



We present: [Our best side](#)



**Tempering Machines**  
**Coating Machines**  
**Chocolate Melting Container**  
**Cooling Tunnel**



**LCM**  
Schokoladenmaschinen



[www.lcm.de](http://www.lcm.de)



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## Varied, highly-specialized favorites ... by a master hand

Imaginative creations out of and with chocolate, candies and coatings are virtually limitless. The variety in one of the best industries meets LCM Schokoladenmaschinen GmbH with their highly specialized machines and systems for chocolate processing. Individual – innovative – economical in the development and production is our motto. We develop and produce sophisticated systems required in the confectionary, candy manufacture, confectioners and bakeries – for the most flexibility in use, smooth running operation and with the highest ease of use.

Also for lab and educational purposes as well as show production or promotion, we make our machines available for chocolate production.

And this makes LCM Production a true delight: The price-performance ratio, the easy adjustment, cleaning and easiest possible maintenance and repair, adjusted to the requirements of smaller batches and frequently changing recipes as well as our personal service, the production without disruption is ensured through our easily removable control modules and operational elements.

LCM, along with its employees, sees itself as a machine building company where technological know-how and years of experience in chocolate processing blend together.

We support the traditional craft of chocolate processing with our range. We continue to grow with the requirements and technical developments according to your needs.



Jürgen Leute  
Production Management

„Our vision for the future is to maintain the excellent service quality in machine building and the close ties to our customers.“

Markus Leute  
Company Management

„We work systematically with our customers and are always trying to create the perfect and appropriate system for the situation and to therefore ideally fulfill the customer's needs.“

Take a passion for enticing delicacies, a nose for the needs and trends in the chocolate industry, enrich this with technically specialized know-how of machine building. Then combine these components together into a successful business model.

In 2000, this is how the brothers Jürgen and Markus Leute, both educated and experienced machine builders, founded the company LCM Schokoladenmaschinen GmbH.

With the new construction of the company building with 750 sq. meters in 2013, Jürgen and Markus Leute are proceeding with their further development, knowing the innovative strength and potential for growth of the LCM Schokoladenmaschinen GmbH.

So that the sweet delicacies are a success and a delight, the expert machine builders from Ravensburg are in demand for their sophisticated machines. Customers and their needs are the company's focus. The customer's tried and tested recipes should be maintained and the LCM machines support the production.

The experts see their task as a challenge in a technical sense: the higher the quality of chocolate, the more specific are the requirements for the machine builder. On the one hand, a high quality production must be ensured, on the other hand, the ease of use must be kept as easy as possible.

Our location is, at the same time, our claim – Made in Germany. Germany. Baden-Württemberg. We produce near Ravensburg, not far from Lake Constance and use material almost exclusively from German manufacturers – whether it is a stainless steel housing, electronic components, motors or anything else. We also put an emphasis on a personal touch here and we work hand in hand with our suppliers.

We are particularly proud of our long-standing, returning customers. We also rely on our numerous foreign representatives around the globe among others in Switzerland, Austria, France, Sweden for the Scandinavian region, Poland and in the USA. LCM Machines and Systems are in demand internationally at well-known confectioners and chocolatiers.



The new company site was built in 2013 in 88287 Gruenkrut, Industrial Park Gullen.

## Chocolate Tempering Machine with fully automatic continuous circulation tempering



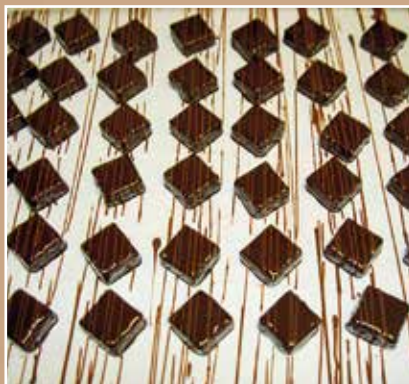
Crucial to the quality of the chocolate coating is a correct tempering of the chocolate. This guarantees a perfect shine and a good shelf life of your products.

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.







# AT

## LCM 25 AT/S · 40 AT/S · 60 AT/S

### Chocolate Tempering Machine

with fully automatic continuous circulation tempering

**LCM**  
Schokoladenmaschinen

The AT/S models have the corresponding functions to the LCM AT models but are equipped without an integrated-heated tray.

They are ideal for manually removing tempered chocolate and for the filling of coating or dosing machines of all makes and models. Flexible mold filling pipes allow multiple uses.

It is possible to refill during running operation with liquid chocolate. With the models LCM 40 AT/S and LCM 60 AT/S, it is possible to fully automatically refill the chocolate with a visible level control on the machine in combination with a LCM melting container (LCM M models).

Operation, change of chocolate and cleaning for these models is quite easy.



LCM 25 AT/S



LCM 40 AT/S





## LCM 25 AT/S · 40 AT/S · 60 AT/S

Technical Data

**LCM**  
Schokoladenmaschinen

### Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank



Heated pipe system for  
LCM 40 AT/S and LCM 60 AT/S

Heated protective grid for  
LCM 40 AT/S and LCM 60 AT/S



LCM 25 AT/S



LCM 40 AT/S

	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 25 AT/S</b>	25	61	57	90	230/1,5	90
<b>LCM 40 AT/S</b>	40	76	65	91	400/2,8	130
<b>LCM 60 AT/S</b>	55	85	70	91	400/3,0	150

# AT

## LCM 25 AT · 40 AT · 60 AT

### Chocolate Tempering Machine

with fully automatic continuous circulation tempering

**LCM**  
Schokoladenmaschinen

The LCM AT models are ideal for filling hollow bodies and forms, for coating pastries, such as cakes and cookies, and for filling coating machines and dosing machines of all makes and models. Flexible mold filling pipes allow multiple uses.

It is possible to refill during running operation with liquid chocolate.

With the models LCM 40 AT and LCM 60 AT, it is possible to fully automatically refill the chocolate with a visible level control on the machine in combination with a LCM melting container (LCM M models).

Operation, change of chocolate and cleaning for these models is quite easy.



