

DRIAMAT®
for chocolate and compound panning and polishing



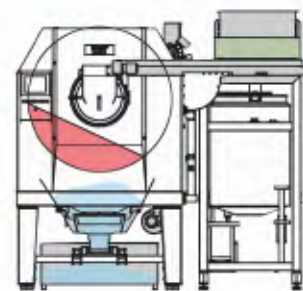
DRIAMAT® for chocolate and compound panning and polishing

The DRIAMAT® is a state-of-the-art chocolate coating system that can handle the coating and polishing steps within one and the same machine. DRIAMAT has numerous turnkey coating systems in operation around the globe.

It can coat various types of centers and typical applications include chocolate panning of nuts, raisins, dried fruit, liquid centers, extruded products, biscuits, etc.

The coater has undergone many improvements over the past decades. New features and options are being added every year, making it highly efficient and robust.

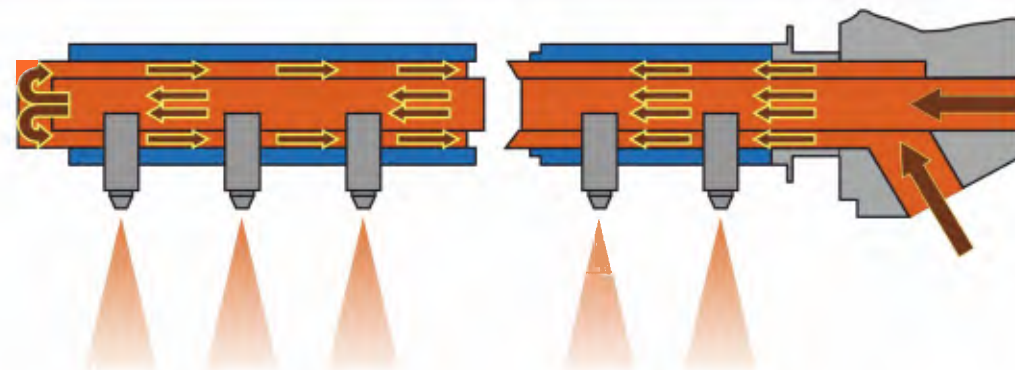
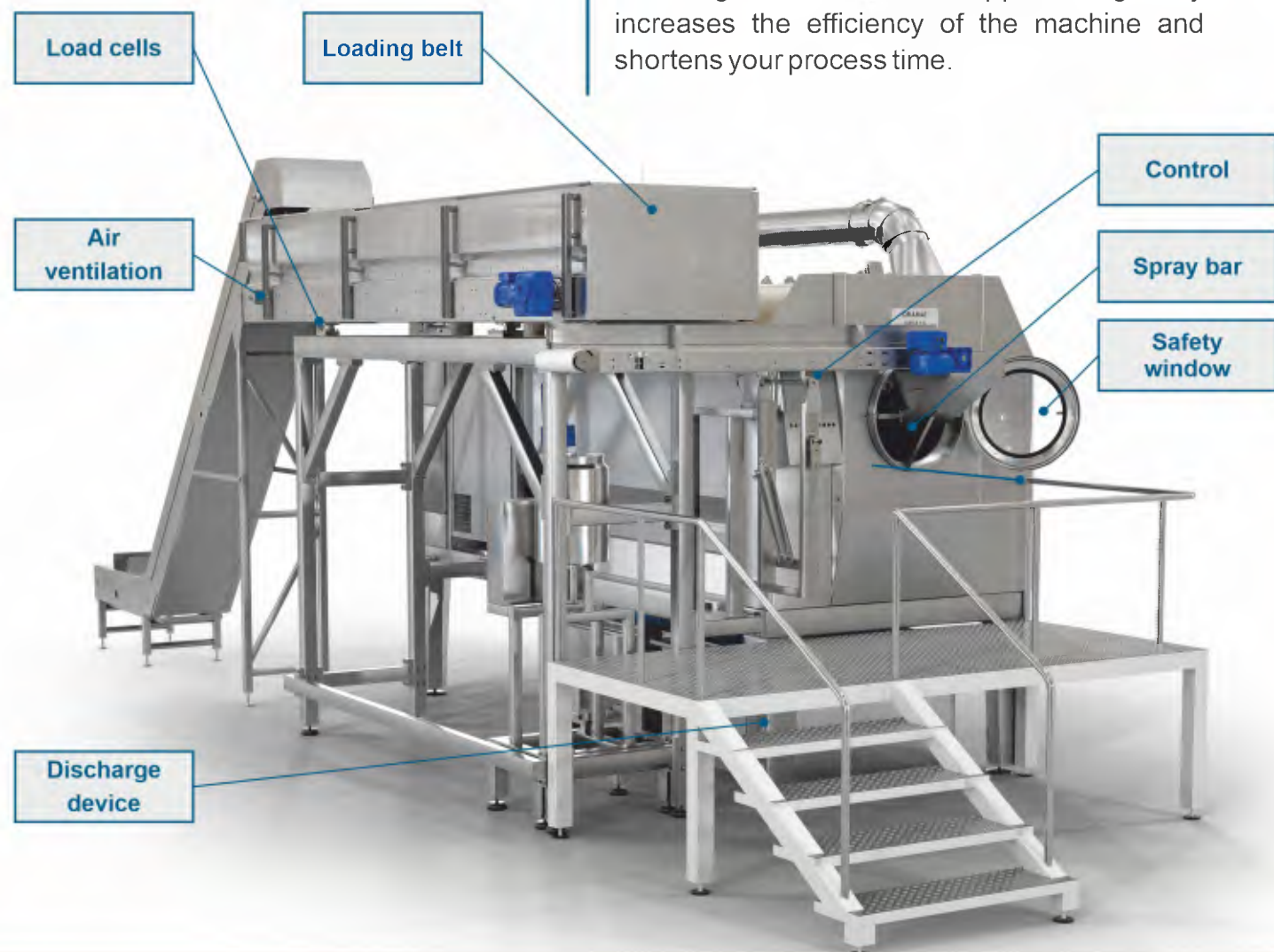
This state-of-the-art system allows manufacturers to reap the best results in coating quality, reproducibility, efficiency, flexibility and practicality. The sanitary design of the machine ensures that it meets all GMP requirements.



