

THE QUICKMELTER

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Specialization Electromechanical Engineering Technology

SITUATION

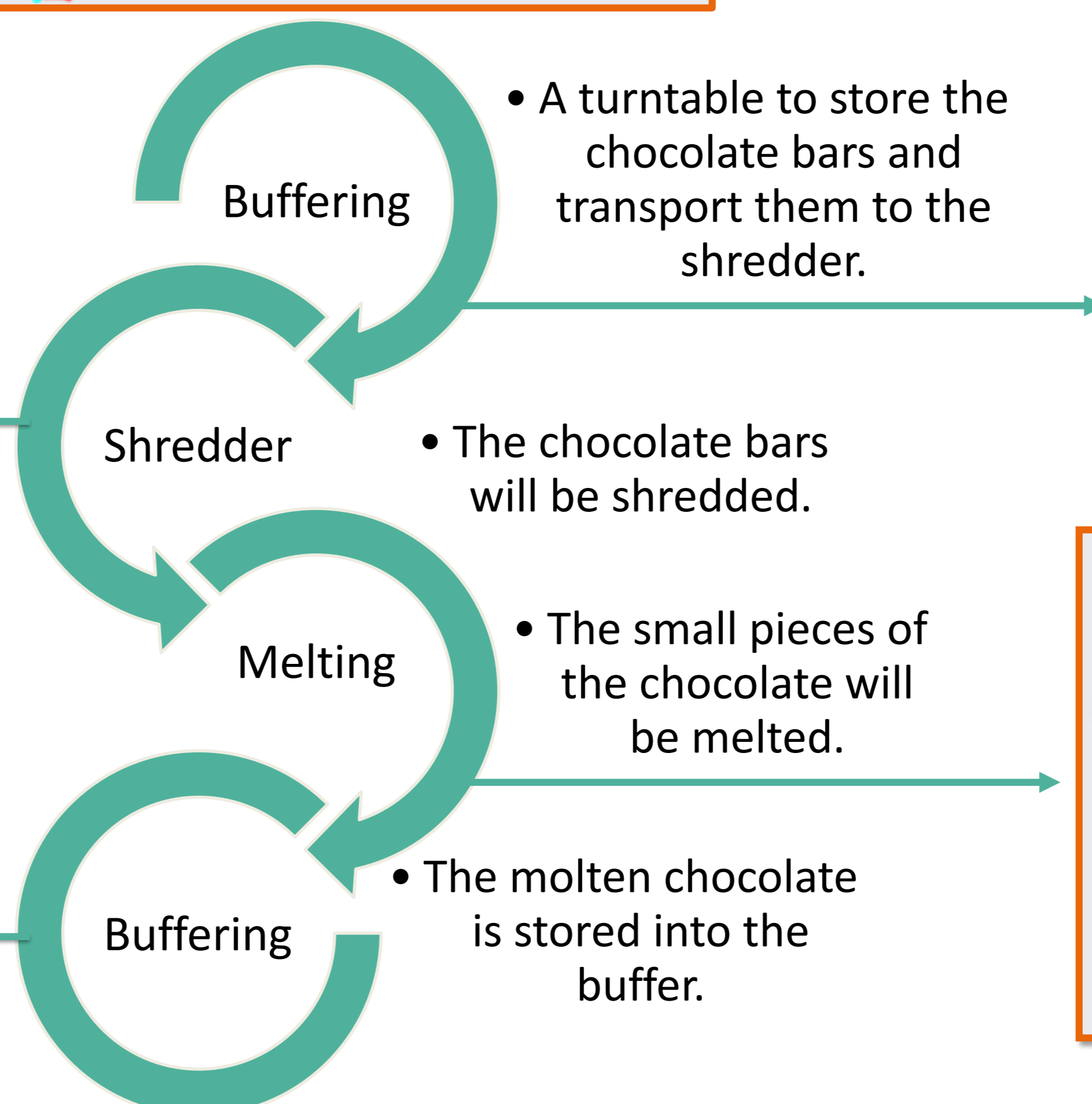
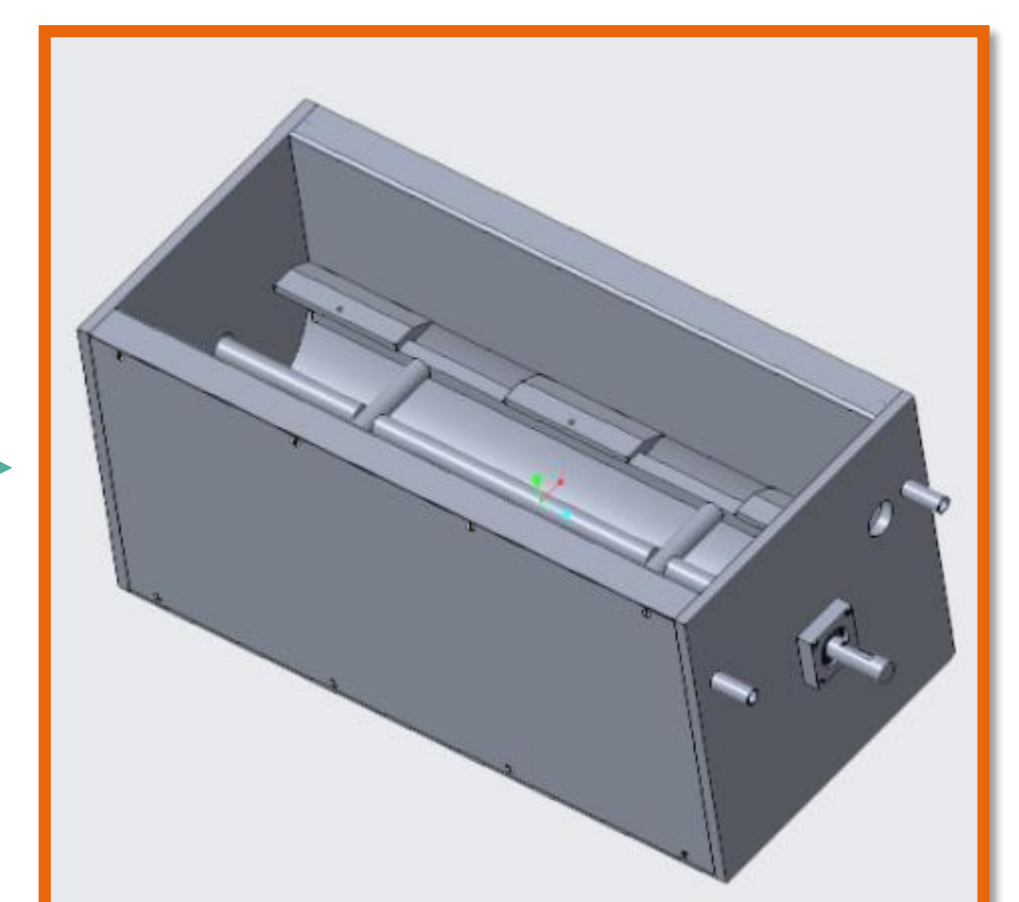
