

## Machinery and production lines for chocolate processing: individual – innovative – economical

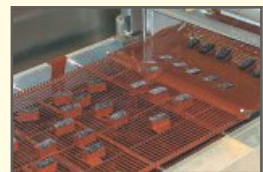
Tempering Machines

Coating Machines

Cooling Tunnels

Chocolate Melting Containers

Complete Enrobing Lines



● **Manual tempering unit  
LCM 25 T**

Keeps the chocolate tempered throughout the day.

Ideally suited for molding applications, as well as coating and dipping for candies and cookies.

- Exchangeable chocolate tanks with capacities of 4 – 35 kg
- Electronically controlled temperature
- Simple to operate with a 2-step switch
- Dry-heat ventilation system
- Attachable stainless steel pump with removable motor



● **Manual tempering unit with pump  
LCM 25 TP**



**Accessories**

- Heated draining sheet to fasten with draining grid or shaking table
- Movable bottom with assembly for drawers
- Two exchangeable chocolate tanks made of stainless steel to use for various chocolate applications



Complete with heated draining sheet

Technical Data LCM	25 T	25 TP
Width (cm)	60	60
Depth (cm)	55	55
Height (cm)	40	60
Electr. connection (V/W)	230/500	230/600
Empty weight (kg)	15	25

Dimensions and connected loads without accessories



## ● Coating machine with thermo interval tempering LCM 180 C, 240 C and 320 C

LCM coating machines are highly flexible, making them suitable to use in the more modest of bakery or confectionery shop.

A powerful ventilation system allows the chocolate to be tempered within the machine.

Temperature is electronically regulated, keeping both the temperature and chocolate quality constant for hours.

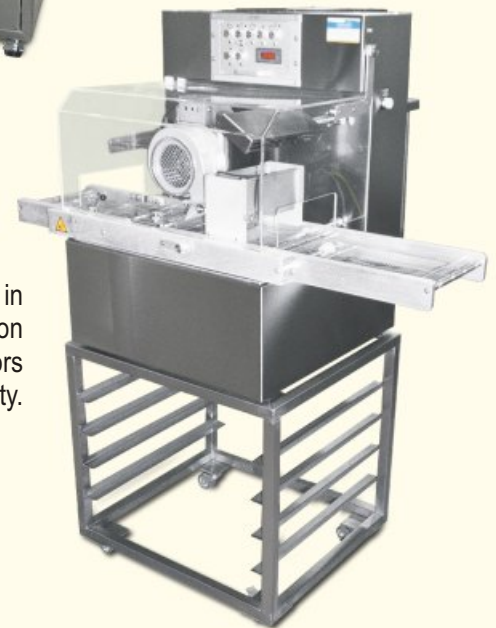
With a capacity of 8 – 35 kg, the melting tanks can be easily interchanged for various uses of chocolate.

The chocolate pump is equipped with a removable motor. Consequently the pump can also be cleaned in a dish washer.

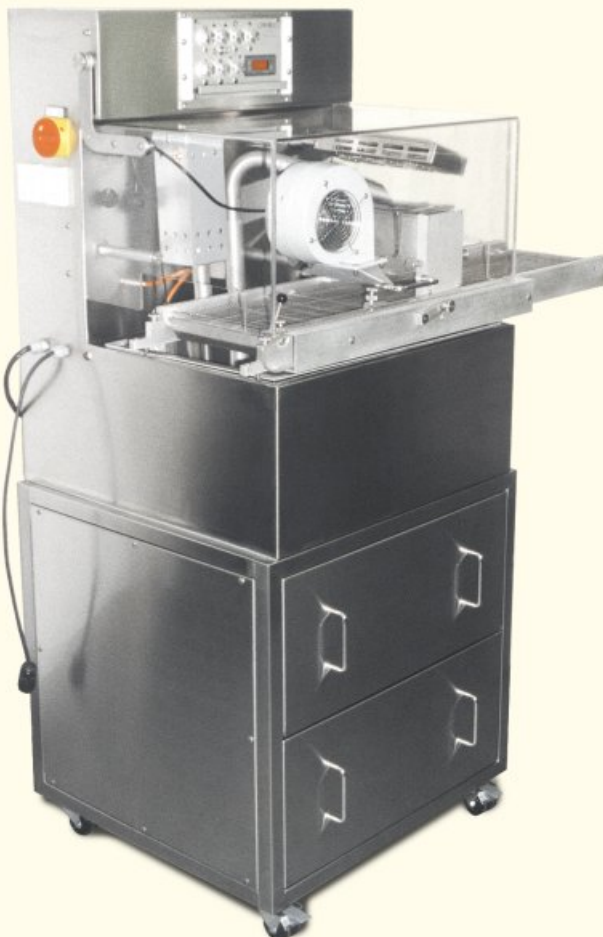
Up to two chocolate tanks can be stored in the deep, heated drawers.