Batch handling

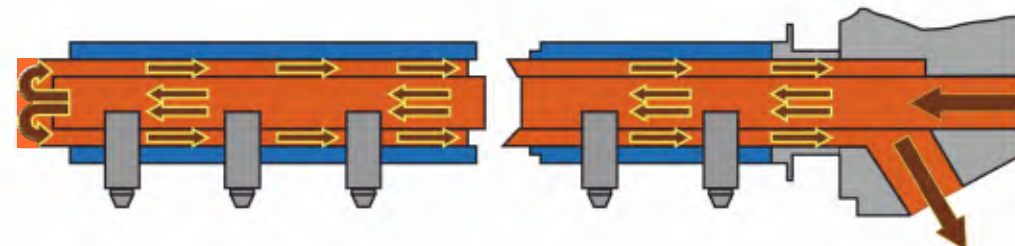
The DRIAMAT handles batches prior to coating, during coating, and post coating to ensure that the coating drum is being fully utilized for coating.

The DRIAMAT is capable to hold three different batches and is equipped with fast loading and discharge devices. This approach greatly increases the efficiency of the machine and shortens your process time.



Spray mode

Chocolate spray arm with chocolate supply from two inlets which evenly distribute chocolate along the entire product bed



Circulation mode

Chocolate spray arm with chocolate supply from both inlets of the spray arm to provide a constant circulation and mixing of the chocolate

Automated cleaning of the coating pan

After several chocolate coating batches the drum may need to be cleaned. The spray bar and the inside of the drum are cleaned by using multiple high pressure cleaning nozzles inside the drum. The cleaning process is recipe driven and dependent on the application. Cleaning zones and all parameters for cleaning are adjustable.



During the cleaning process the drum door stays closed and the washing water is collected in a drain underneath the system to avoid any water contaminating the area around the coater.

When cleaning the spray bar does not need to be removed. However, there is easy access to each spray nozzle if needed, by simply pulling the spray bar out through the front door of the coater.

Dual-function chocolate spray bar

In chocolate coating processes the equal and fast distribution of the chocolate to the product bed is critical.

DRIAMAT's patented chocolate spray bar applies equal pressure to all spray nozzles avoiding any pressure drop. With DRIAMAT's equal chocolate spray distribution mixing baffles are not necessarily needed and the process results in a high uniformity of the product.

By using two inlets in the chocolate spray bar the chocolate is evenly distributed and free flowing. Additionally, the DRIAMAT spray bar has a reticulation function which keeps the chocolate in constant motion when chocolate spraying has stopped.

The complete housing and spray lines are jacketed and heated which keeps any chocolate from settling. The continuous motion of chocolate also prevents segregation of fats and solids.

Infrared heating function

The IR heating elements which are found on the outside of the pan are used to ensure that the chocolate is being applied to the cool product centers and not onto the wall of the coating pan. By heating the walls of the pan most efficient use of chocolate is achieved.

In addition, during the cleaning phase the remaining chocolate fat inside the pan is heated to remove any residual chocolate.



IR drum heating to prevent the chocolate from sticking to the drum wall

Discharge options

Various discharge devices are available to store and move the product from the coater. The handling of product should be done carefully and in a defined environment.

If post-conditioning is required, options are available to reduce drying and process time for the coater.



Unloading into several mobile containers



Unloading by vibration chute mounted underneath the unloading hopper



Unloading by flat belt and ascending belt

Customers enjoy these benefits by using the DRIAMAT technology:

- Ideal for chocolate coating, compound coating and polishing
- Highly automated recipe driven technology which minimizes operator's workload
- Very reliable and operating 24/7 with low maintenance demands
- Fast material handling devices incorporated to save process time
- Most equal distribution of chocolate with a patented chocolate spray bar
- Fast chocolate application to protect brittle product surface
- Pan cleaning with a recipe driven cleaning process
- Constant temperature control for cooling in a self-contained system which is independent from external environmental conditions
- Complete hygienic design that meets all GMP requirements

Batch sizes^{*)} available:

- 10 500 kg
- 10 2000 kg
- 10 3000 kg
- 10 1000 kg

^{*)} based on 800 g/liter

