



# Planning | Constructing | Building BEAR Mills & Tanks GmbH

## BEAR Tempering and Blocking Units

### Description:

The BEAR Tempering and Blocking plants have been developed especially for the cooling and subsequently blocking of cocoa liquor and butter. We can deliver these plants in different sizes and with different specific features depending on customer requirements.

### Tempering machine:

Our Temperer, BTMP, is a scraper temperer with a slow turning shaft. The scraper shaft ensures that the product is being equally cooled and does not stick to the inside wall.

The liquor is fed through the temperer by a strong pump. In contact with the inner wall the liquor is cooled and tempered. While passing through the temperer the product pass three different temperature zones. Each zone is controlled individually. The first and second zones are cooling zones whereas the third is for heating. The cooling water is supplied by a separate chiller which is delivered with the temperer. An integrated boiler produces the necessary heating water for the third zone or, in case of still stand, all zones.

### Blocking units:

BEAR can deliver blocking units in a wide range of versions depending on requirements. They are all constructed with a welded steel main frame and contain a small product buffer for the dosing valve or valves. The dosing is achieved by twin valves that first restrict the product flow for fine dosing and subsequently close the product flow completely. Measuring of the product can be conducted either by weight or by volume. Depending on the overall throughput and block size the units can be laid out as single or parallel dosing lines.

### Specifications:

	BTMP 1.500	BTMP 2.500
Capacity: [kg/h]	up to ca. 1.500	up to ca. 2.500
Installed power: [kW]	Approx. 31	Approx. 40
Dimensions: [m]	4,5 x 1,1 x 1,8	5,0 x 1,5 x 2,0

The BEAR Blocking units are available in sizes from 50 kg/h up to approx. 3.000 kg/h.

