

MOULDING PLANTS

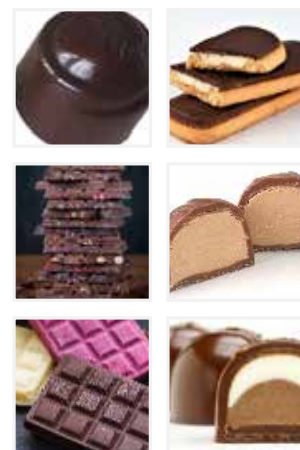
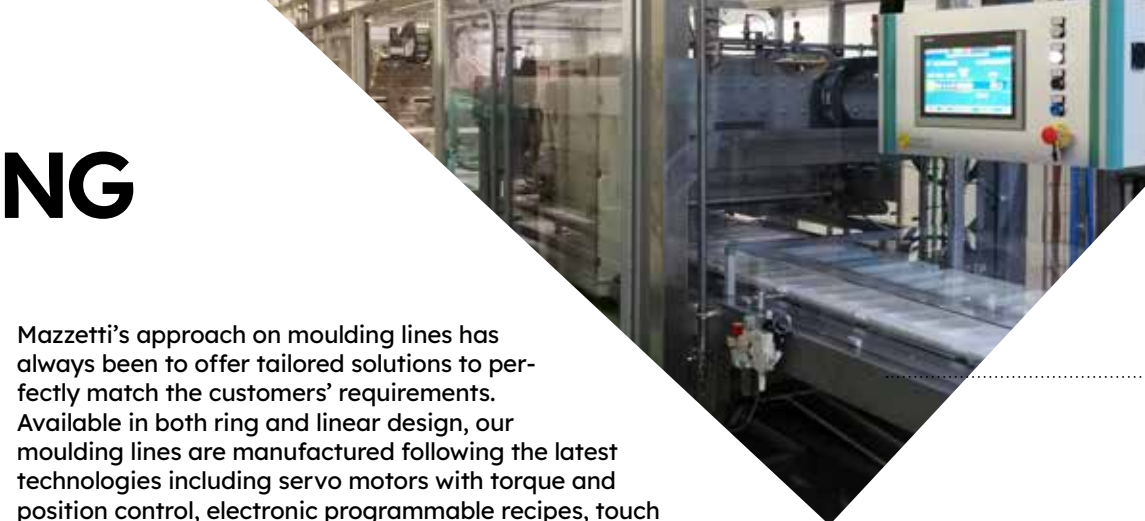
One Shot, point dosing or ribbon style technology

Can be customized to produce chocolate bars and pralines with the widest range of fillings.

ribbon style depositing. Among our depositors, the DUF-A and the DOSM-A are the most performant and flexible to meet any demand of today's modern production.

The DUF-A is designed to have the whole piston groups exchangeable so that the customer can easily and quickly change from a point stile depositing for the production of filled pralines to a ribbon style for the production of chocolate bars with solid inclusions (like whole hazelnuts or raisins).

The newly presented DOSM-A completes the features of the DUF-A with also a fully extractable hopper so that our customers are not only capable of easily change the depositing style but also the kind of chocolate used, from dark chocolate for example to white coloured and flavoured white chocolate. Several tools can be integrated in the moulding lines; from pick & place systems for the insertion of wafers, biscuits, cherries, hazelnuts and other ingredients, to granular dosing system for the addition of puffed cereal or nuts. Our SCIG-W Continuous Mixing System allows a perfect mixing of granular ingredients such as whole nuts, dehydrated fruit powder, coconut flakes or sea salt flakes into a steam of chocolate. Ingredients and chocolate are both carefully metered so that we can assure not only perfect mixing but also a constant percentage of additions to the chocolate to be moulded.



CUSTOMER TAILORED SOLUTIONS

Besides Mazzetti Renato's consolidated production of moulding lines, ball mills refining systems for the preparation of chocolates and nut cream spreads and many other machines, an important part of our research is focused on the study and construction of special tools, ancillary machines and applications for specific products. Our technical department carefully selects the latest technologies to implement new features on our moulding lines. From artificial vision aided by deep learning technology, to assure the full quality of our customer's products, to specific decorating devices to achieve the highest designed products to meet our demanding markets.

