

Innovation in process:
Total production flexibility with a groundbreaking three-in-one project

ChocConcept Belgium wanted to increase their flexibility by developing a unique machine to combine different chocolate depositing technologies in a single line.

Challenge

With increasing demand for quick changeovers between product types, ChocConcept Belgium wanted to lead the industry in versatile production. The vision was to create a machine that combined piston depositing technology, chunk dosing and Rotoform drop depositing technology:

Downtime
Frequent product changeovers reduced productivity and belt-to-depositor system required time-consuming cleaning between products.

Lack of flexibility
Individual lines were limited in the types of product they could process, reducing production versatility overall.

Solution

IPCO was involved from concept to complete system design, installation, and testing of this unique machine. The resulting technology allows ChocConcept Belgium to offer increased flexibility and faster response times – equipping them to process a wider range of products and facilitating ongoing product development.

Wider range of product possibilities
Three depositing technologies and a chunk extruder were combined in a single line for the ultimate in chocolate product versatility.

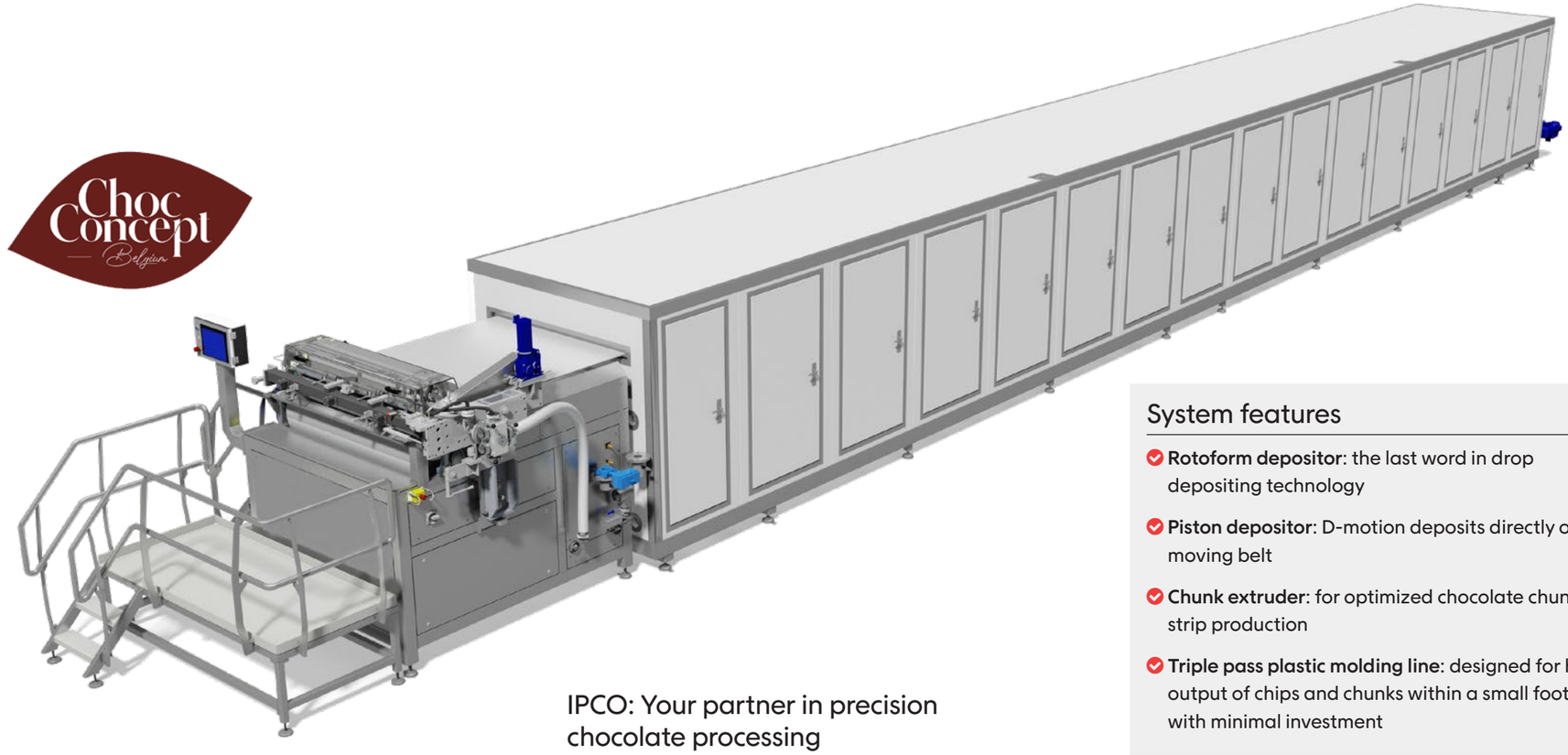
Reduced downtime
Fast changeovers mean reduced downtime as flexibility is built into the line. Rotary system also offers easy cleaning to make the switch from dark to white chocolate faster.

