



KeyChoc

Chocolate tempering machines,
melting tanks, moulding lines
and cooling tunnels.



KeyChoc

Keychoc is a British manufacturer of chocolate tempering machines, melting tanks, moulding lines and cooling tunnels.

We operate from a 17,000 sq ft premises in St Helens, Merseyside, where we have all the production equipment, IT systems and skilled engineers needed to design and manufacture our complete range of machines. You're welcome to visit us any time to see our machines and how we build them!





After-Sales Support

Getting the right advice and buying the right machine for your needs is a vital first step, but your journey with Keychoc doesn't end there.

It goes without saying that we work very hard to design quality into our machines and set strict quality control standards during manufacture, as machines which never fail would be best for you and best for us! But in the real world, motors can burn out, electrical components can fail and accidents can happen.

With Keychoc, you can rest assured that our UK based engineering team will always be there to help you with a full UK manufacturing facility and a readily available stock of locally stored spare parts at their disposal.



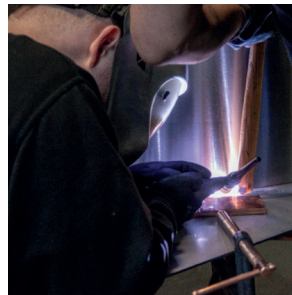
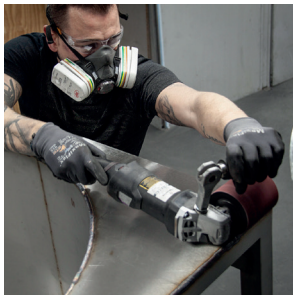


Engineering Services



Our engineering services include technical support, emergency repairs, preventative maintenance and reconditioning - all provided by our team of UK based engineers.

We also have an equipment hire service for seasonal peaks, big one-off orders, special projects or emergencies.





Affordability

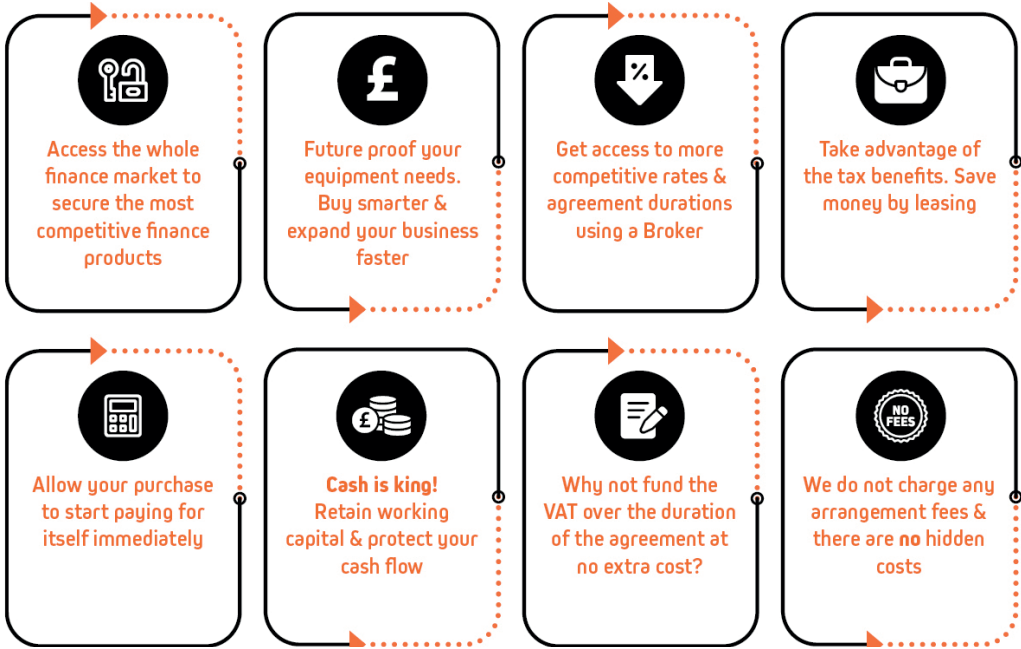
Get a new tempering machine from as little as £7 per day

The increase in productivity, capacity and even quality could be transformative for your business!

We work with our partner, Origin Finance, to help you quickly and easily get hire purchase or lease finance for your purchase with low APR and three to five year terms.



The advantages of using finance



INFINITY AX

Fully automatic Continuous Chocolate Tempering Machine

An extremely versatile machine, perfectly happy tempering 15–20 kg batches but capable of up to 60kg if and when needed!