LCM 25 AT



LCM 40 AT · LCM 60 AT



## LCM 25 AT · 40 AT · 60 AT

Technical Data

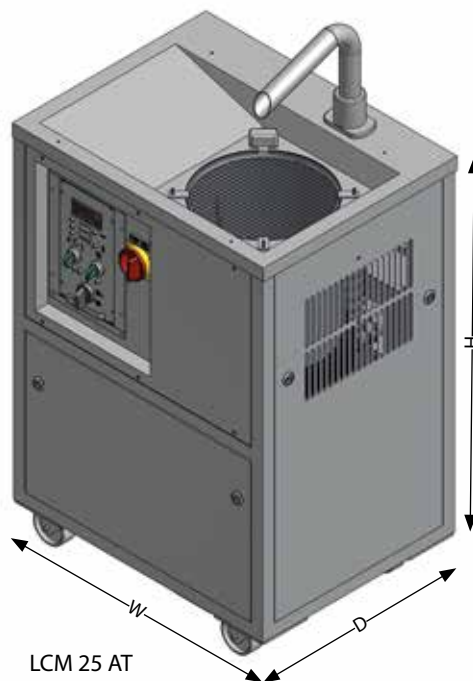
### Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Heated pipe system for filling external machines
- Heated and non-heated shaking table for mounting directly above the machine work surface



Only for LCM 25 AT:  
Heated draining sheet with  
grid or shaking table to attach  
to the side

Heated protective grid for  
LCM 40 AT and LCM 60 AT



LCM 25 AT



LCM 40 AT · LCM 60 AT

	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 25 AT</b>	25	66	59	96	230/2,0	100
<b>LCM 40 AT</b>	40	106	69	91	400/3,0	130
<b>LCM 60 AT</b>	55	106	68	91	400/3,0	150

# AT

## LCM TWIN Temper 25 AT • 40 AT • 60 AT

### Chocolate Tempering Machine

with fully automatic continuous circulation tempering with 2 tanks

**LCM**  
Schokoladenmaschinen

The LCM TWIN Temper was especially developed to continually have two types of tempering chocolate available.

Both tanks work completely independently from each other and can be automatically filled with liquid chocolate using the LCM melting container (LCM M models).

Easy cleaning and movability ensure flexible use of the LCM TWIN Temper Models.

LCM TWIN Temper 40 AT



LCM TWIN Temper 40 AT with  
2 x LCM 400 M Melting Container



## LCM TWIN Temper 25 AT • 40 AT • 60 AT

Technical Data

### Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Heated pipe system for filling external machines
- Heated and non-heated shaking table for mounting directly above the machine work surface
- Heated protective grid



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM TWIN Temper 25 AT</b>	2 x 25	101	75	101	400/4,5	200
<b>LCM TWIN Temper 40 AT</b>	2 x 40	118	81	101	400/5,5	275
<b>LCM TWIN Temper 60 AT</b>	2 x 55	124	84	101	400/6,0	280

## LCM Cascades TWIN Temper

### Chocolate Tempering Machine

with fully automatic continuous circulation tempering in cascade design

If you are looking for a maximum tempering capacity of up to 300 kg/h with easy operation and cleaning, then we would recommend the LCM Cascades TWIN Temper.

Both tanks can be used in cascade operation (if you require a large amount of the same type of chocolate) as well as separate as Twin Temper (for simultaneous processing of two different types of chocolate).

Automatically filling with liquid chocolate using the LCM melting container (LCM M models) or with a melting container from another manufacturer is possible.

LCM Cascades TWIN Temper with heated pipe system for fully automatic filling of external dosing systems



Fully automatic filling of a LCM Cascades TWIN Temper with a LCM 600 M melting container with integrated pump







## LCM Cascades TWIN Temper

Technical Data

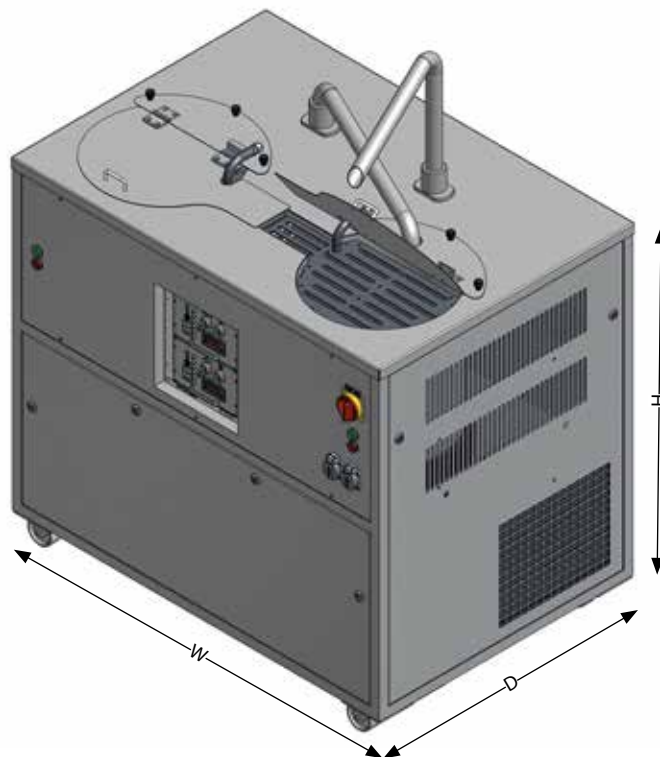
### Available accessories

- Curved mold filling pipe with mechanical volume control
- Heated pipe system for filling external machines
- Heated protective grid



Through the simple cleaning possibility, this Temper can be used flexibly and a change of mass is possible without any problems with almost no loss of chocolate.

The Temper is also suitable for the tempering of candy fillings or nougat masses.



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
LCM Kaskaden TWIN Temper 60 AT	55	124	96	113	400/6,5	320
LCM Kaskaden TWIN Temper 80 AT	80	124	96	132	400/7,0	350

The LCM Choco-Bar was specially designed for up to seven different types of chocolate to be tempered simultaneously. The LCM Triple Temper offers the tempering of up to three types of chocolate.

The continuous circulation tempering in the tanks works completely independent from one another and can be operated individually.

The tempered chocolate is removed through the mold filling pipes.

Easy cleaning and changing of chocolate using the discharge pipes on the backside is possible.



