



LCM Dosing Unit

The Dosing Unit is suited to mould chocolate bars or to portion predefined amounts of chocolate. The withdrawal amount can be put infinitely variable from 20-600g by means of a time interval of 1-10 seconds.

The Dosing Unit fits to all LCM Tempering and Coating Machines of the type LCM „AT“ and LCM „ATC“. The electric control box is removable, therefore the Dosing Unit can be used in several LCM machines.

There are 2 alternatives of operating the Dosing Unit:

- about interval, the same opposed amount recurs consecutively with defined break time.
- or single portions by means of pedal switch.

The Dosing Unit is easy to clean.



LCM 40 AT with Dosing Unit and Shaking Table



LCM Dosing Unit



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

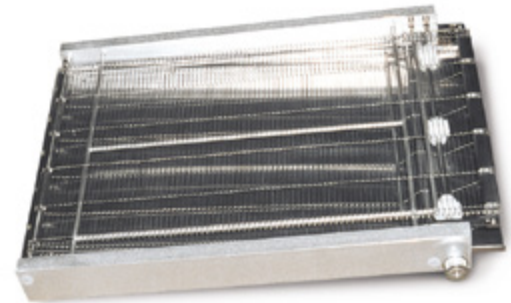
- removable rotary table Ø 88 cm
- cylindrical sifter Ø 36 cm

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



LCM Accessories



Shaking Tables

- heated
- non-heated

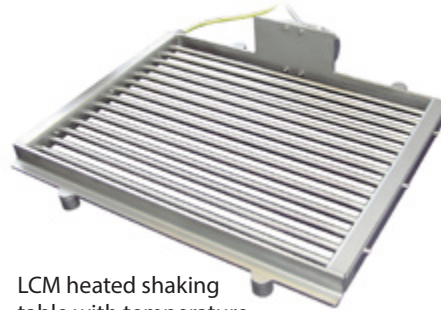
Mold Filling Pipe with volume control

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



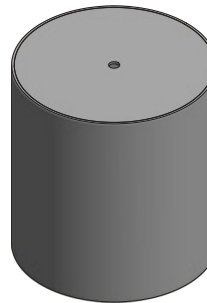
LCM heated shaking table with temperature control



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



Paper Run-Off Belt
in the lengths:

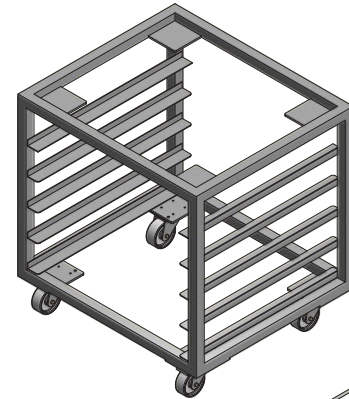
- 1.20 m
- 1.60 m
- 2.00 m

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



Decorating Tray

Underlay Grid