- Perfect temper every time
- Configurable for bean-to-bar, craft and free-from chocolates
- Around 3 hours to melt 60 kgs of chocolate callets
- Typically 30 mins to temper 60 kgs
- 360° rotating outlet pipe
- Conveniently removable auger
- By far the easiest machine to clean of this type
- Manual or automatic depositing, with no mess
- Inclusions up to 10mm
- Single phase as standard

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INFINITY **BX**

Fully Automatic Continuous Chocolate Tempering Machine

The ideal, affordable entry level
tempering machine

- 24kg tank capacity
- Perfect temper every time
- Around 1.5 hours to melt 24 kgs of chocolate callets
- Typically 15 mins to temper 24 kgs
- 360° rotating outlet pipe
- Conveniently removable auger
- Just as easy to clean as the AX
- Manual or automatic depositing, with no mess
- Inclusions up to 5mm
- Single phase as standard

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INFINITY BT150

Automatic Batch Temperer

Melt, temper and hold up to 150kgs of chocolate, ready to feed your enrober, depositor or tray-bake line when you need it.

- Good access for cleaning
- Non-immersion heaters for easy maintenance and longer life
- Heated outlet butterfly valve
- 3 phase supply
- Cold water supply and drain required

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Infinity BT150

INFINITY MX

Seed tempering as in a traditional wheel machine, but with a much more stable temper and all the functionality of the latest continuous tempering machines.

- 75kg tank capacity
- Perfect for high volume production of moulded solid chocolate bars
- 360° rotating outlet pipe
- Manual or automatic depositing, with no mess
- Removable auger for easy cleaning
- Inclusions up to 10mm
- Single phase

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INFINITY MT

Melting Tanks

Perfect for a wide variety of fat and oil based products, from chocolate to wax.

- 250/500/1000kg tanks as standard
- Jacket can be filled with heat-transfer oil for high temperature applications
- Energy-saver mode (timer-operated stirrer)
- Easy access and cleaning of the tank
- On castors for manoeuvrability
- 5mm box stainless steel frame to allow lifting by forklift
- Heated outlet butterfly valve
- 3 phase

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INFINITY MT-P

Melting Tanks With Onboard Auger Pump

Perfect for a wide variety of fat and oil based products, from chocolate to wax.

- 250/500/1000kg tanks as standard
- Jacket can be filled with heat-transfer oil for high temperature applications
- Energy-saver mode (timer-operated stirrer)
- Easy access and cleaning of the tank
- On castors for manoeuvrability
- 5mm box stainless steel frame to allow lifting by forklift
- Heated low & high level outlet butterfly valves
- 3 phase

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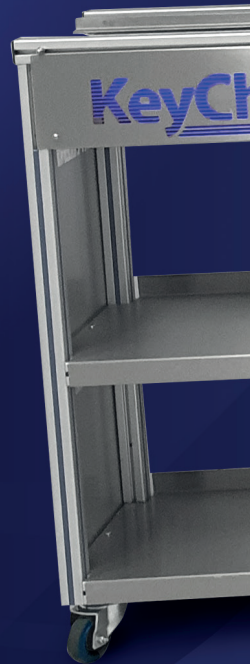


INFINITY

AML

Automatic Solid Chocolate Moulding Line

- Up to 600 moulds/hr
- Electrically actuated (no compressed air needed)
- Integrated vibrating station
- Requires either MX or AX to operate
- Optional mould pre-heating station



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INFINITY

Solid Chocolate

Moulding Lines

Keychoc machines can be flexibly combined in many different combinations to suit your required throughput and your preferred process.

Example 1 : 1 x Infinity AX + 1 x Infinity AML-1

Make up to 165kgs per day of perfectly tempered, solid chocolate products. The depositing time would only be around 1.5 hours. The AX would spend the rest of the time melting and tempering your chocolate, leaving you free to do other things.

Example 2 : 1 x Infinity AX + 1 x Infinity AML-1 + 1 x Infinity MT500

Add a melting tank into your line and you can increase your daily throughput to over 400kgs per day.