LCM Choco-Bar



LCM Triple Temper



# LCM Triple Temper and Choco-Bar

Technical Data

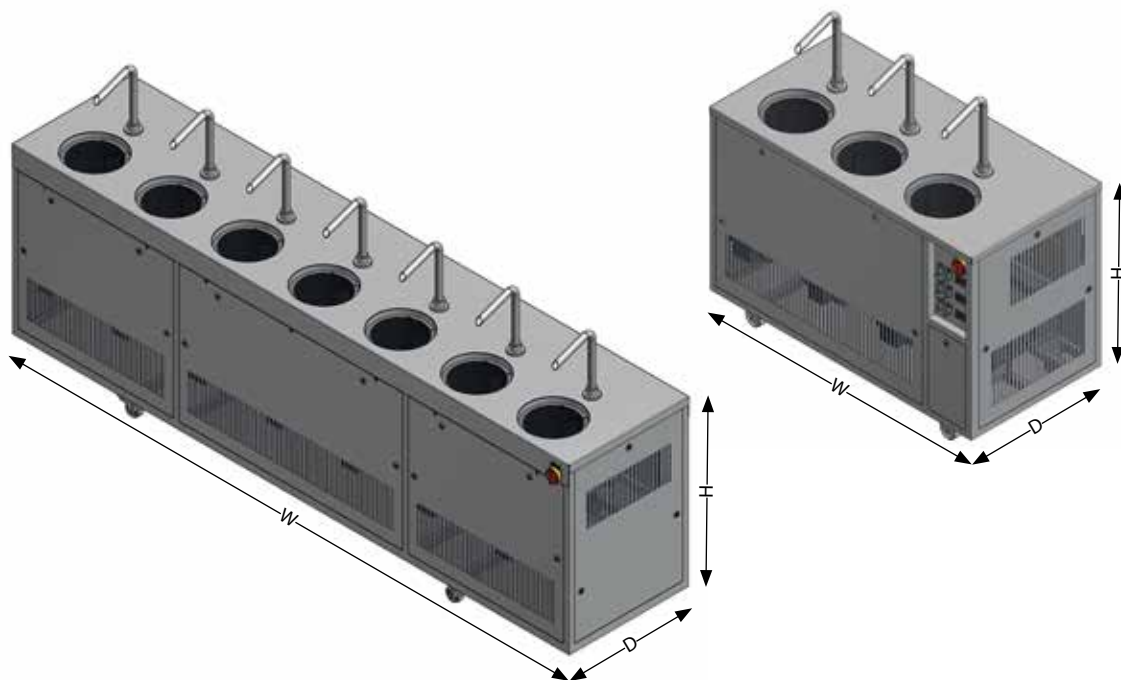
## Available accessories

- Curved mold filling pipes with mechanical volume control
- Inserts for reducing the volume in the tank
- Decorating tray



Tempering units, each operating independently of each other, are combined in a compact machine.

**Numerous versions available upon request.**



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM Choco-Bar with 3 tanks</b>	3 x 25	142	77	95	400/4,0	250
<b>LCM Choco-Bar with 6 tanks</b>	6 x 25	269	75	99	400/8,0	500

## 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.







# ATC

## LCM 180 ATC · LCM 240 ATC/S

### Chocolate Coating Machine

with fully automatic continuous circulation tempering – compact design

**LCM**  
Schokoladenmaschinen

Due to their compact design, the machines find a place, even in the smallest space.

With coating belt widths of 18 cm or 24 cm, the machines are suitable for the coating of candies and cookies – device to bottom dip included.

The machine itself, as well as the coating belt are easy to clean.

Molding can be directly poured on the machine.

The changing to a different chocolate is very easy.

Liquid chocolate can be filled during running operation.



as coating machine



as molding machine

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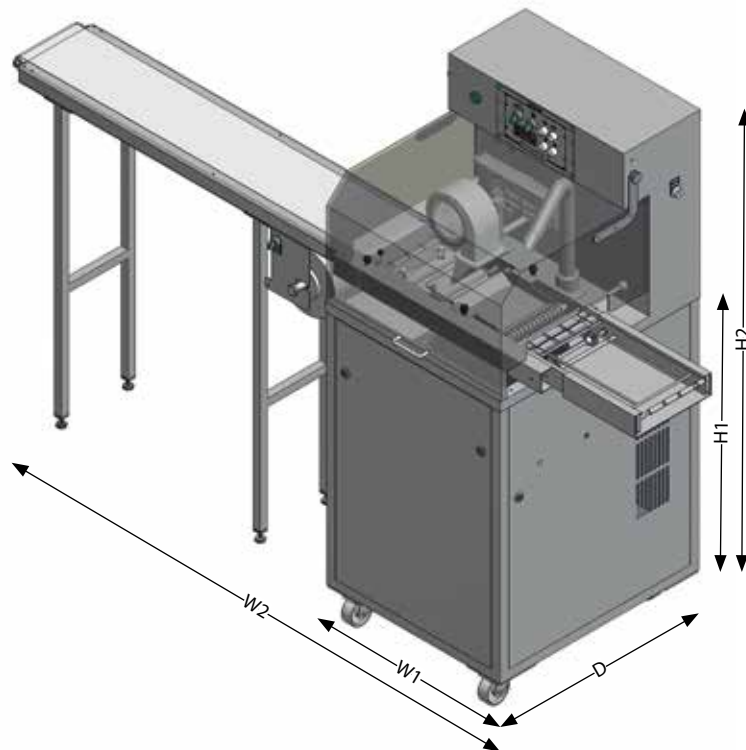


## LCM 180 ATC · LCM 240 ATC/S

Technical Data

### Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Heated draining sheet with grid or shaking table, can be attached to the side
- Heated and non-heated shaking table for mounting directly above the machine work surface
- Paper run-off belt available in various lengths: 1.2 m, 1.6 m or 2.0 m
- Decorating tray on paper run-off belt
- Truffle grid belt
- Truffle rotary table



	Capacity [kg]	Width W1/W2 [cm]	Depth [cm]	Height H1/H2 [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 180 ATC</b>	40	67/222	78	103/151	400/3,0	210
<b>LCM 240 ATC/S</b>	40	67/222	78	103/151	400/3,0	210

# ATC

## LCM 240 ATC · 320 ATC · 420 ATC

### Chocolate Coating Machine

with fully automatic continuous circulation tempering

# LCM

Schokoladenmaschinen

Coating machines with coating widths of 24, 32 and 42 cm are the ideal solution for coating of all types of products.

Whether candies, cakes or bottom coating – with the long drip distance, the machines in this design are suitable for the coating of the majority of products.

The machines also offer enough space as a molding machine for convenient operation.

The machine itself, as well as the coating belt are easy to clean.

