



Machinery and plants for
chocolate processing



Tempering Machines
Coating Machines
Melting Container
Cooling Tunnel



LCM
Schokoladenmaschinen



www.lcm.de

AT

Chocolate Tempering Machine with fully automatic continuous circulation tempering



Crucial to the quality of the chocolate coating is a correct tempering of the chocolate. This guarantees a perfect shine and a good shelf life of your products.

The fully automatic, continuous circulation tempering system provides fresh tempered chocolate all day long. Unprocessed chocolate continuously flows back into the chocolate tank, is then completely decrystallized and is tempered again. This simplifies the work over a longer period of time to a considerable extent, since the chocolate even after many hours still has the same viscosity and tempering quality and thus ensures a consistent, excellent quality of the products.

However, the choice of a suitable tempering system for you is still dependent on many other factors. We will assist you in selecting the optimal machine for your individual application.





LCM AT/S
LCM AT



LCM TWIN Temper AT



LCM Cascades
TWIN Temper



LCM Triple Temper
and Choco-Bar

ATC

Chocolate Coating Machine with fully automatic continuous circulation tempering



For operation of the tempering control see information with the LCM AT models.

In a coating machine, the advantages of the LCM tempering machines are particularly clear. Due to the nature of the tempering process, the true quality of a chocolate tempering machine becomes quickly evident. Because it is especially during coating that the chocolate is highly stressed. Depending on the processing, it flows through the mesh belt back into the tank, thereby changing the structure of the chocolate coating. The blower for blowing off of the products also does its part to change the chocolate structure.

The fully automatic continuous circulation tempering of the LCM coating machines ensures a consistent tempering and chocolate quality - no matter how long you want to work with the coating machine. Rely on us!

We offer chocolate coating machines with a fully automatic continuous circulation tempering system in different sizes and in different bandwidths for your individual application. LCM coating machines can be combined with demoulding machines and cooling tunnels.





LCM 180 ATC · LCM 240 ATC/S
in compact design



LCM 240 ATC · LCM 320 ATC · LCM 420 ATC

Chocolate Melting Container



LCM melting containers are available in different sizes and designs, with one or two tanks, as well as with integrated pump.

Working with an LCM melting container makes sense if you want to melt large quantities of chocolate coating and process it by machine.

LCM melting containers with a pump can be combined with almost all LCM tempering or coating machines. They are therefore an ideal supplement to upgrade your LCM tempering or coating machine and increase the processing amount without having to buy a new coating or tempering machine. With few exceptions, all of our tempering and coating machines have a so-called filling level measurement, i.e. the filling of the coating or tempering machine through the chocolate melting containers with a pump is fully automatic.

If your spatial conditions do not allow installation of a melting container in close proximity to the processing machine, a heated pipe system could also be a solution.





LCM MS
with 1 tank



LCM MD
with 2 tanks



LCM M
with integrated pump

Cooling Tunnel · Belt Cooler · Complete Enrobing Line



LCM cooling tunnels represent a useful addition to the LCM coating machines. The product that is placed on the coating machine can be packed and picked right at the end of the cooling tunnel - this allows an economic type of chocolate processing with high throughput quantities.

Width and length of the LCM cooling tunnel can be varied. Although we have standard lengths of 7.5/10.5/13.5 meters in the program, we plan and build the cooling tunnel to your spatial requirements.

Generally speaking, the longer the cooling tunnel, the faster the products can be transported. But sometimes space in the production area is scarce. What the ideal solution looks like for you personally is therefore dependent on your products and your spatial possibilities. We will be happy to advise you.

Transparent coverings are new to the program, so that your customers can see how your products „travel“ through the LCM cooling tunnel.





Cooling tunnel LCM CTB



Coating machine LCM 420 ATC/S
with cooling tunnel LCM 420 CTB and
melting container with pump LCM 400 M

Manual Tempering Units · Mini Chocolate Conche



LCM Manual tempering units are ideal for filling hollow bodies and all types of molds or for coating and dipping of a variety of products such as candies and cookies. They are small and portable and can be used flexibly in different workplaces. There are models from 8-25 kg capacity with different tank sizes, the larger model is also available with a pump.

LCM manual tempering units keep the coating tempered in the device at working temperature all day.

With the **LCM Mini chocolate conche** you acquire an attractive showpiece for your showrooms and arouse interest and curiosity of the customer for the product chocolate. The conche is easily transportable and can therefore be used at different locations. It exudes a wonderful fragrance of fresh and hot chocolate!





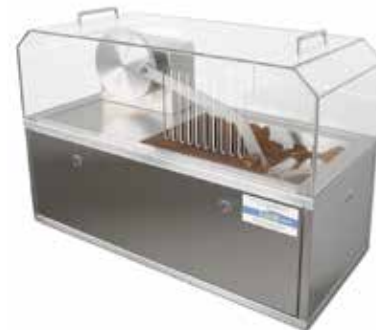
LCM 8T
with 2 x 4 kg tank



LCM 25 TP



LCM 25 T
with 2 x 8 kg tank



LCM Mini Chocolate Conche MC 8

Coating Machine with thermo interval tempering



With the manual or batch tempering, a certain amount of chocolate is dissolved and tempered either using the integrated circulating air blower or by „seeding“, i.e. by adding crystallized chocolate.

Chocolate tempered in this way should be processed if possible within a limited time for a perfect result. Or you simply temper again when needed, and you will ensure a perfect chocolate quality.

The great advantage of the LCM C-model is that very slightly different chocolates can be processed. You can acquire as many chocolate trays from us as needed and melt them or keep them warm either in the lower part of the machine or even in a heating cabinet.

We recommend the manual or batch tempering for small processing amounts and/or very frequent chocolate changes or also for getting started in machine chocolate processing.





LCM 180 C



LCM 180 C
as molding machine

Accessories



You will find a selection of LCM accessories below. Many of our machines can be expanded or adapted with different accessories to meet your needs. Thus it is possible to „spike“ or „drop“ your products „in powder“ with so-called truffles grid belt. Even the coating of „Elisen Gingerbread“ is possible through the use of a grid belt with humps.

Talk to us!

Our accessories make your LCM almost into a true all-rounder!





LCM Truffles Grid Belt 20 cm or 50 cm



LCM heated shaking table with temperature control



Heated draining sheet with shaking table



LCM mold filling pipe with mechanical volume control



Heated pipe system



Insert for reducing the volume in the tank

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Manual Tempering Units
Mini Chocolate Conche



LCM

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