



شركة إمسي للصناعة والتطوير



**Chocolate Machines That You Can  
Count On**

# Company Overview

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Following years of experience in the chocolate industry, IMSY was established to meet chocolatiers' needs and help them overcome the technical challenges they face by designing and building chocolate machines equipped with the latest technologies which already proved its competence in both local and worldwide levels.

Here, at IMSY, we work side by side with our pretty diverse client base, ranging from large food companies aiming to expand their production, to passionate chocolatiers who are just starting out their own project. But, what all of our clients have in common is the characteristics of seeking high-quality product and their attention to detail, which is the essence of our business and something we take pride in.



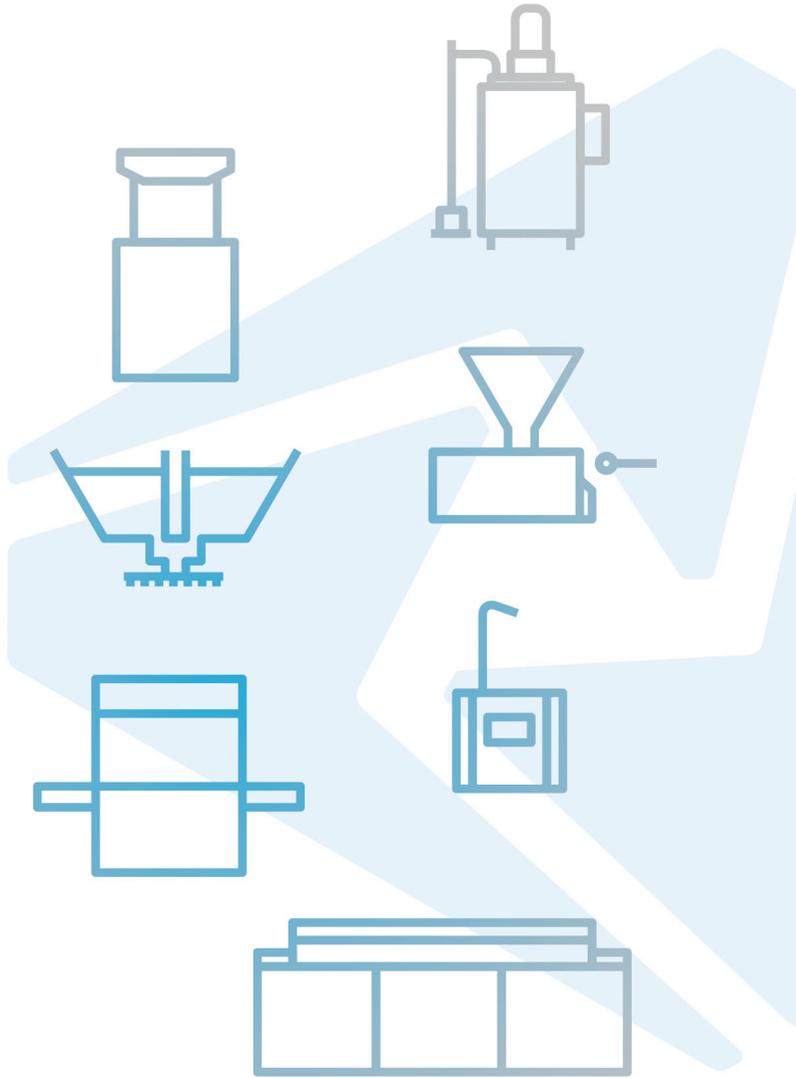
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# Products



**Specialized**  
in chocolate machinery  
manufacturing

# Ball mill

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Ball mills are a crucial component of chocolate production.

Every ball mill in this section is made entirely of AISI 304 stainless steel and equipped with a motor, a pump dedicated to circle chocolate while grinding and another one for water.

These machines are durable, energy-efficient, easy to maintain, and clean, making them ideal for grinding and refining chocolate.