Liquid chocolate can be filled in during running operation – manually or fully automatic by upgrading with the LCM melting container.



as coating machine



as molding machine  
here with heated shaking table



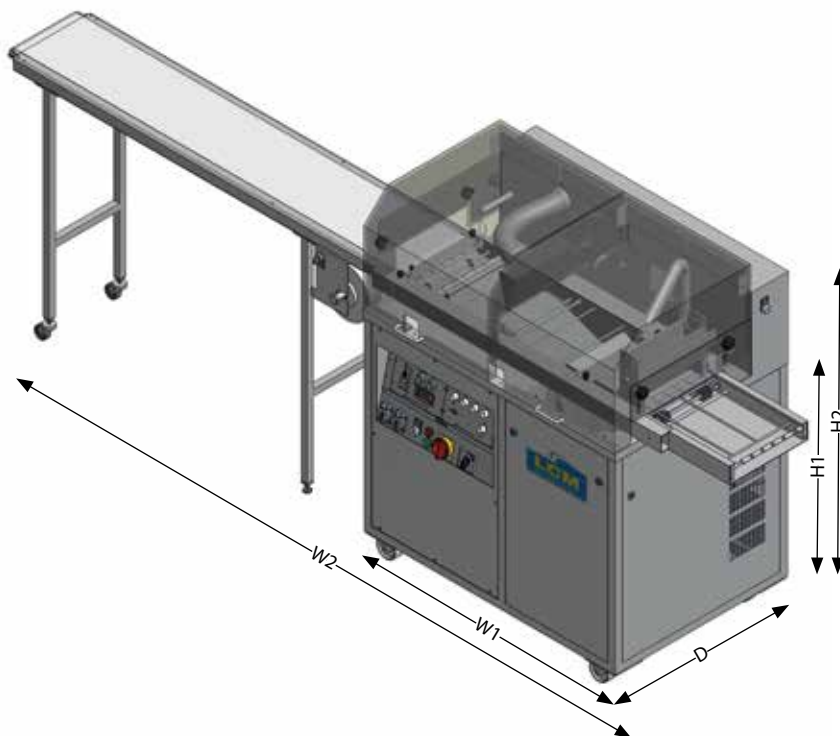
## LCM 240 ATC · 320 ATC · 420 ATC

Technical Data

**LCM**  
Schokoladenmaschinen

### Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Heated and non-heated shaking table for mounting directly above the machine work surface
- Heated protective grid
- Paper run-off belt available in various lengths: 1.2 m, 1.6 m or 2.0 m
- Decorating tray on paper run-off belt
- Underlay grid for cakes and gingerbread
- Coating grid belt with humps for Elisen gingerbread
- Truffle grid belt
- Truffle rotary table



	Capacity [kg]	Width W1/W2 [cm]	Depth [cm]	Height H1/H2 [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 240 ATC</b>	40	105/306	82	97/131	400/3,5	250
<b>LCM 320 ATC</b>	55	105/306	82	97/131	400/3,8	300
<b>LCM 420 ATC</b>	55	105/306	97	99/136	400/4,0	380

# ATC

## LCM 420 ATC Cascades TWIN

**Chocolate Coating Machine**

with fully automatic continuous circulation tempering in cascade design

**LCM**  
Schokoladenmaschinen

If you are looking for a chocolate coating machine with high tempering capacity, high output and flexibility, then you should have a closer look at the LCM 420 ATC Cascades TWIN.

The LCM 420 ATC Cascades TWIN can be used as

1. coating machine with double self contained units,
2. tempering machine in cascade operation (if a large amount of the same type of chocolate is needed) or as
3. TWIN Temper (for the processing of two different types of chocolate).

The machine itself, as well as the coating belt are easy to clean.



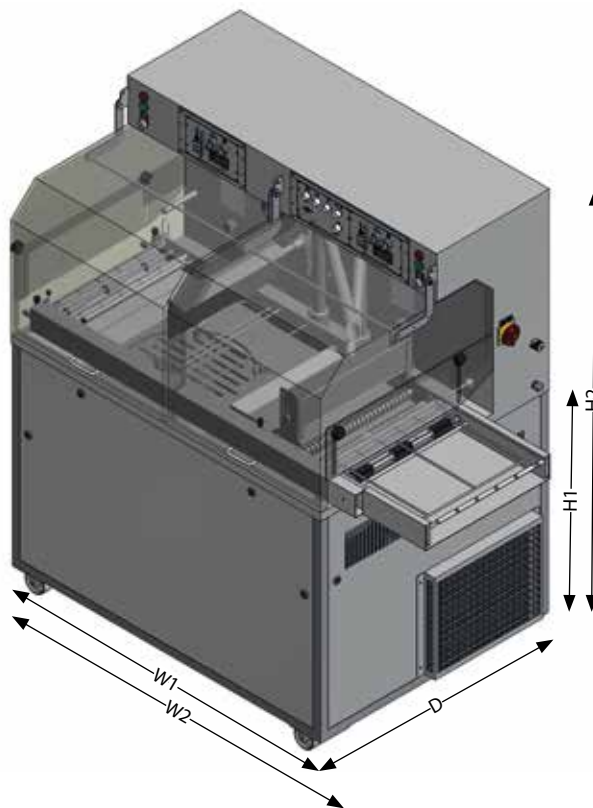


## LCM 420 ATC Cascades TWIN

Technical Data

### Available accessories

- Curved mold filling pipe with mechanical volume control
- Insert for reducing the volume in the tank
- Heated and non-heated shaking table for mounting directly above the machine work surface
- Heated protective grid
- Underlay grid for cakes and gingerbread
- Coating grid belt with humps for Elisen gingerbread
- Extension grid belt in various lengths
- Heated pipe system for filling external machines



	Capacity [kg]	Width W1/W2 [cm]	Depth [cm]	Height H1/H2 [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 420 ATC Cascades TWIN</b>	2 x 55	135/170	99	100/160	400/7,5	480

## 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.







If you would like to have liquid chocolate always available, then we recommend the chocolate melting container.

The various heating circuits in the melting containers are turned off separately by sensors depending on the fill level. This prevents over-heating due to low fill.

The temperatures in the tanks, the discharge pipe with drain tilt and the pipe system can be adjusted individually.

The chocolate melting containers can be cleaned easily.

The high quality insulation of the tanks combined with the sensors which switch off the heating circuits depending on the fill level keep the energy costs at a minimum.



LCM 50 MS



LCM 100 MS



## LCM 50 MS · 100 MS · 200 MS · 400 MS

Technical Data

**LCM**  
Schokoladenmaschinen



The drive for the stirrer on the LCM 100-400 MS models is found under the tank. Therefore, a large opening is created on the top side of the melting container for filling in the chocolate.