Infinity AX supplied separately

INFINITY

Solid Chocolate

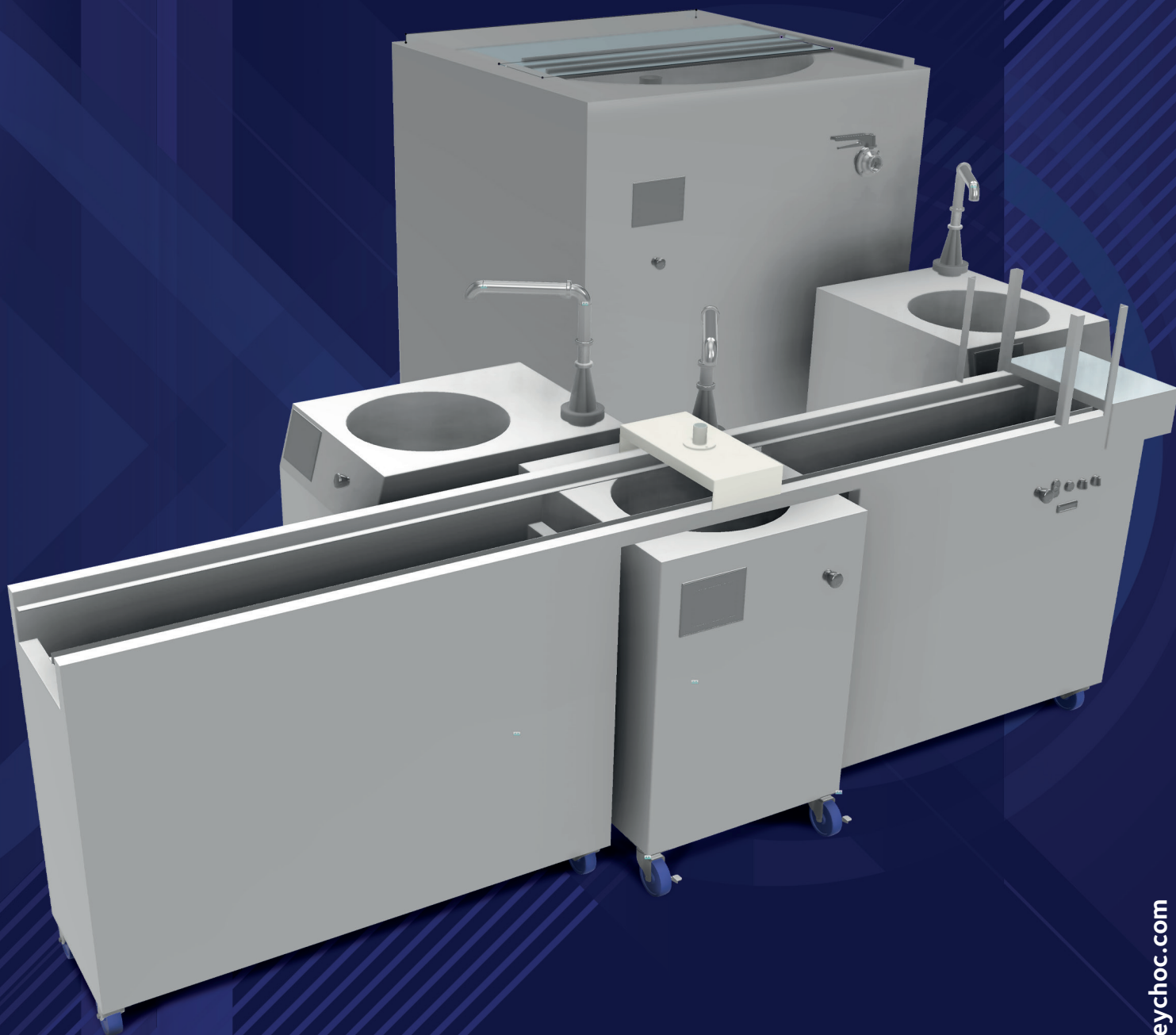
Moulding Lines

Keychoc machines can be flexibly combined in many different combinations to suit your required throughput and your preferred process.

Example 3

This configuration will allow you to make up to 1000kgs per day of solid chocolate products.

