

# CONFECTIONERY COATING MACHINES



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## CONFECTIONERY ENROBING

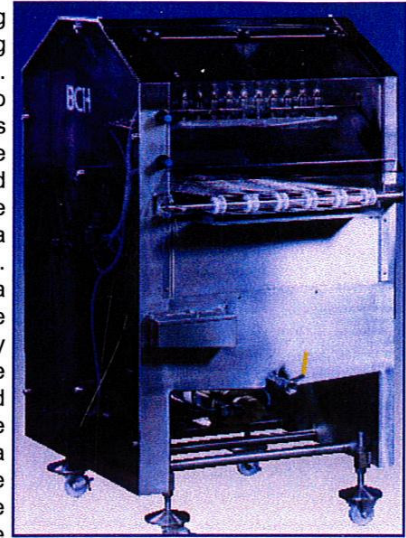


BCH Ultracoater enrobing wafer biscuits with caramel

To compliment the BCH Ultracoater for the enrobing of biscuits, cakes and bars with water based confections and fats, BCH manufactures spraying cabinets for the application of **fats, chocolates, caramels and jams.**

## GLAZING CABINETS

BCH manufacture a range of glazing machines which include tumbling drums and alcohol dip baths. Atomising spray cabinets are used to glaze coat confectionery or food items which cannot be handled in the traditional tumbling drums or passed through alcohol based dip baths. The room temperature liquid glaze is a suspension of wax particles in oil. Even glaze dispersion is achieved via low pressure air atomisation. The key to the success of this spray coating method is the low volume control of both liquid glaze and compressed air, such that the glaze does not become airborne and a potential polluter in the factory. The product does not suffer excess glaze as often found with spinning disc glaze applicators. Product is carried through the spraying systems on a wire belt with optional spray manifolds above and/or below the belt and photo-sensors to detect the presence of product.



BCH Glazing Cabinet

## CHOCOLATE AND CONFECTION SPRAY CABINETS

The advantage of spraying confections such as chocolate as opposed to applying them by enrobing methods is that the confection weight is more easily controlled. This is particularly important when the product to be coated has an uneven surface which could trap excess confection coating and create excess product give-away.

Spraying of confection coatings should be considered when:

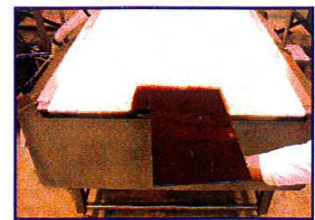
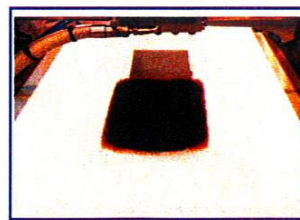
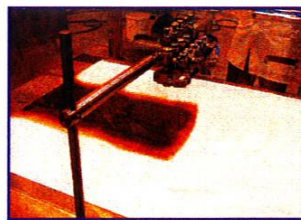
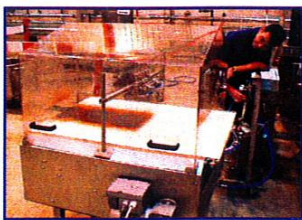
- Coating is for decorative purposes only and a minimum of coating material is required to maximise profits.
- The product manufactured is a 'health' product where calorie count/nutrition balance is just as important as meeting minimum weight requirements.
- Only the top surface is to be coated with no over-spray.
- Full side coating is required on high sided products.
- For the application of barrier layers/moisture boundaries.
- For the application of very fine layers of non-stick or decorative glazes.

These spraying cabinets are designed to handle coatings up to 150°C with the addition of 4 Bar/150°C jacket to all confection spray tanks, pipes and fittings. The cabinet is fitted with a hood to guard and insulate the spraying manifold and a speed controlled product transport belt. The belt is either a solid plastic belt where product base contamination is not allowed, or a wire belt if product base coating is required.

The plastic belt cabinet is fitted with a scraper to remove all excess coating in a small sump.

The wire belt type cabinet is fitted with an air heater and/or steam sprays to help maintain belt cleanliness and a large sump.

Excess coating is collected in the jacketed sump where it can be drained or recycled via a pump and filter back to the spraying manifold.



Confection Spray Cabinet applying chocolate to tray



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