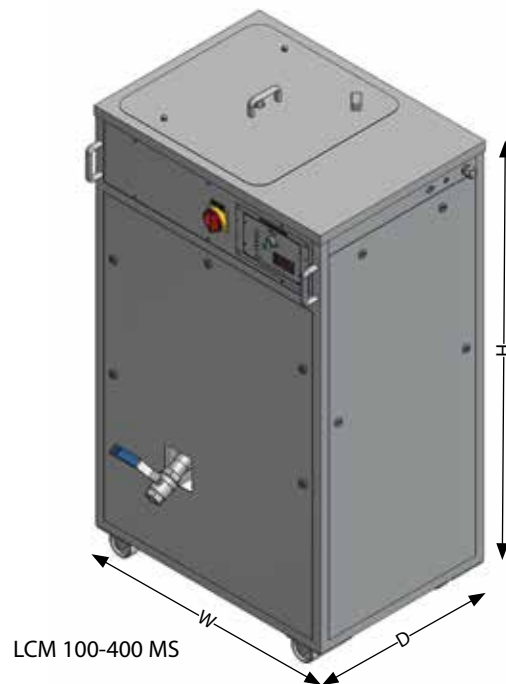
The machine housing is made of stainless steel, portable on stable castors.

Slow rotating rigid stirrer, can be removed for cleaning.

Electronic temperature control for the tank with 1/10°C setting.



LCM 50 MS



LCM 100-400 MS

	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 50 MS</b>	50	72	47	112	230/0,6	70
<b>LCM 100 MS</b>	100	84	72	111	400/1,6	120
<b>LCM 200 MS</b>	200	85	72	146	400/1,8	140
<b>LCM 400 MS</b>	400	101	86	159	400/2,2	180

If you would like to have liquid chocolate always available, then we recommend the chocolate melting container in the LCM MD Series.

The temperature in both tanks can be regulated individually. The discharge pipes serve as the manual removal of the liquid chocolate. The various heating circuits are switched off according to the fill level by sensors. This prevents overheating due to low fill.

The chocolate melting containers are easily cleaned. The high quality insulation of the tanks keep the energy costs at a minimum.



LCM 400 MD



## LCM 200 MD · 400 MD

Technical Data

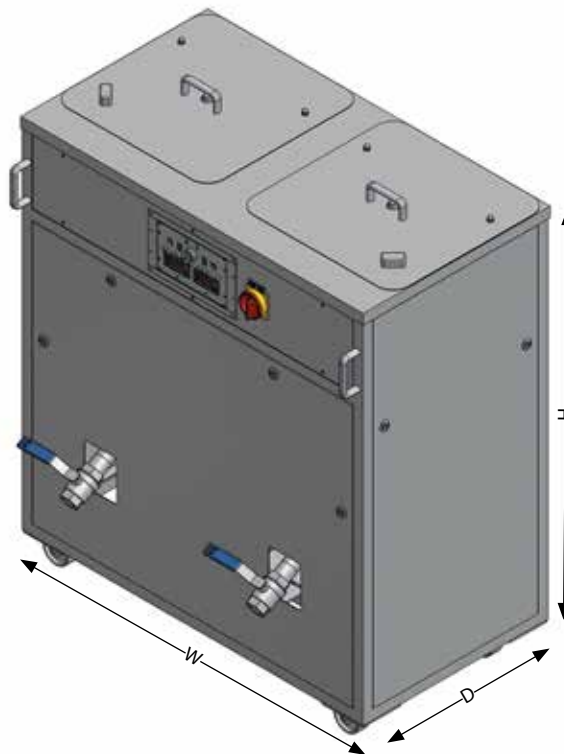


With the LCM MD models, the drive for the stirrer is found under the tank. Therefore, a large opening is created on the top side of the melting container for filling in the chocolate.

The machine housing is made of stainless steel, portable on stable castors.

Slow rotating rigid stirrer, can be removed for cleaning.

Electronic temperature control for the tank with 1/10°C setting.



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 200 MD</b>	2 x 100	106	68	121	400/2,0	170
<b>LCM 400 MD</b>	2 x 200	123	72	149	400/2,6	210

If you would like to fill a tempering machine with continuous circulation tempering permanently with liquid chocolate, then we recommend the chocolate melting container in the LCM M Series.

This melting container in the LCM M Series is equipped with an integrated pump system by which the LCM machines type AT and ATC can be fully automatically filled with liquid chocolate.

The electronically controlled pump runs independently from the stirrer and is only used when needed.



LCM 400 M





## LCM 100 M · 200 M · 400 M · 600 M

Technical Data



With the LCM M models, the drive for the stirrer is found under the tank. Therefore, a large opening is created on the top side of the melting container for filling in the chocolate.

The machine housing is made of stainless steel, portable on stable castors.

Slow rotating rigid stirrer, can be removed for cleaning.

Electronic temperature control for the tank with 1/10°C setting.

Shut-off valve in the pipe system in front of the pump for service work.



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 100 M</b>	100	98	66	146	400/2,5	150
<b>LCM 200 M</b>	200	103	66	146	400/2,7	190
<b>LCM 400 M</b>	400	113	80	160	400/3,0	190
<b>LCM 600 M</b>	600	127	90	160	400/3,3	240

## 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.





The length of the cooling tunnel is made according to the customer's need with regards to production, cycle duration and space available.

The cooling temperature and the humidity in the tunnel can be individually adjusted.

The straight-run control of the transportation belt is electronically controlled and the cycle duration can be variably regulated.

The tunnel parts are insulated and can be easily removed for cleaning. Additionally, the tunnel can be opened from the underside for cleaning.

For service-technical reasons, the cooling system with the removable, electronic control can be found in a separate cooling station.



Cooling tunnel LCM CTB

LCM belt control and cooling unit in separate cart as standard version.