Available capacities: starting from 5kg up to 1,000kg

## Specification:

Code	BM 5
Material	AISI 304 stainless steel
Capacity (kg)	5kg
Power supply	220 V 50/60 Hz
Power intake (kW)	1.5kW
Production cap.	5 kg/ 5 h
Additional details	<ul style="list-style-type: none"><li>- Control panel</li><li>- 0.5 hp motor</li><li>- 0.5 hp chocolate pump</li><li>- Counter top model</li></ul>



**BM 5**



**1**  
Warranty  
YEAR



## Specification:

Code	BM
Material	AISI 304 stainless steel
Capacity (kg)	from 100 - 1,000kg
Power supply	380 - 400 V 50/60 Hz
Production cap.	5 hours per load
Additional details	- Control panel - Motor - Chocolate pump - Water pump

**BM**



# Tank

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Reliable chocolate tanks made entirely of AISI 304 stainless steel, usually used along with one of our ball mills for better integration.

Tanks are used to store chocolate after grinding at a required temperature while keeping the chocolate circulating by means of a pump.

Available in a range of sizes up to 5000 kg capacity.



**1**  
Warranty  
YEAR

**T**



## Specification:

Code	T
Material	AISI 304 stainless steel
Capacity (kg)	from 100 - 5,000kg
Power supply	380 - 400 V 50/60 Hz
Power intake	3 to 7.5kW *
Additional details	- Control panel - Motor

\* depending on capacity and parts used

# One-shot depositor

One-shot depositors are perfect for the continuous production of filled chocolate due to their efficiency and high production capacity and can be used for different products and shapes such as pralines, bars, and tablets.

It automatically loads moulds, then exposes them to heat in preparation for depositing, and once filled, the moulds are passed to the vibration phase to distribute the chocolate and eliminate possible air bubbles.



**OSD**

## Specification:

Code	OSD
Material	AISI 304 stainless steel
Capacity (kg)	—
Power supply	380 - 400 V 50/60 Hz
Power intake	10kW
Production cap.	20 moulds/minute
Additional details	- Touch monitor - Spare dosing plate

# Chips depositor

High production capacity machine for chocolate chips and drops. It uses a 60cm coins depositor. in addition to servo motors for the deposition mechanism. The chocolate chips depositing line also includes a vibration belt to control drops shapes.



## Specification:

Code	DD
Material	AISI 304 stainless steel
Capacity (kg)	—
Power supply	380 - 400 V 50/60 Hz
Power intake	7kW
Production cap.	100kg/minute
Additional details	- Touch monitor - 60cm conveyor belt

# Couverture depositor

This machine is dedicated for depositing 2.5kg (white or dark) chocolate couverture moulds. It includes multiple stages: starting with automatic mould feeder and heating, followed by chocolate deposition, a vibration unit to ensure consistent and bubble-free chocolate, and finally feed the moulds to the cooling tunnel.

**1**  
Warranty  
YEAR



**CD**

## Specification:

Code	CD
Material	AISI 304 stainless steel
Power supply	380 V 50/60 Hz
Power intake	12kW
Production cap.	500kg/hour
Additional details	- Touch monitor - Schneider's electric parts

# Nuts chocolate depositor

With a 32 pistons plate, this machine is capable of depositing solid chocolate mixed or without nuts. It also has the ability to control chocolate temperature. Equipped with a touch screen to easily manage different moulds configurations. Before cooling, moulds pass through a vibration stage (with adjustable intensity) to ensure chocolate is well-blended.



## Specification:

Code	ND
Material	AISI 304 stainless steel
Power supply	380 V 50/60 Hz
Power intake	7kW
Production cap.	18 moulds/minute
Additional details	<ul style="list-style-type: none"><li>- Touch monitor</li><li>- Easy to change moulds design</li><li>- Ability to control vibration intensity</li></ul>

# Shell moulding line

Moulds get fed to the machine automatically, and pass through heating before establishing the chocolate shell, then it's followed by flipping and shaking the mould to clean it. After cooling the shell, it's automatically filled with full or chopped nuts, and pass through another chocolate depositor before getting cleaned and passed to cooling units.