High output
The system uses IPCO's triple pass molding line, designed to facilitate high-output chip and chunks production.

ChocConcept Belgium's uniquely flexible combination of piston and Rotoform depositors

ChocConcept Belgium is a fourth-generation family-owned Belgian chocolate processing business. Like many chocolate factories, the business was seeing a growing number of recipes from customers and dealing with frequent product changeovers.

Managing Director Michael Graban had a vision of a machine that could combine piston depositing and Rotoform drop depositing technologies, along with chunk extrusion, to offer the most flexible chocolate processing. Nothing like it yet existed, but if it could be developed, it would offer short lead times and minimal set up times, allowing ChocConcept Belgium to adapt quickly to customer needs.





"With IPCO we've developed a unique machine. Together we've been able to move from theoretical concept to real, practical production with chocolate on the line. ... For us, IPCO will always be the go-to partner."

Michael Graban, Managing Director
ChocConcept Belgium

ChocConcept Belgium turned to IPCO to make this happen, working closely over several years with IPCO's Mitchell Paquaij, Managing Director Food Equipment, and his team. The machine went from concept to production, with everything modeled in 3D before implementation and tested in situ.

This combination of depositing technologies in a single machine is an industry first. Each technology has its strengths. The Rotoform rotary drop depositor is ideal for small pieces – as many as 80,000 pieces per kg – while the piston depositor is better for larger products, such as heavy wafers with diameters of 25- 35 mm. The rotary system is also easier to clean, which helps speed up the switch from dark to white chocolate or vice versa.

By combining both systems, ChocConcept Belgium can reduce downtime and increase flexibility, producing a wider range of products on a single line. Adding the chunk extruder gives a third production capability, further increasing versatility.

And with all three technologies combined on IPCO's industry-leading triple-pass plastic belt technology, ChocConcept now have unrivalled flexibility on a system that maximizes productivity of the available floorspace.

IPCO: Your partner in precision chocolate processing

As a leading global supplier of chocolate molding and cooling systems, we help chocolate manufacturers maximize productivity without increasing factory space.

Maximize production in minimal floorspace

Our triple-pass cooling technology increases throughput while reducing floor space requirements. Compact, high-efficiency systems allow you to scale production without major infrastructure investments.



System features

- **Rotoform depositor**: the last word in drop depositing technology
- **Piston depositor**: D-motion deposits directly onto moving belt
- **Chunk extruder**: for optimized chocolate chunk and strip production
- **Triple pass plastic molding line**: designed for high output of chips and chunks within a small footprint with minimal investment

Versatile chocolate molding

Our molding solutions ensure precise shape and consistent quality whatever the product, from chips and chunks to chocolate rolls and blossoms.

Innovative chocolate cooling and molding systems

Our rotary drop depositor delivers high-speed, uniform chip production, with quick size changeovers for flexible production

- Short cooling times minimize oxidation and maintain chocolate quality
- Easy-to-handle, free-flowing chips for smooth storage and dosing
- Chips of different sizes – from 80,000 to 300 pcs/kg – can be produced by simply changing the shell
- Proven technology with 2,500+ systems installed worldwide

IPCO has a long history of delivering advanced technological solutions for various industrial processes. With over 125 years of experience in steel belt and manufacturing equipment, we continuously push the boundaries of innovation.

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