# LCM 240 CTB · 320 CTB · 420 CTB

Technical Data

## Extra Equipment

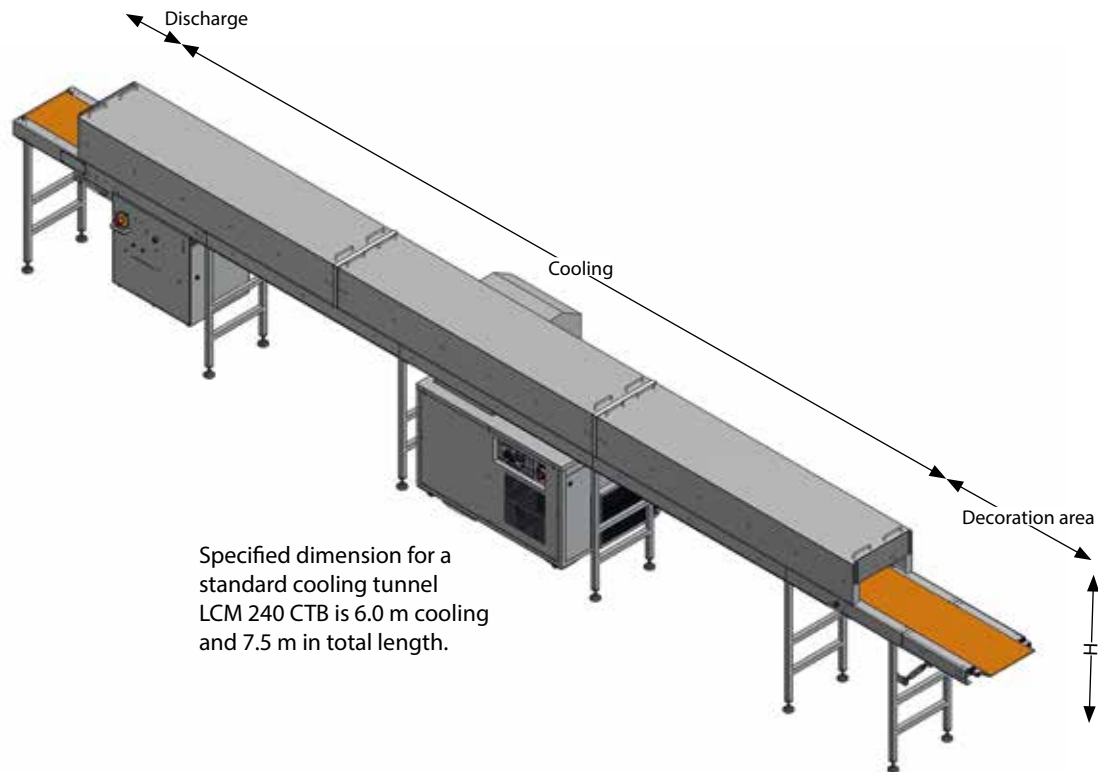
- Plexiglas cover
- Decorating trays to be attached to the side in the decorating area.



Connection to the cool water circuit or separate set up of cooling unit possible.

With additional insulation and increased cooling performance, temperatures to 5° C are possible for special products.

Lengths can be individually made according to customer's needs.



	Decoration length [cm]	Cooling length [cm]	Discharge length [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 240 CTB</b>	100	600	50	130	400/2,5	500

The LCM Belt Cooler was specially designed to cool a large number of chocolate bars or other molds in the smallest of spaces.

Cooling is on several levels, the cooling cycle for each level can be individually regulated.

### Example of use:

With a cycle time of 30 minutes by approx. 8 °C approx. 200 bars on three levels can be cooled down in only 60 minutes.

The LCM Belt Cooler is also equipped with several drawers and containers for storing various decorating materials.







## LCM Belt Cooler

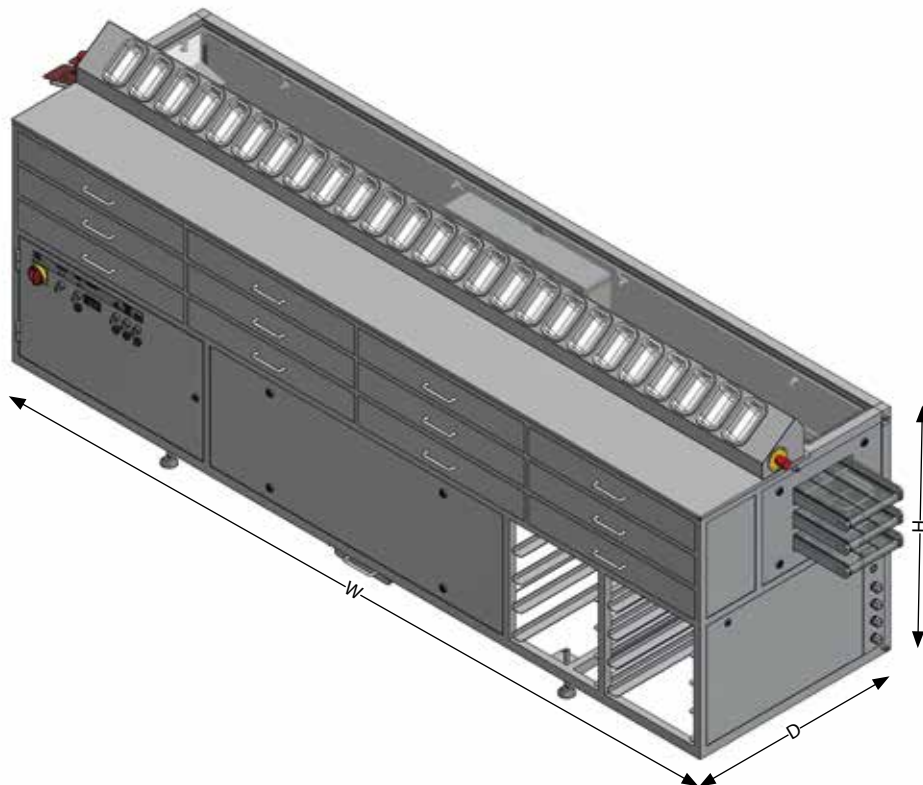
Technical Data



The LCM Belt Cooler's dimensions and capacity of the machine can be adapted to your requirements.

An insulated laminated glass cover for a "clear view" of your product is available upon request.

Connection to the cool water circuit or separate set up of cooling unit possible.



	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM BK 325/3/1</b>	380	91	127	400/4,0	600

LCM Machines can be individually assembled.

We would be pleased to help you find the ideal combination of machine types from the wide range at LCM Schokoladenmaschinen GmbH for your individual needs.