**1**  
Warranty  
YEAR



**SD**

## Specification:

Code	SD
Material	AISI 304 stainless steel
Power supply	380 V 50/60 Hz
Power intake	12kW
Production cap.	17 moulds/minute
Additional details	- Shell depositor - Touch monitor - Shell pre-filling cooling - Automatic nuts depositor

# Cooling tunnels (Enrober/depositor)

Reliable and energy-efficient cooling tunnels made of AISI 304 stainless steel.

Our tunnels have effective thermal insulation, a modular design that makes it convenient to clean and re-assemble, and a simple control panel that allows control over the temperature of the tunnel and its production speed.

**1**  
Warranty  
YEAR



## Specification:

Code	TU
Material	AISI 304 stainless steel
Length	6 - 20m
Power supply	380 V 50/60 Hz
Additional details	- Control panel - motor

# Tempering

Made of AISI 304 stainless steel with remarkable production capacity (18 mins to finish its capacity of 20/40/60 kg of chocolate), besides, it's easy to operate and clean.

Equipped with a heated vibrating table and foot-pedal operated dispenser.

**1**  
Warranty  
YEAR



## Specification:

Code	TM
Material	AISI 304 stainless steel
Capacity	20, 40, 60kg
Power supply	380 - 400 V 50/60 Hz
Power intake	5 - 6.5kW*
Production cap.	18min per load
Additional details	- Touch monitor - Heated vibrating table

TM

\* depending on capacity and parts used

# 18, 25cm Enrobing belt (for tempering)

Usually ordered with tempering machines, this enrobing belt is equipped with a mechanical vibrating conveyor, in addition to hot air blower for consistent distribution and smooth chocolate coating layer.

Air temperature and production speed are adjustable via the control panel. Also, the loading section can be paused in order to make any desired adjustments.



## Specification:

Code	SE
Material	AISI 304 stainless steel
Width	18, 25cm
dimensions	75kg - L 170× W 50 × H 115 cm
Power supply	220 V 50/60 Hz
Power intake	2kW
Production cap.	30 - 50kg/hour
Additional details	- Ability to pause to adjust product positioning - Belt vibrator to control chocolate layer

## 30cm Enrobing belt (for tempering)

Usually ordered with tempering machines, this enrobing belt is equipped with a mechanical vibrating conveyor, in addition to hot air blower for consistent distribution and smooth chocolate coating layer.

Air temperature and production speed are adjustable via the control panel.

Also, the loading section can be paused in order to make any desired adjustments.



### Specification:

Code	SE
Material	AISI 304 stainless steel
Width	30cm
dimensions	L 38× W 35 × H 80 cm
Power supply	220 V 50/60 Hz
Power intake	2kW
Production cap.	30 - 50kg/hour
Additional details	- Ability to pause to adjust product positioning - Belt vibrator to control chocolate layer

# Enrober line

**1**  
Warranty  
YEAR

Designed for continuous production with consistent chocolate weight and thickness to achieve the desired result.

Suitable for full, half or bottom-enrobing of bars, confections, etc.

Equipped with a hot blowing system, along with heaters inside the enrobing chamber.

Ability to adjust belt speed and chocolate intensity.



**EN**

## Specification:

Code	EN
Material	AISI 304 stainless steel
Width	Belt's width from 30 to 120cm
Power supply	380 - 400 V 50/60 Hz
Power intake	6 - 7.5kW*

\* depending on capacity and parts used

# Auto moulding line

The line consists of an automatic loader, pre-moulding heating step followed by a scraper station to clean outgoing moulds, and subsequent vibration to evenly distribute the chocolate. It's suitable to produce any type of molded chocolate product whether solid, filled, or containing nuts.

The wheel speed and chocolate temperature are controlled by a simple control panel.

**1**  
Warranty  
YEAR



**AMU**

## Specification:

Code	AMU
Material	AISI 304 stainless steel
Capacity	60kg
Power supply	380 - 400 V 50/60 Hz
Power intake	7.5kW
Production cap.	720moulds/hour
Additional details	- Touch monitor - Speed controller - Moulds vibrator

# Coating pan (dragée)

Our coating pan is made entirely of AISI 304 stainless steel and supplied with hot/cold air blower inside the pan to give the product its glossiness, it also has a simple control panel, making it easy to operate and maintain.

