



LEARNING THE
GAMI MACHINES

Basics on chocolate

Pure chocolate: cocoa, sugar, cocoa butter and flavourings.

IT MUST BE TEMPERED
(So models with the initial “T” or “Diva” models)



Chocolate Surrogate: Cocoa butter is replaced with another stable vegetable fat.

IT DOES NOT REQUIRE TEMPERING
(So models with the initial “R”)

TEMPERING, also called PRECRYSTALLIZATION, is the process of melting chocolate through a series of temperature changes that make it shiny and crunchy.

The first step in this process is to melt the chocolate, which results in the instability of the microcrystals. To make them stable and give structure, you must first cool and then raise the temperature of the chocolate again.

The machine requires the user to set the temperature of the water surrounding the bowl, therefore of melting, the second temperature is set automatically, while the third must be set in the blue part, and is that of the chocolate that comes out of the spout.



What can i do with the machines?

Pralines or bars in mold with full chocolate.

Manually: DOS-ST
Automatically: CDS

Pralines or bars in mold with filling.

Manually: DOS-ST
Automatically: OneShot

Enrobe products with chocolate.



Tempering machines

Diva8



Bowl 8 kg.,
50kg/h of tempered
chocolate

Diva12



Bowl 12 kg.,
60kg/h of tempered
chocolate

Diva25



Bowl 25 kg.,
90kg/h of tempered
chocolate

T500



Bowl 45 kg.,
170kg/h of tempered
chocolate

T520



Bowl 60 kg.,
200kg/h of tempered chocolate

Tempering machines for enrobing

T550



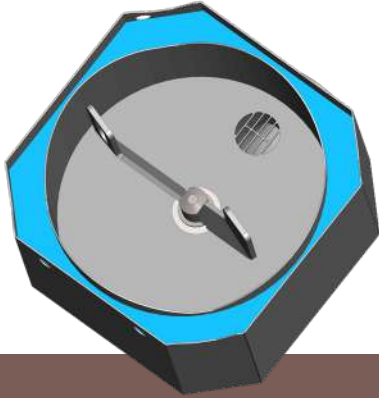
Bowl 55 kg.,
240kg/h of tempered chocolate

T600P



Bowl 80 kg.,
320kg/h of tempered chocolate.

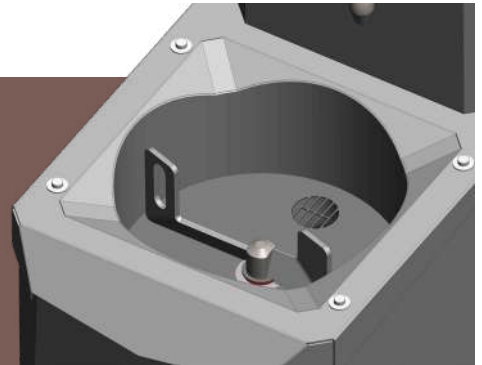
Details and advantages on our tempering machines



Double cavity tank made entirely of stainless steel heated by liquid (and not direct resistances).
The liquid, passing through a circulator, guarantees a homogeneous temperature at every point avoiding the possibility of ruining the organoleptic properties of the chocolate.

Funnel-shaped bowl surface to maximize the work area, but at the same time recover all the chocolate that falls from the mold or from the conveyor to be reused.

This entire area is heated by the liquid and therefore the chocolate will not solidify but will fall into the bowl itself.

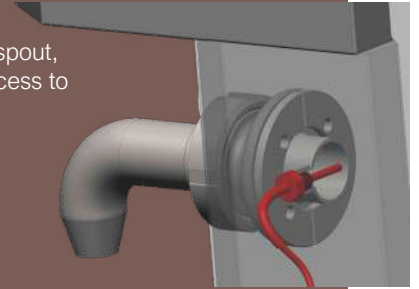


Electrical panel complete with various components, with inverter for adjustments and a dedicated "plc" (and not by means of a single electronic board). This means that if something breaks, there is no need to change the entire board but just change the damaged component.

Starting from 25 kg, the machines are equipped with a timer for automatic start-up. This allows you to consume less power by, for example, adjusting the ignition the night before for the next day. Following self-ignition, if not used, the machine switches off as a precaution after 4 hours.