**Here is an example with:**

Melting Container

Coating Machine

Cooling tunnel



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



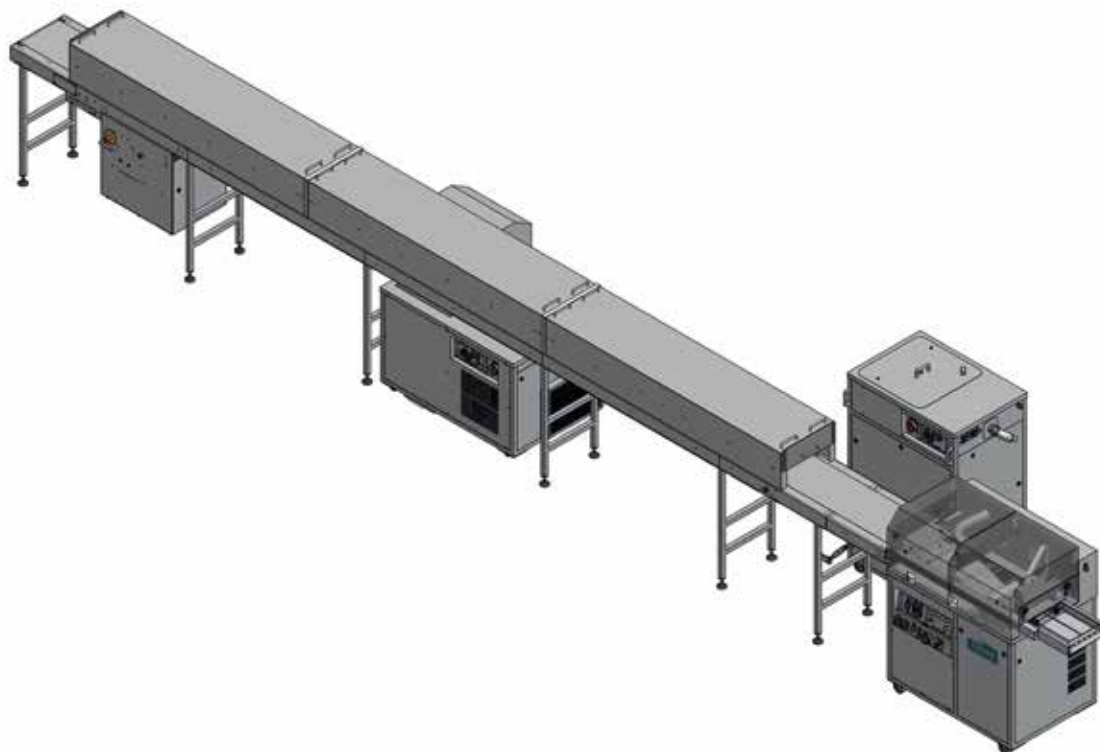
## LCM Complete Enrobing Line

Technical Data



With LCM Machines, operational processes can be optimized. LCM Machines can be combined in numerous ways.

With the portable coating machine and the melting container, numerous coating machines can be combined with only a cooling tunnel or numerous chocolate melting containers for various chocolate types with a coating machine.



## 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!







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 keep the coating tempered in the device at working temperature all day.

The Model 8 T is our smallest tempering unit with 8 kg volumetric capacity.

The models LCM 25 T and LCM 25 TP keep 25 kg each of chocolate tempered. The LCM25 TP is additionally equipped with a pump. Because the drive motor of the pump is removable and the tanks can be detached, it is very easy to clean.

LCM 8 T  
with 2 x 4 kg tank



LCM 25 T  
with 2 x 8 kg tank



LCM 25 TP







## LCM 8 T · 25 T · 25 TP

Technical Data

**LCM**  
Schokoladenmaschinen

### Available accessories

#### LCM 8 T

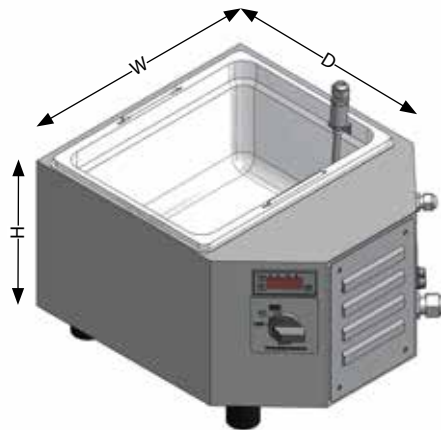
- alternative 2 x 4 kg tank with lid

#### LCM 25 T

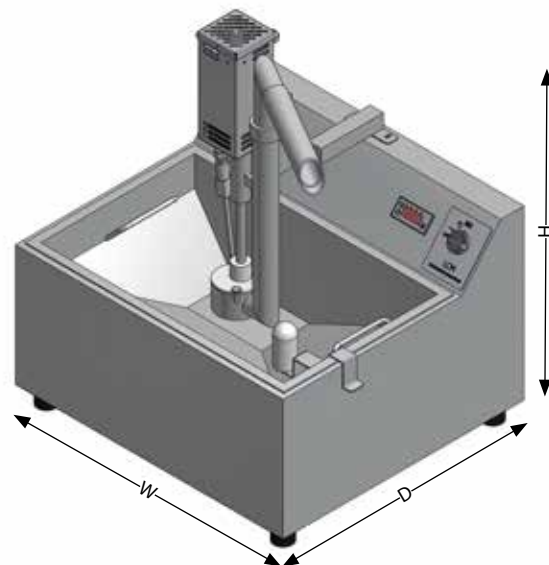
- alternative 2 x 8 kg tank with lid

#### LCM 25 T and TP

- heated draining sheet with grid or shaking table, can be attached to the side
- portable subframe made of stainless steel



LCM 8 T



LCM 25 TP

	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/W]	Empty weight [kg]
LCM 8 T	8	34	40	26	230/250	12
LCM 25 T	22	60	55	42	230/500	15
LCM 25 TP	22	60	55	64	230/600	25

In your showroom, the LCM Conche MC 8 will be a completely new and unique center of attraction for your clients.

The LCM Conche MC 8 is equipped with an electrically heated work tank. The housing is completely made of stainless steel.

The cover hood is made of plastic with slots so that moisture can escape and so that odor develops in an ideal way.



