

## Tempering

### Infinity AX (£10,900 + VAT)

#### Fully automatic, continuous, tempering machine

Maximum convenience, but highest cost. The AX can temper batches from 12-60 kgs which makes it extremely versatile. Even if you generally make smaller batches of 12-20 kgs, you will always have the extra capacity if ever you need it, eg. at Christmas or just for unexpected, large orders. The AX can handle inclusions up to 10mm in size. No special skills required to operate it. Consistent results.

Melting	Tempering	Application
Generally 2-4 hours to get to 42°C when starting with chocolate callets	Fully automatic tempering. Once melted your chocolate is brought to the right temperature and maintained there with heating and cooling. Typically takes 15-25 minutes from 42°C	Suitable for all chocolate making applications.

### Infinity MX (£5,900 + VAT)

#### Manual batch tempering machine

Uses seed method to produce a high quality, stable temper. Chocolate can remain tempered for up to eight hours unattended. Modular system with many optional attachments for moulding and enrobing. An ideal machine for any conventional production environment. The MX can handle inclusions up to 10mm in size. 75kg tank capacity. Work room temperature should not exceed 20°C. Pre-tempered chocolate required for use as seed. Skilled chocolatier needed to achieve consistent results.

Melting	Tempering	Application
Generally 2-4 hours to get to 42°C when starting with chocolate callets	Seed tempering <b>Method 1</b> - melt chocolate to 42°C then add 20-30% callets. Typically takes 30 minutes to temper <b>Method 2</b> – first allow chocolate to cool to 34-35°C. Then add 5-10% callets or 1% Mycryo (pre-crystallised cocoa butter). Typically takes 5 to 15 minutes to temper from 35°C	Suitable for filling moulds through the spout. Can also be used to deposit or enrobe using the optional attachments available.

## Infinity X2 (£4,300 + VAT)

### Manual batch tempering machine

Uses seed method to produce a high quality, stable temper. Chocolate can remain tempered for up to eight hours unattended. Modular system with many optional attachments for moulding and enrobing. An ideal machine for any conventional production environment. 20kg tank capacity. Work room temperature should not exceed 20°C. Pre-tempered chocolate required for use as seed. Skilled chocolatier needed to achieve consistent results.

Melting	Tempering	Application
Generally 2-4 hours to get to 42°C when starting with chocolate callets	Seed tempering <b>Method 1</b> - melt chocolate to 42°C then add 20-30% callets. Typically takes 30 minutes <b>Method 2</b> – first allow chocolate to cool to 34-35°C. Then add 5-10% callets or 1% Mycryo (pre-crystallised cocoa butter). Typically takes 5 to 15 minutes from 35°C	Suitable for filling moulds through the spout. Can also be used to deposit or enrobe using the optional attachments available.

## CH Series Melters (£295-495 + VAT)

### Table-top melters (4/8/18 kg sizes)

Entry-level machine with good temperature control but no in-built agitation. You can temper in these tanks using the seed method but the chocolate must be stirred continually during seed tempering and then every 20-30 minutes to maintain temper. If it starts to thicken, you can use a heat gun to warm it up a bit. Work room temperature should not exceed 20°C. Pre-tempered chocolate required for use as seed. Skilled chocolatier needed to achieve consistent results.

Melting	Tempering	Application
Up to 8 hours to get to 42°C when starting with chocolate callets. This is usually done over night ready for the next days work.	Seed tempering <b>Method 1</b> - melt chocolate to 42°C then add 20-30% callets. Typically takes 15-30 minutes <b>Method 2</b> – first allow chocolate to cool to 34-35°C. Then add 5-10% callets or 1% Mycryo (pre-crystallised cocoa butter). Typically takes 5 to 15 minutes from 35°C	Ideal for dipping and can also easily be used for filling moulds using a ladle. If you use more than the capacity of your tank in a day, you can pre-melt more chocolate in extra vats to minimize down-time

## MM08 Wheel Moulding Machine (£1,750 + VAT)

Traditional style machine that has historically been the ‘work-horse’ for most chocolatiers. It is easier to temper and work from than the CH Series and can also be excellent as part of a counter-top display for customers. Work room temperature should not exceed 20°C. Pre-tempered chocolate required for use as seed. Skilled chocolatier needed to achieve consistent results.

Melting	Tempering	Application
Generally 4-5 hours to get to 42°C when starting with chocolate callets	Seed tempering <b>Method 1</b> - melt chocolate to 42°C then add 20-30% callets. Typically takes 15-20 minutes <b>Method 2</b> – first allow chocolate to cool to 34-35°C. Then add 5-10% callets or 1% Mycryo (pre-crystallised cocoa butter). Typically takes 5 to 15 minutes from 35°C	Suitable for filling moulds through the spout.

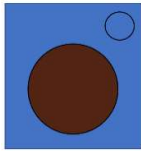
## BT150 Batch tempering tank (£7,200 + VAT)

Designed as a feeder tank for continuous temperers or enrobers where larger quantities of tempered, “top-up” chocolate is required. The BT150 needs to be connected to a water supply.

Melting	Tempering	Application
Generally 6-8 hours to get to 42°C when starting with chocolate callets	Fully automatic batch tempering. Once your chocolate is melted, just set your temperature and press START. Typically takes 30 minutes based on a stable incoming water temperature of 12°C	Generally used to supply tempered chocolate to other machines. Can also be used to melt and hold many other substances, including wax, soap, jelly and margarine.

