

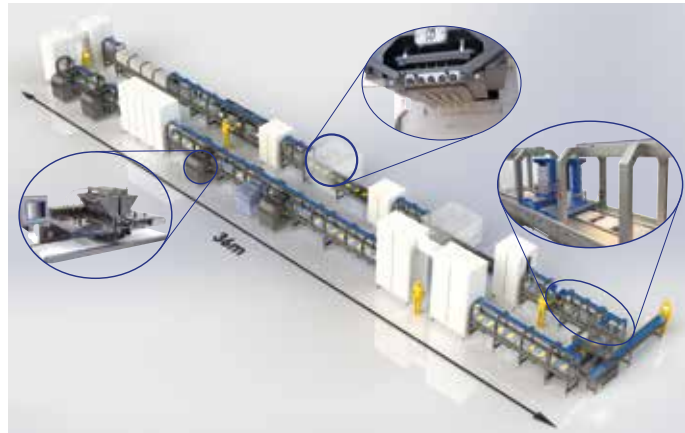
ARTINOS
New small
one shot depositor



RDM TABLET
Piston depositor with mould preheating
and incorporated vibrating table



DROP FILL
Industrial drop depositing
machine



CHAINLESS MOULDING LINE

KEY POINTS

- Energy efficient
- Servo movements
- Mould transport without chains
- Hygienic design
- Less moving parts & noise
- Easy maintenance
- Modular
- Accessible

Artisan

A

1-2



- Up to 40 kg/day
- Small workshop
- One or two people
- Flexible production for your own shop
- No automation
- Mainly manual labor



Middle range

M

3-10



- From 40 kg/day up to 100 kg/h
- From 100 m² workshop and up
- 3 to 10 people
- Automation step-by-step
- Modular units
- Flexible production for supply to several shops
- This system allows for daily production of a large range of products



Small industrial production

IS

10-50



- From 100 up to 400 kg/h
- From 200 m² factory floor and up
- 10 to 50 people
- Flexible production up to automatic de-moulding
- An automatic line requires planned production runs



Large industrial production

L

20+



- For 300 kg/h and up
- From 500 m² factory floor and up
- 20 people and more
- Fully automatic lines either for mono-production or assorted chocolates
- Automation from melting up to packaging



The chocolate machine factory

Made in Belgium



We are one of the top 5 leading manufacturers of chocolate machines worldwide.

HACOS designs, develops, builds and installs machines for chocolate processing. From moulding and tempering to enrobing machines and cooling tunnels, spinning machines, including all peripheral equipment. HACOS has everything in-house to automate your entire production process and to answer with a tailor made solution.

HACOS machines are found all over the world. Belgium is renowned for its pralines, and we have provided our specialised equipment to chocolate factories in more than 70 countries worldwide.

Algeria, Argentina, Armenia, Austria, Australia, Belgium, Brazil, Bulgaria, Canada, Chili, China, Colombia, Costa Rica, Cyprus, Czech Republic, Denmark, Ecuador, El Salvador, Egypt, Finland, France, Gabon, Germany, Georgia, Greece, Hong Kong, Hungary, India, Indonesia, Iran, Ireland, Israel, Italy, Ivory Coast, Japan, Jordan, Kazakhstan, Korea, Kuwait, La Réunion, Lebanon, Lithuania, Luxemburg, Malaysia, Morocco, Martinique, Mauritius, Mexico, Moldavia, Mongolia, Netherlands, New Caledonia, New Zealand, Oman, Peru, Philipines, Poland, Portugal, Romania, Russia, Saudi-Arabia, Slovakia, South Africa, Spain, Sweden, Switzerland, Syria, Taiwan, Thailand, Tunisia, Turkey, Turkmenistan, Ukraine, United Arab Emirates, United Kingdom, USA, Venezuela, ...



HACOS nv located in Malle, Antwerp, Belgium



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The chocolate machine factory

Made in Belgium

Moulding
Depositing
Enrobing
Spinning
Melting & tempering
Decorating



Moulding

Hacos moulding lines use poly-carbonate injected moulds with straight frames. These moulds are widely available on the market in many standard shapes. Smaller lines use 275x135 mm or 275x175 mm moulds. Larger lines use moulds from 275x205 mm up to 840x210 mm.



Manual moulding machine



Semi-automatic moulding lines



Cooling tunnels for moulds



Automatic de-moulders



Automatic moulding lines



Depositing

Through the years, Hacos has developed a range of machines fit for a wide variety of depositing and piping applications: mould filling, one shot depositing, drop depositing, truffle mass depositing, spot-extrusion, chocolate bread depositing, nut cluster systems, ...



Depositing head



Self tempering depositor



Cluster depositors



Mould fillers



One shot depositors



Chocolate depositors



Depositing lines



Extrusion lines



Drop depositing lines

Enrobing

Hacos offers small enrobing attachments up to dedicated enrobing lines for pralines and for bakery applications. Most units are available with or without built-in tempering. The available working widths range from 180 up to 1600 mm.



Small enrobers



Compact cooling tunnels



Compact enrobing lines



Cooling belts



High output enrobing lines



Spinning

Producing chocolate hollow figures requires special handling. Hacos can offer you decorators, chocolate fillers, spinning machines and cooling tunnels for this application.



Decorating and filling machines



Spinning machines



Cooling tunnels for hollow figures

Melting & tempering

Tempering is one of the most delicate operations when handling chocolate. Our range contains seeding systems, batch temperers, self-temperers and in-line tempering machines. All can be pre-built in our factory with tanks and piping.



Tempering by seeding



Automatic tempering machines



Batch tempering machines



Quick melter



Melting tanks



Self tempering machines



Industrial mini-tempering machines



Industrial continuous tempering machines



Piping

Decorating

Every chocolate manufacturer wants to make that special product and Hacos is there to help him or her with it. Want a special decoration on your product, we've got it.



Line decorators



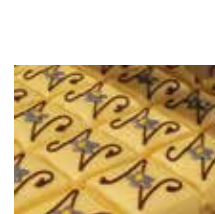
Chardon machine



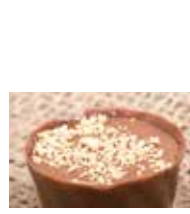
Powdering machines



Piston decorators



Robot decorators



Granulate distributors



Granulate and nut depositors