LCM Mini Chocolate Conche MC 8



## LCM Mini Chocolate Conche MC 8

Technical Data

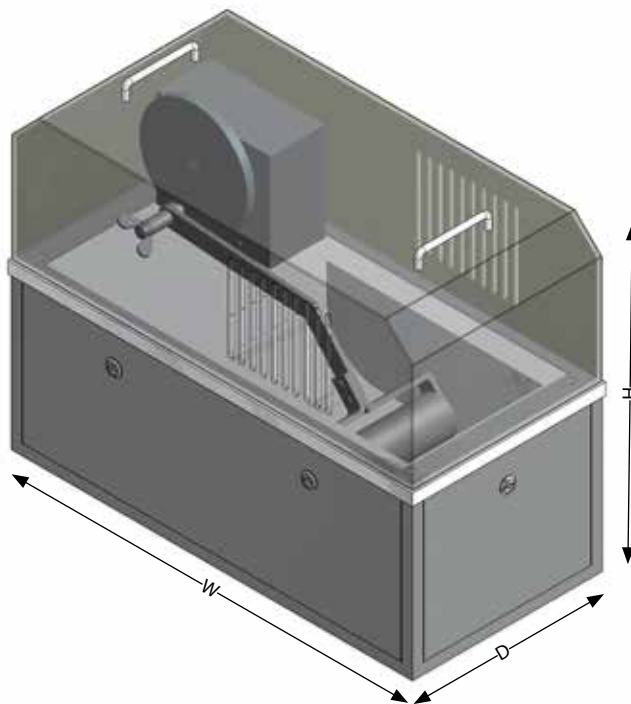
### Available accessories

- portable subframe



The conches can be equipped with an extraction valve, e.g. for tasting.

Many individual conches can be built into one housing, each with or without extraction valve.



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/W]	Empty weight [kg]
LCM MC 8	8	77	40	58	200/250	50

## 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 C Series with coating widths from 18 cm, 24 cm and 32 cm is highly flexible, making them suitable to use in the smaller bakery or confectioner.

A powerful ventilation system allows the coating to be tempered within the machine.

The coating belt can be easily removed for cleaning. Changing of the chocolate is easy with the exchange of tanks.

By removing the coating belt, the machine from the LCM C Series can be used for molding applications direct on the machine.



LCM 180 C

LCM 180 C  
as molding machine





# LCM 180 C · 240 C · 320 C

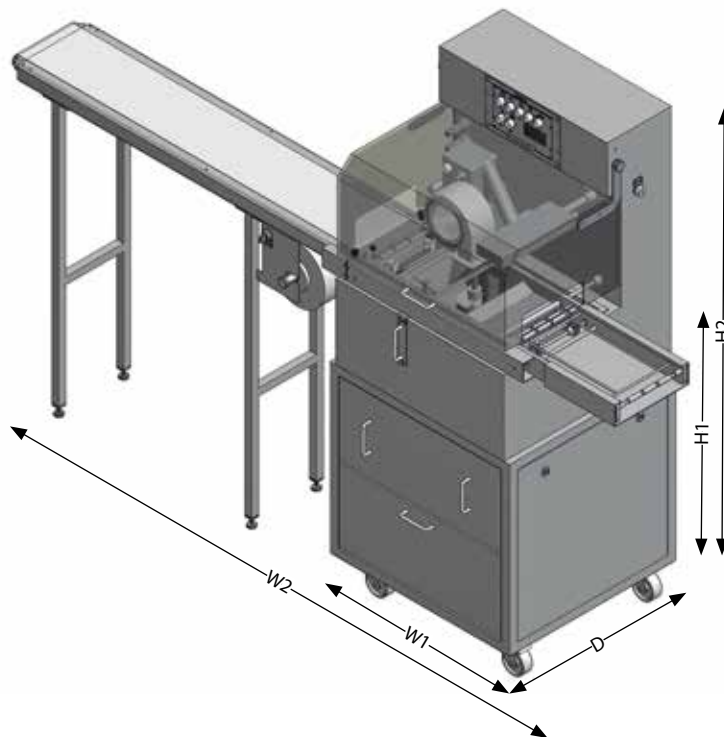
Technical Data

## Available accessories

- Third chocolate tank in the lower section of the machine
- Heated draining sheet with grid or shaking table, can be attached to the side
- Paper run-off belt available in various lengths, 1.2 m, 1.6 m or 2.0 m
- Truffle grid belt
- Truffle rotary table



**All LCM C models are also available in table versions.**



	Capacity [kg]	Width B1/B2 [cm]	Depth [cm]	Height H1/H2 [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 180 C</b>	22	66/222	64	103/152	230/2,0	100
<b>LCM 240 C</b>	25	66/222	70	103/152	230/2,0	110
<b>LCM 320 C</b>	40	80/276	89	103/152	400/2,5	190

## 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!**







**Truffle Rotary Table** with its own motor, for the production of powdered sugar candies

- removable rotary table Ø 88 cm
- cylindrical sifter Ø 36 cm

**Truffles Grid Belt** for the production of candies

- Length 50 cm
- Length 20 cm (ideal in combination with the truffle rotary table)



LCM Rotary Table



LCM Truffles Grid Belt  
20 cm or 50 cm



### Candy Cutter

- with removable cutting frame:  
15 / 22.5 / 30 / 37.5 mm
- portable subframe for  
the mounting of the  
cutting frame and tray

### External Shaking Table

Candy Cutter with  
portable subframe  
(sold separately)



External Shaking Table





## LCM Accessories

### Shaking Tables

- heated
- non-heated

### Mold Filling Pipe

with volume control

### Heated Draining Sheet

for attaching to the side

- with draining grid or shaking table

### Heated Pipe System

### Insert for reducing the volume in the tank



LCM heated shaking table with temperature control



LCM Mold Filling Pipe with mechanical volume control



Heated Draining Sheet with shaking table



Insert for reducing the volume in the tank



Heated Pipe System





## LCM Accessories

### Paper Run-Off Belt

in the lengths:

- 1.20 m
- 1.60 m
- 2.00 m

### Portable Subframe

made from stainless steel

### Decorating Tray

on paper run-off belt

### Underlay Grid

for cakes and gingerbread

### Coating Grid Belt

with humps for Elisen  
gingerbread



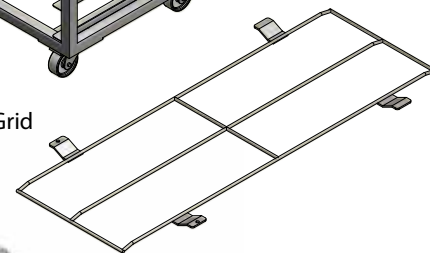
Paper Run-Off Belt

Decorating Tray



Portable  
Subframe

Underlay Grid



Coating Grid Belt  
with humps



Tempering Machines



Coating Machines



Chocolate  
Melting Container



Cooling Tunnel  
Complete Enrobing Line



Manual Tempering Units  
Mini Chocolate Conche



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