## Moulding

### Configuration 1: AX (£10,900 + VAT)



*Throughput:*

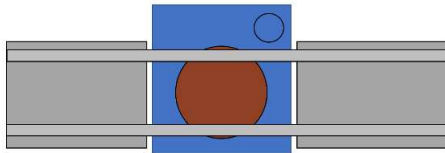
Up to **114 kgs** of solid chocolate moulded products per 10 hour day

Produce one full batch of moulded solid chocolates every 5 hours, equivalent to 190 moulds or 57kgs of 100g bars. Based on two person operation during moulding.

If you start from a clean machine in the morning, you can typically produce 114kgs of moulded solid chocolates in a 10 hour day. If you melt the first batch of chocolate overnight, you would be able to fit the same production into an 8 hour day.

This configuration allows you to change your chocolate every batch if required. Remember that your batch size can be anywhere from 10-60kgs, which gives you considerable flexibility.

### Configuration 2: AML-1 + AX (£18,500 + VAT)



*Throughput:*

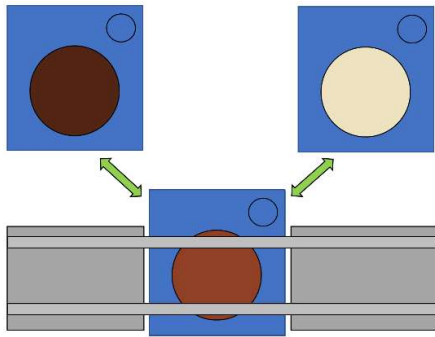
Up to **114 kgs** of solid chocolate moulded products per day

Produce one full batch of moulded solid chocolates every 4 hours, equivalent to 190 moulds or 57kgs of 100g bars. Based on one person operation.

If you start from a clean machine in the morning, you can typically produce 114kgs of moulded solid chocolate in an 8 hour day. If you melt the first batch of chocolate overnight, you can produce 3 batches (171 kgs) in a 10 hour day.

As with configuration 1, you can change your chocolate every batch if required and your batch size can be anywhere from 10-60kgs. The main benefit of adding the AML is that the mould filling and vibrating processes are automated, which means much less repetitive manual work and the whole operation can be managed by one person.

### Configuration 3: AML-1 + 3 AXs (£40,300 + VAT)



*Throughput:*

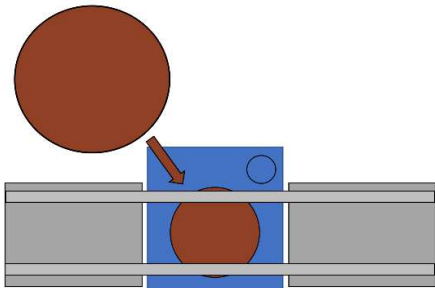
Up to **342 kgs** of solid chocolate moulded products per day

Produce three full batches of moulded solid chocolates every 4 hours, equivalent to 570 moulds or 171kgs of 100g bars. Based on one person operation.

The AXs could each have a different colour or grade of chocolate, so no cleaning is required. Melting your first batch of chocolate in each AX overnight would also speed up the process.

This configuration allows you to keep three (or more) different grades of chocolate on the go simultaneously without the need to clean the machine. You can swap from one to the other as you need with virtually no downtime, especially if you have extra depositing heads. As before, your batch size can be anywhere from 10-60kgs.

### Configuration 4: AML-1 + AX + MT500 (£28,000 + VAT)



*Throughput:*

Up to **456 kgs** of solid chocolate moulded products per day

Produce one full batch of moulded solid chocolates in under an hour, equivalent to 190 moulds or 57kgs of 100g bars. You can keep this up until you run out of melted chocolate. The big benefit of this configuration is that you use a dedicated Infinity MT500 melting tank for melting your chocolate instead of tying up your AX.

If you add an extra MX to this configuration or just a level sensor-operated top-up chocolate feed from the melting tank, you can keep production going more or less continuously. You would use the MX for depositing and use the AX to temper the chocolate and top up the MX.

This configuration is ideal if you do long runs using just a single grade of chocolate.

## Notes & Assumptions

In all the configurations above, you can swap an Infinity MX for the AX. The main differences are highlighted below:

	AX	MX
Tank Capacity	60 kgs	75 kgs
Tempering Method	Fully automatic	Manual, seed method
Tempering Time	22 mins	30 mins
Melting Time	3-4 hours to 42°c	3-4 hours to 42°c
Convenience	Very easy, with pre-set programs for each grade of chocolate	Needs more operator skill to adjust quantity of seed based on chocolate grade and environment
Cost	£9,800	£5,900

**Our recommendation:**

If you do not have a temperature-controlled environment (at or below 20°c) or if you are constantly swapping from one chocolate grade to another, we recommend an Infinity AX for convenience. If you always use the same grade under fairly constant conditions, an Infinity MX will do the job perfectly well provided you have a skilled operator to temper the chocolate.

**Other Assumptions:**

Minimum Deposit	Ideally no less than 15g per cavity with an AX or no less than 5g per cavity with an MX
Max Depositing Speed	900 moulds per hour (full tank of 57kgs in under 15 minutes) (Up to 1200 moulds per hour with smaller moulds which take no more than 150g of chocolate in total per mould)