- 1 x MT1000-P
- 2 x Infinity AX
- 1 x Infinity MX
- 1 x Infinity AML





INFINITY COOLING TUNNELS

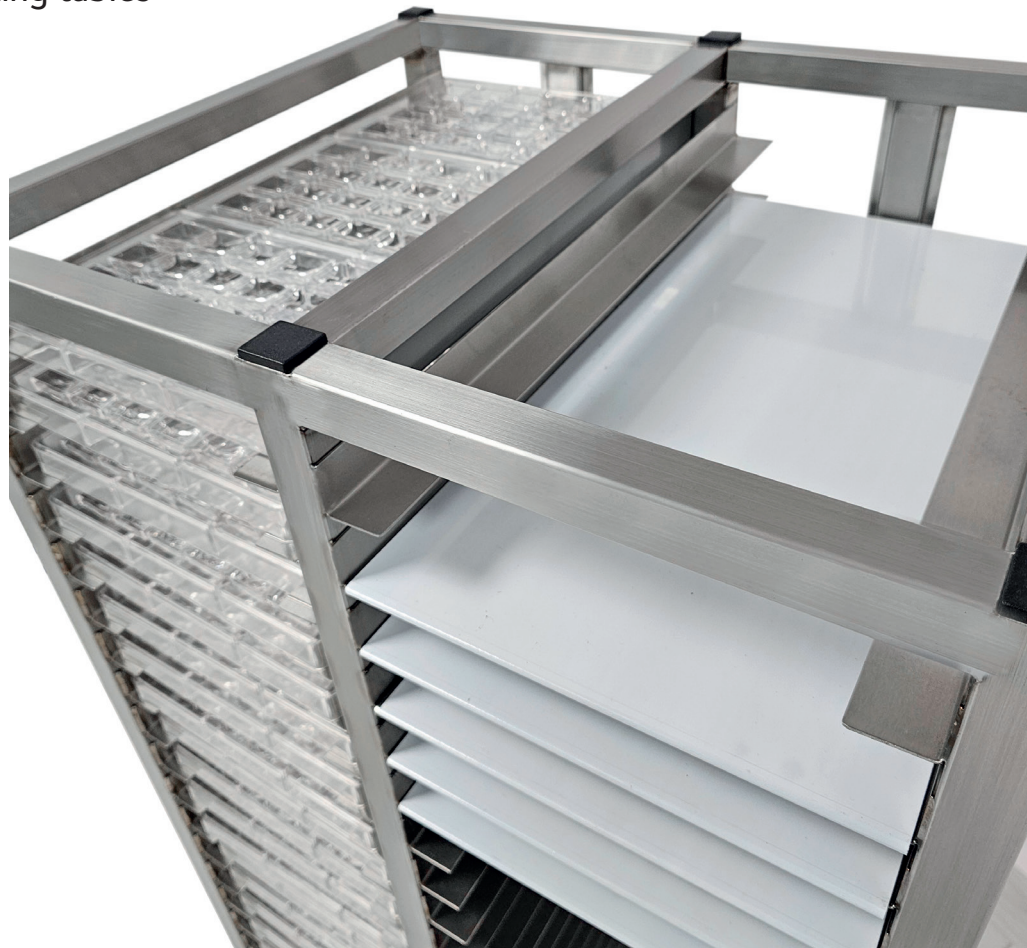
- Custom-made
- Any belt width up to 1000mm
- Multi-level mould cooling lines also available
- Up to 25m long
- Up to 6 cooling zones
- Customisable infeed and outfeed

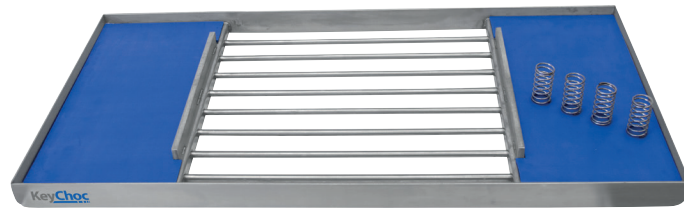
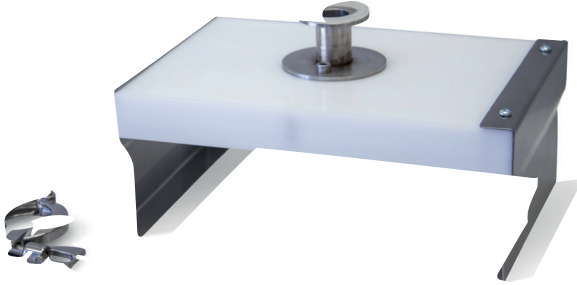


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Infinity Series Accessories

- Standard depositing heads
- Low-viscosity depositing heads
- Tray-bake depositing heads
- Custom depositing plates
- Heated/unheated vibrating tables
- Extra large vibrating tables
- Cooling trolleys
- Sieves







For further information, please contact KeyChoc on:
+44 (0)1744 730086 or email us at sales@keychoc.com

KeyChoc Limited

Unit 2a Delphwood Drive, Sherdley Road Industrial Estate,
St. Helens, Merseyside, WA9 5JE UK

Tel : +44 (0)1744 730086

www.keychoc.com

 facebook.com/keychocLtd