A temperature probe is positioned near the chocolate outlet spout, which therefore allows accurate control of the tempering process to obtain the most perfect result.



All machines have an auger with adjustable speed.

In this way the outgoing flow of chocolate is adjustable. Based on the type of work being performed, we can increase or decrease the flow to make execution more practical. An example is dosing; the flow regulation allows, together with the setting of the dose value via a specific program, to obtain the most perfect dosage possible.

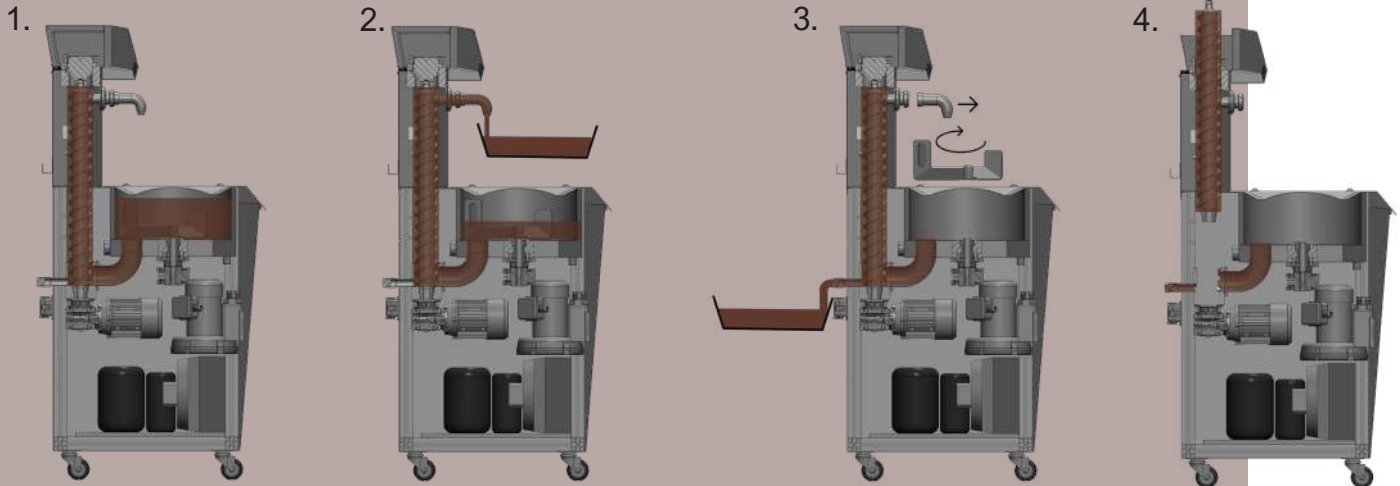
The auger turns in reverse automatically when you press “stop”. This allows the auger tube to be emptied and therefore performs a sort of initial cleaning of the chocolate from the auger, effectively accelerating the start-up time for the next shift.

Removable stainless steel auger allows for easy and quick cleaning of the machine, thus allowing the possibility of changing chocolate colour, for example from black to white, using the same machine. All the screw extraction details on the following page.