**CP 50**



## Specification:

Code	CP 50
Material	AISI 304 stainless steel
Capacity (kg)	50 kg for each pan
Power supply	380 - 400 V 50/60 Hz
Power intake	1.5kW
Production cap.	50kg/hour
Thickness	body: 3mm Pan: 3mm
Additional details	- Control panel - 1 hp motor

# Filling machine

This machine can be used to injects chocolate into pastries, filling jars and much more, taking advantage of its accessories. In addition to being easy to operate and compatible with spreadable creams of different density and viscosity. The body is made of AISI 304 stainless steel, and designed with ease of dismatnling and cleaning in mind.



**FL 5**

## Specification:

Code	FL 5
Material	AISI 304 stainless steel
Capacity	5kg
Power supply	220 V 50/60 Hz
Power intake	0.9kW
Additional details	Various accessories are provided with the machine

# Fountain

The fountain is made entirely of AISI 304 stainless steel and can be used to put finishing touches on products in sweets & ice cream shops.

It has an aesthetic countertop design that can complement and bring life to your shop.

It's equipped with both an engine for the tank, along with pump for chocolate circulation.

The simple control panel makes it easy to operate and control the temperature and velocity.



**FO 5**

## Specification:

Code	FO 5
Material	AISI 304 stainless steel
Capacity (kg)	5 kg
Dimensions	49 * 40 cm, height: 36 cm (Full height with pipe: 88 cm)
Power supply	220 V 50/60 Hz
Power intake	1 kW
Additional details	- Pedal control - Guard grid

# Chocolate pumps

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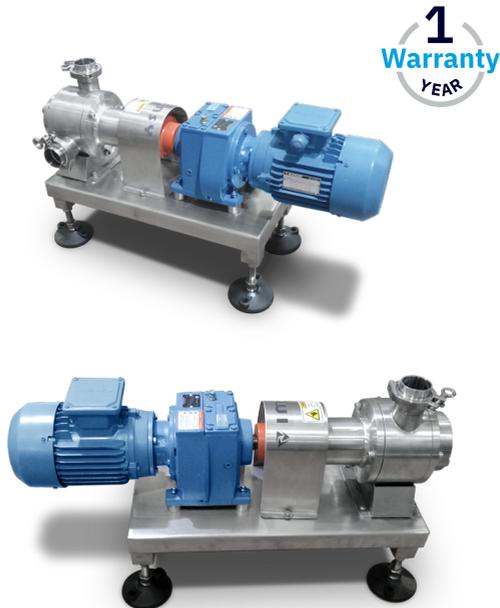
These pumps are hygienic, made of Stainless steel 304, and designed to handle chocolate with different viscosities.

Its usage in production includes primarily feeding ball mills and unloading storage tanks.

Available in two models:

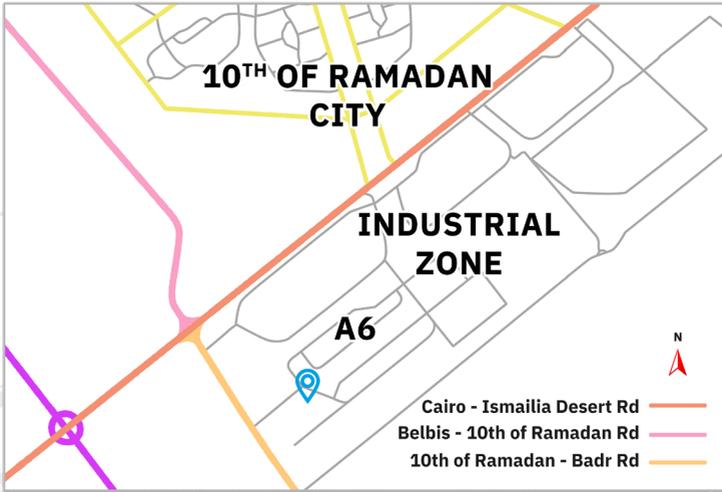
Port size: 1 ½" - power: 2 hp

Port size: 1 ¼" - power: 1 hp



## Contact us

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