A SWEET TALE SINCE
1972



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MAZZETTI RENATO

MOULDING PLANTS

MACHINES FOR YOUR DELIGHTS SINCE 1972



Two different families of moulding lines to choose from

- Layout design completely customer-tailored, available both in LINEAR or RING design.
- Moulds dimensions: free choice form 275x205 up to 1000x205
- Production up to 3500 kg/hour (depending on the product's specifications)
- Running speed up to 25 - 28 moulds minute (depending on product's specifications)
- Stainless steel holding structure with special aluminium alloy for some specific parts
- Moulds transport chains unreachable by the product and contained in low friction sliding guides
- Completely automatic running
- Production of solid chocolate articles, fat cream filled chocolate, fondant or syrups filled chocolates
- Great range of options for moulding of specific products by integration of ancillary equipment: Pick & Place systems for biscuits, wafers, cherries and nuts addition or demoulding of finished products, granular ingredients dosing systems, dynamic mixers to continuously mix solid ingredients into the stream of chocolate before moulding, coupled products, etc.
- Latest generation brushless motors for accurate control of all movements
- Easy cleaning and sanitization operations
- Touch screen control panel with user friendly software to run the line and easy management of recipes

> MAZ

State of the art moulding lines



We offer the same high quality design and technology on all our lines but to meet the growing demand of small efficient moulding lines for small start ups or for big producers willing to have a small dedicated line for some specific products we differentiate our moulding lines in two families, the MICRO FX and the MAZ.

SCIG-W SYSTEM

Fully automatic in-line mixer for the accurate dosing of metered powder or granular ingredients into a flow of chocolate. The SCIG-W allows the perfect addition of ingredients with a definite percentage set by the operator regardless of the speed of the system within the working range. The SCIG-W can also be used to mix solid ingredients into semi dense products like fat fillings.

CHERRIES-NUTS P&P SYSTEM

We develop and built internally our Pick & Place systems for the feeding into moulds of hazelnuts, almonds, cherries, biscuits, wafers and other delicate and irregular shaped inclusions. We also design and build Pick & Place systems for the demoulding and transfer of the finished chocolates into belts for the wrapping lines. We also offer our expertise to design and built Pick & Place systems to be integrated on existing production lines of another make.

DEBP SYSTEM

Primarily developed for the addition of small round biscuits, cereals or hazelnuts into moulds. Suitable for extremely delicate products, the DEBP system can also be designed and built to be integrated on existing moulding lines of another make.

DUF-A

Universal chocolate depositor designed to have the whole piston groups exchangeable so that the customer can easily and quickly change from a point stile depositing for the production of filled pralines to a ribbon style for the production of chocolate bars with solid inclusions (like whole hazelnuts or raisins).

DOSM-A

Flexible chocolate dosing system with a fully extractable hopper and pistons group independently so that our customers can easily change both the depositing style and also the kind of chocolate used. From dark chocolate pralines to coloured and flavoured white chocolate bars.



> MICRO FX

Cost effective, efficient, flawless moulding lines

- Extremely contained overall dimensions
- Customer-tailored layout, available both in LINEAR or RING design.
- Moulds dimensions: 275x205 or 425x205
- Production up to 250 - 300 kg/hour (depending on the product's specifications)
- Running speed up to 10 - 12 moulds per minute (depending on product's specifications)
- Stainless steel holding structure with special aluminium alloy for some specific parts
- Moulds transport chains unreachable by the product and contained in low friction sliding guides
- Semiautomatic or completely automatic running
- Available with One Shot technology or shell forming technology
- Production of solid chocolate articles, fat cream filled chocolate (with or without alcohol), fondant or syrups filled chocolates
- Great range of options for moulding of special products by integration of specific equipment: Pick & Place systems for biscuits, wafers, cherries and nuts addition or demoulding of finished products, granular ingredients dosing systems, dynamic mixers to continuously mix solid ingredients into the stream of chocolate before moulding, etc.
- Latest generation brushless motors for accurate control of all movements
- Easy cleaning and sanitization operations
- Minimum installation time
- Extremely reduced energy consumptions
- Touch screen control panel with user friendly software to run the line and easy management of recipes