Machine cleaning flow

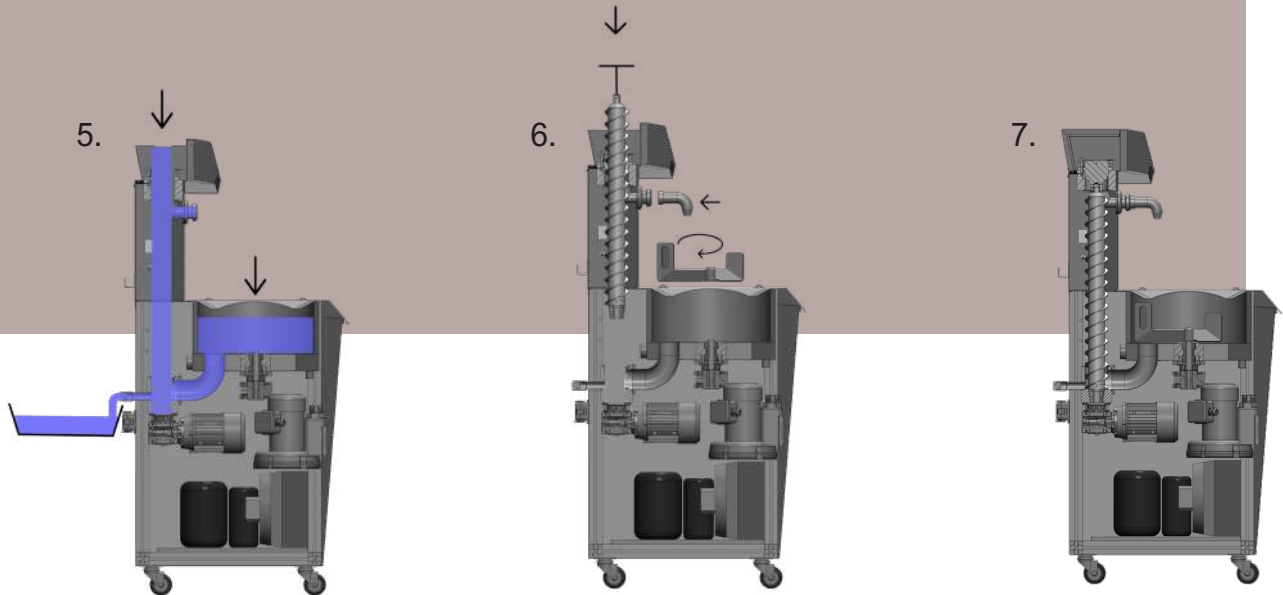
1. Machine working, with chocolate circulating.
2. First of all, get yourself a bowl / container to empty the chocolate from the outlet spout.
3. Thanks to the cap on the back, the rest of the chocolate found in the internal pipes can also be removed.
Unscrew the mixer counterclockwise to clean it and clean it with a plastic scraper.
Also remove the nozzle for easier cleaning of the machine.
4. Open the cap above the control panel, and using the tools supplied by us, unscrew and lift the auger.



5. Wash the machine with water (water jet or pressure washer, preferably hot) and drain the water from the cap on the back.

6. Dry the machine well. It is recommended to leave the bowl heating on all night. Once dry, screw on the thoroughly washed mixer and spout and re-insert the auger.

7. Machine ready to work again!



MANUAL pralines and bars on mould



DOS-ST



Pralines and bars on mould

AUTOMATIC pralines and bars on mould



CDS275

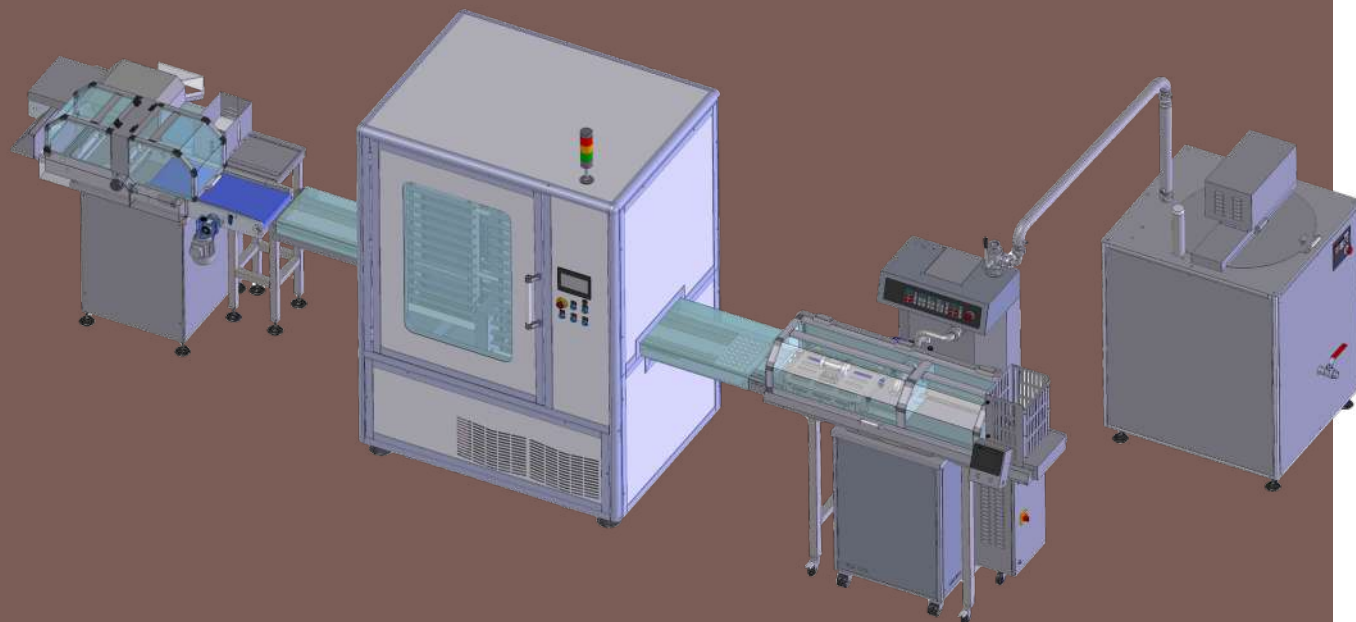
CDS275 automatic dosing system compatible with tempering machines:

