouwe is a specialist in this field. We are happy to think with you, give you the right advice according to your specific requirements and manufacture your stainless steel chocolate melting tank, storage tank or chocolate process equipment as agreed. Moreover, if required, we also provide on-site installation of the tanks and process equipment.

Melting and heating

In addition to our double jacket chocolate tanks to precisely control the melting process, Gpi also supplies industrial melting units. These melting units are ideal for inline or batch melting of chocolate, butter, fat blocks, powders and pellets. The melting units are capable to melt 100 up to 6000kg/h of various products and are available in a range from 0.5m² up to 15m² of melting surface. Thanks to the special melting grid, the product to be melted is constantly refreshed. In this way the temperature of the grid can be raised higher than on conventional melting units, without damaging (burning) delicate products. Due to the high heated surface, a high melting capacity is achieved on a minimal surface. Moreover, our melting units can be equipped with a large number of options, like an extra melting plate in the design or a collection container equipped with a heating jacket.

Opties

- Tilttable
- Including agitator to keep molten product homogeneous
- Integrated control panel
- Manual or automatic valves
- Load cells
- CIP cleaning
- Different types of folding lids
- Extra heating plates for optimally melted product
- Various types of stainless steel possible (304, 316L)



d it. store it!

Heating, cooling or keeping at temperature

Almost all tanks for chocolate have a double jacket, electric heating or a so-called au-bain-marie heating jacket. We like to think along with you to guarantee the correct way of temperature control to store or process your chocolate in the highest possible quality.

Storage

Our standard chocolate storage tanks vary in size starting from 50 liters up to 50m³ and, if required, can be assembled with additional options. With in-house manufactured agitators or one combination of agitators, Gpi guarantees the right homogeneity when storing chocolate.

Finishing level

As standard, we provide our food-grade tanks with an internal roughness of Ra 0.8, taking into account the latest requirements in the field of hygienic design.



Choose the correct configuration

The correct tank/agitator combination

Let us take care of the agitator in addition to the tank. Gpi De Gouwe has years of experience in designing and making agitators and agitator combinations that perfectly match your chocolate process. Think of anchor agitators, gate agitators with scrapers or other slowly rotating agitators.



taste it!

Products

Confectionary/Sweets

Fat cream
Chocolate
Caramel
Butter
Fats



About Gpi De Gouwe

Experts in food process equipment for heating, cooling and mixing

With over 70 years of experience, we understand the challenges in food and cosmetics manufacturing processes like no other. Our equipment and systems are therefore perfectly tailored to optimize your process. With in-house testing facilities, the personal involvement of our (process) engineers in your project and specialized partner companies, we can solve any problem with a standard product or a customized solution.

Gpi Group

Gpi De Gouwe has become an established name in the process equipment industry. Within the Process Equipment division of the Gpi Group we connect our knowledge and experience with process equipment and offer the right solutions for your process. Gpi De Gouwe stands for involvement, innovation & quality.



**Any questions about chocolate
storage- or process equipment?
We are happy to help!**

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