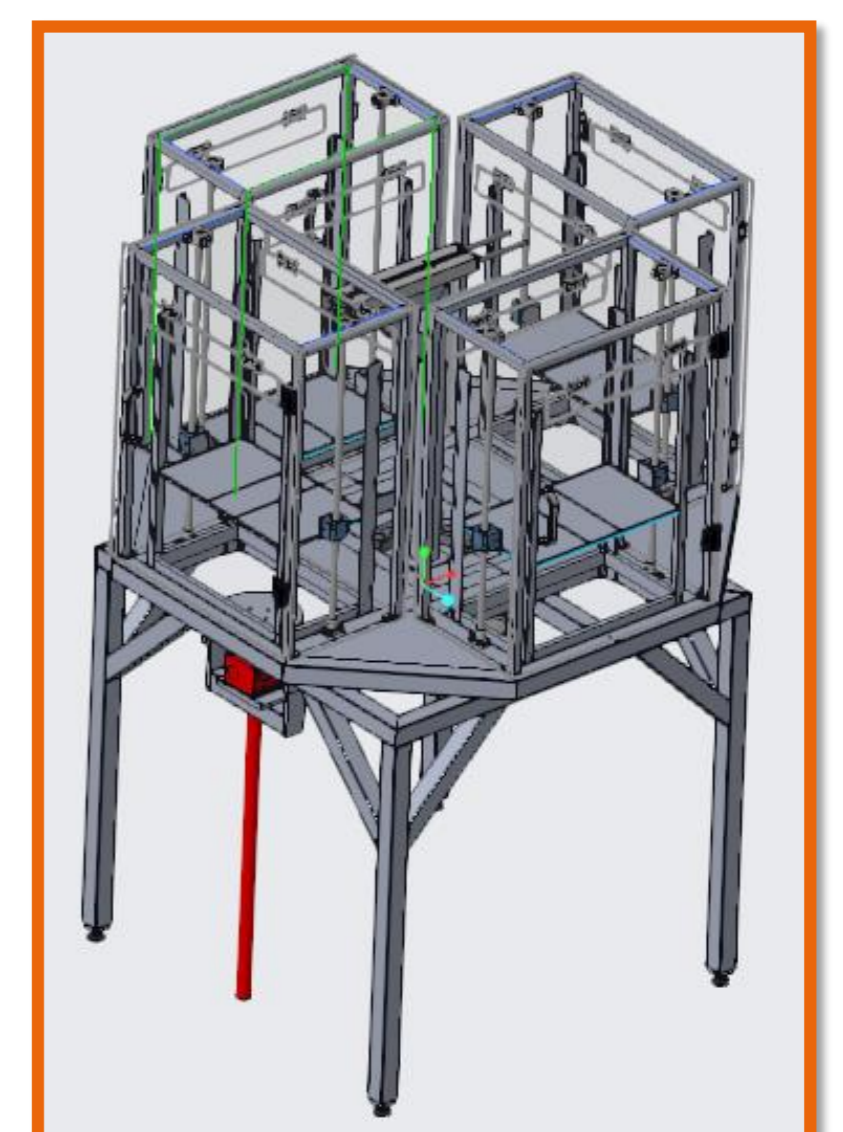
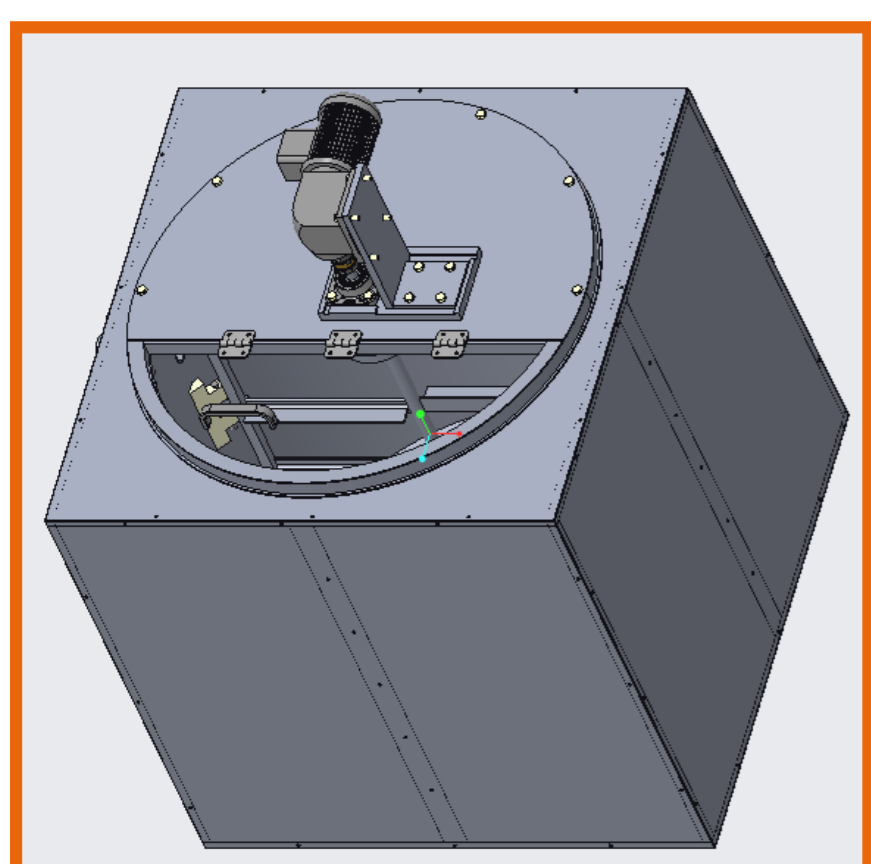
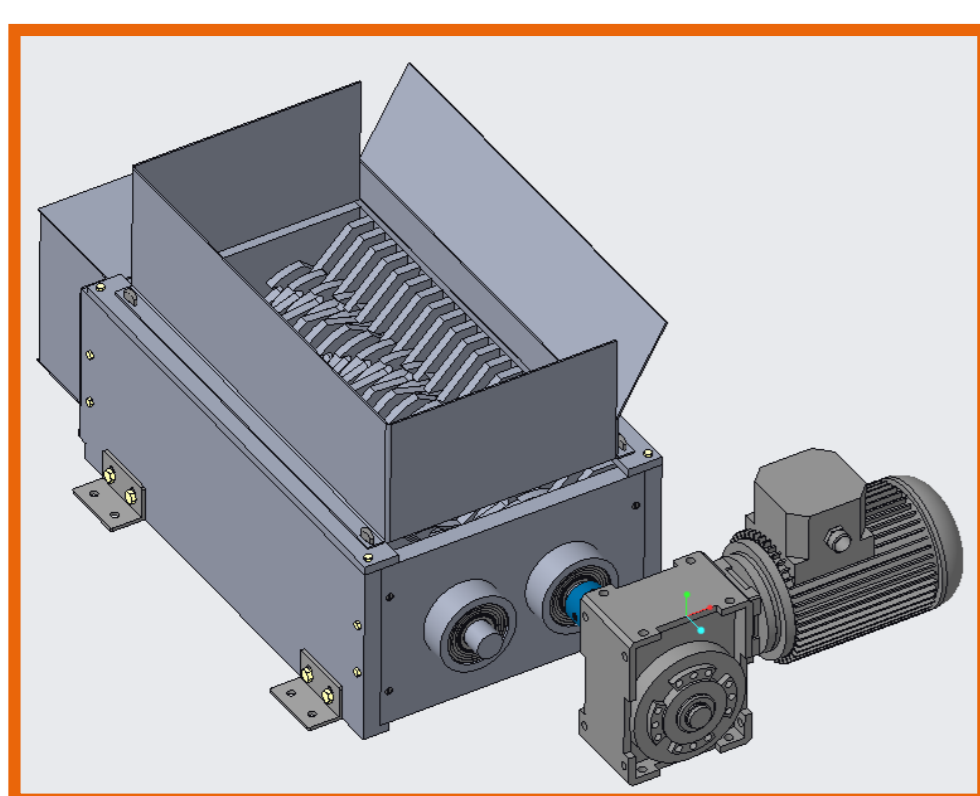
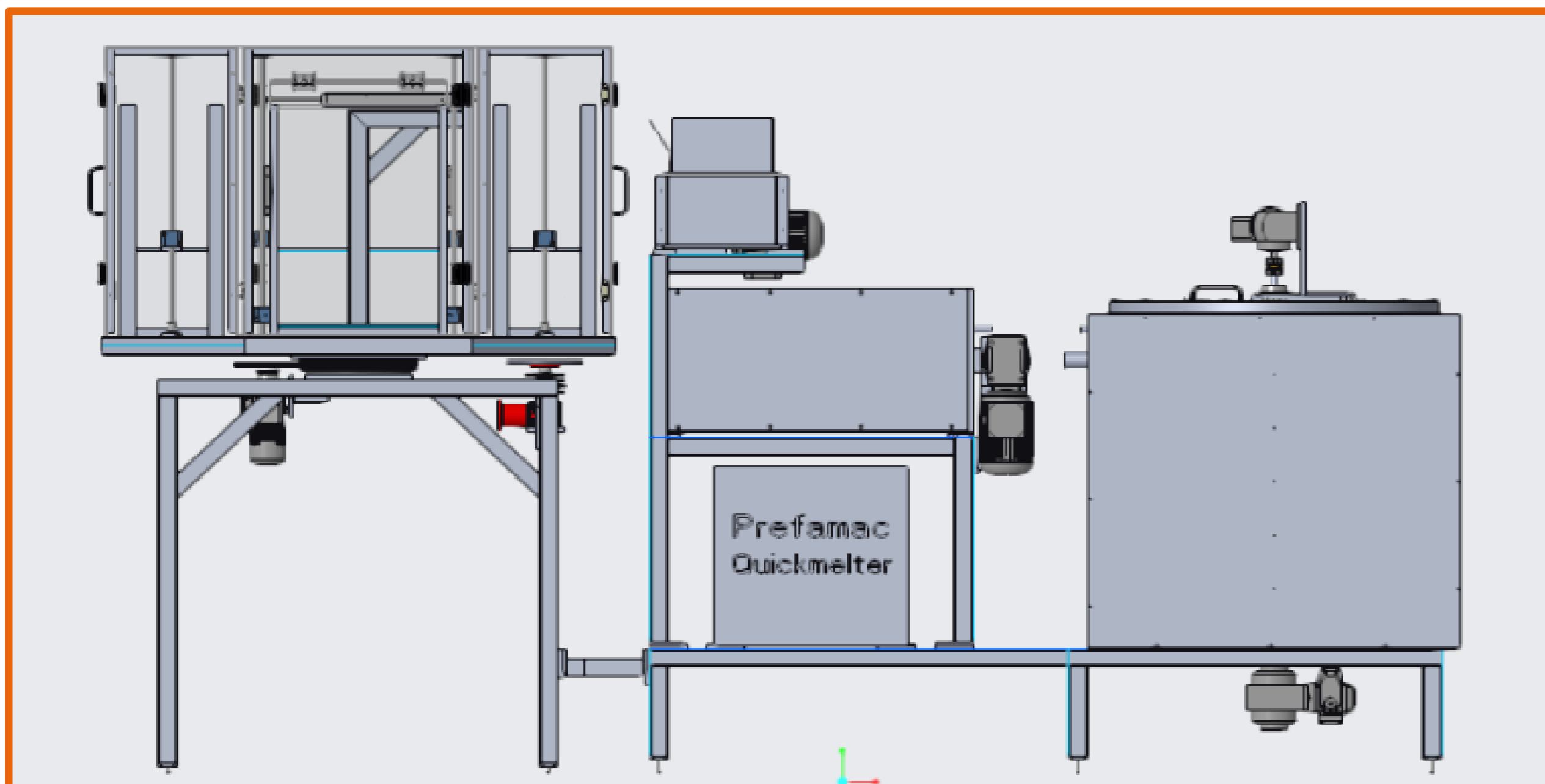
Prefamac is a company that makes machines for the processing of chocolate. They need a new automatic machine to melt chocolate faster and store it into a buffer and transport.

PROBLEM

The machine the company produce at the moment isn't fast enough and the chocolate bars have to be placed manually.

REQUIREMENTS

- To melt minimum 100 kg/h
- Store 300 kg into the buffer
- Autonomous process
- The machine must pass through a double door
- The melting temperature between 30°C and 60°C
- Meet food requirements



• A turntable to store the chocolate bars and transport them to the shredder.

• The chocolate bars will be shredded.

• The small pieces of the chocolate will be melted.

• The molten chocolate is stored into the buffer.

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