"Diva25" / "T500" / "T520"

compatible with molds width: 275mm.

Composed of:

- mold loading tower
- mold heating lamps
- dosage on the cavity thanks to the custom-made perforated plate
- mold vibrator



AUTOMATIC DEMOULDER for moulds;
 Smodellatore automatico per stampi;
 Demouleur automatique pour moules;
 Desmoldador automatico para moldes.

VERTICAL COOLER for moulds;
 Tunnel di raffreddamento verticale per stampi;
 Tunnel de refroidissement vertical pour moules;
 Tunnel vertical para moldes.

MELTING TANK with PIPING to transport chocolate;
 Tank di scioglimento e tubazioni per trasporto cioccolato;
 Fondeur et système de tuyauterie pour le transport du chocolat;
 Tanques de fusion y tuberías para transportar el chocolate.

TEMPERING machine with MOULDING SYSTEM;
 Temperatrice con sistema di modellaggio automatico;
 Tempereuse avec système de moulage automa-

Enrobing with integrated tempering

200mm

With the Diva12 model, only one type of conveyor, called NRD12 consisting of mesh + conveyor with paper. It is always necessary for the customer to have a fridge to move the products for cooling.

Tempering Diva12 with NRD12 + DR12A



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Product entirely enrobed

Tempering Diva12 with NRD12 + DSR12



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Product enrobed only bottom

Tempering Diva12 with NRD12 + DR12A or DSR12 + AF12



+



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It is used to lower the mesh and ensure that the product immerses itself more in the tray. Usually to make the bottom higher

Tempering Diva12 with NRD12 + DR12REG



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Product partially enrobed above but totally on the bottom.

250mm or 300mm with paper

All these systems can be combined with the machines: "Diva25" / "T500" / "T520"

With the NR400S model there is the part of the mesh + conveyor with paper, so it is necessary that the customer is equipped with a fridge to move the products for cooling.

Tempering with NR400S or NR400S-30 +
DR400A or DR400A-30



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Product entirely enrobed

Tempering with NR400S or NR400S-30 +
DSR400 or DSR400-30



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Product enrobed only bottom

Tempering with NR400S or NR400S-30 +
Total dispenser or only bottom + AF400 or AF400-30



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It is used to lower the mesh and ensure that the product immerses itself more in the tray. Usually to make the bottom higher.

Tempering with NR400S or NR400S-30 +
DR400REG or DR400-30REG



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Product partially enrobed above but totally on the bottom.

Tempering with NR400S or NR400S-30 +
DEC250 or DEC250-30



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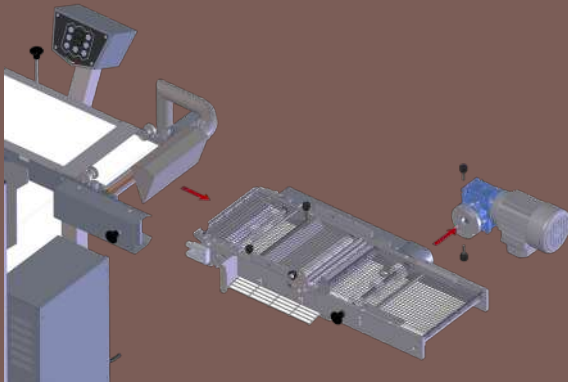
Product decorated above, but totally enrobed on the bottom.

Details and advantages on our enrobing conveyors

Loading mesh has a slower speed than the enrobing mesh to be able to slightly move products apart that may have been placed very close together in the loading area. The loading mesh can be stopped so that even one person can operate with the machine.

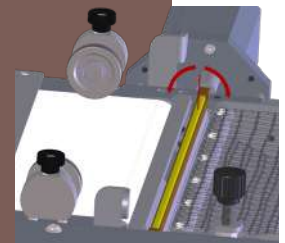


The NRD12 model includes an electrical panel complete with various components, with inverter for adjustments and a dedicated "plc". Thanks to this system we will have the possibility to adjust the advancement speed of the mesh, the power of the blower and the speed of the tail cutter motor to our liking. The other models have the components inside the machine.



The conveyor has a very simple disassembly system and without the use of equipment you will be able to detach the loading from the enrobing part of the conveyor for washing. There are no electrical components in the conveyor that you will take to wash.

The tail cutter turns clockwise and counterclockwise for smaller products, to help them on their way out. It runs on its own power and therefore has the possibility of being adjusted to the best possible speed based on the application being carried out. The tail cutter blade is heated to keep it as clean as possible.



The product exits on double-waxed paper which advances at the set speed of the underlying belt. The paper has a mechanical stop via lever to avoid wasting the paper itself.



The blower that we have already said is adjustable in power also has the possibility of being adjusted in height and inclination according to the production.

The chocolate veil is created by a dispenser that creates a double veil. It is height adjustable, removable and washable. All made of stainless steel.



250mm or 300mm FOR COOLING TUNNEL

All these systems can be combined with the machines: "Diva25" / "T500" / "T520"

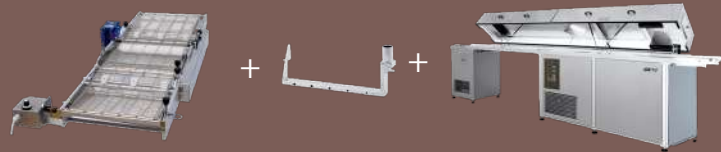
With these models there is only the enrobing mesh, so they are designed to be followed by a cooling tunnel.

Tempering with CR24T or CR24T-30 +
DR400A or DR400A-30



Product entirely enrobed

Tempering with CR24T or CR24T-30 +
DSR400 or DSR400-30



Product enrobed only bottom

Tempering with CR24T or CR24T-30 +
total dispenser or only bottom + AF400 or AF400-30



It is used to lower the mesh and ensure that the product immerses itself more in the tray. Usually to make the bottom higher.

Tempering with CR24T or CR24T-30 +
DR400REG or DR400-30REG



Product partially enrobed above,
but totally on the bottom.

Tempering with CR24T or CR24T-30 +
DEC250 or DEC250-30



Product decorated on top,
but totally enrobed on the bottom.

Tempering with CR250Z or CR300Z +
DR400A or DR400A-30



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Product covered on top and sides, but with a CLEAN BOTTOM

Tempering with CR250Z or CR30Z +
DR400REG or DR400-30REG



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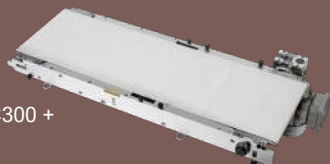


Product partially enrobed on top, but CLEAN bottom.

In this version it is possible to add special trays under the strings to partially enrobe underneath as well.



Tempering with NDEC250 or NDEC300 +
DEC250 or DEC250-30



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Product decorated on the top, but CLEAN on the sides and bottom.

Truffle production

Tempering with CR24 or CR24-30 +
DR400A or DR400A-30 + GRA24



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Semi-industrial & Industrial enrobing systems



T550 - R550
Mesh width 400mm

T600P - R600
Mesh width 600mm





R800
Mesh width 800mm



R1000
Mesh width 1000mm

More widths upon request!

www.gamitaly.com | gami@gamitaly.com