By removing the grid belt, the coating machine can be quickly converted to a mold filling machine.



Also available in a table version that has castors for move ability.



### Accessories

- Heated draining sheet to fasten with draining grid or a shaking table

Technical Data LCM	180 C	240 C	320 C
Width (cm)	60	60	76
Depth (cm)	60	66	80
Height (cm)	150	150	150
Electr. connection (V/kW)	230/2,0	230/2,0	400/2,5
Empty weight (kg)	100	110	190

Dimensions and connected loads without accessories

● **Chocolate tempering machine with automatic continuous circulation tempering LCM 25 AT, 40 AT and 60 AT**

Due to their integrated-heated working tank, the chocolate tempering machine is ideal for all molding applications, for manually coating various pastries, such as cakes and cookies, and for filling coating machines of all makes and models.

- The size of the integrated-heated tank provides plenty of space for standing molds
- Flexible mold filling pipe allows multiple uses
- Stable castors permit mobility
- An exchangeable electronic module offers simple operation
- Electronically operated and regulated temperature
- Visible level control with connected external dissolver



**Accessories**

- Attachable shaking table
- Curved mold filling pipe with mechanical volume control

Technical Data LCM	25 AT	40 AT	60 AT
Capacity (kg)	25	40	55
Width (cm)	65	105	105
Depth (cm)	55	60	60
Height (cm)	100	93	93
Electr. connection (V/kW)	230/2.0	400/3.0	400/3.0
Empty weight (kg)	100	130	150

Dimensions and connected loads without accessories



● **Chocolate tempering machine with fully automatic, continuous circulation tempering LCM TWIN Temper® 25 AT, 40 AT and 60 AT**



These particular machines are especially designed to continuously have two kinds of tempered chocolate available. Due to the integrated, heated processing tank, the machine is ideally suited for hollow molding.

The capacities of the melting containers are 25 kg, 40 kg and 55 kg. Both systems work completely separate and independent of each other.

Fully automatic filling via chocolate melting container with pump



- Simple to operate
- Versatile uses; flexible mold filling pipe
- PLC control replaceable via module, maintenance free and simple to operate
- Stable castors for move ability
- Additional sockets to connect additional components

**Accessories**

- Attachable shaking table
- Curved mold filling pipe with mechanical volume control

**Technical Data**

LCM TWIN Temper®	25 AT	40 AT	60 AT
Capacity (kg)	25	40	55
Width (cm)	100	117	123
Depth (cm)	70	80	80
Height (cm)	100	100	100
Electr. connection (V/kW)	400/4.5	400/5.5	400/6.0
Empty weight (kg)	200	250	280

Dimensions and connected loads without accessories

● **Chocolate coating machine with fully automatic, continuous circulation tempering (in compact design) LCM 180 ATC, 240 ATC/S**

These coating machines have coating widths of 18 cm and 24 cm, offering undeniable performance with their continuous tempering and compact design. The machine housing is only 61 cm wide and therefore can accommodate smaller spaces.

Due to its tempering capacity, an immediate pump is not necessary and the self contained unit can be filled directly, thus allowing flexibility.

- The capacity of the melting container is 40 kg, which in some cases can replace a separate melting container
- Level control is illustrated by a light indicator
- Electronic operation controlled by a replaceable module
- Device to bottom dip
- Simple to operate
- The mold filling pipe is vertically adjustable as well as can be rotated



Coating belt is easy to remove in order to clean the machine, or fill the machine with different type of chocolate or be used as a molding machine.

If used as a molding machine, the dimensions of the machine (60 x 40 cm) provides space for the molds to stand.



**Accessories**

- Shaking table / heated shaking table
- Available in variety of paper lengths
- Truffles grid belt 20 cm and 50 cm
- Curved mold filling pipe with mechanical volume control

<b>Technical Data LCM</b>	<b>180 ATC</b>	<b>240 ATC/S</b>
Capacity (kg)	40	40
Width (cm)	61	61
Depth (cm)	70	70
Height (cm)	150	150
Electr. connection (V/kW)	400/3.0	400/3.0
Empty weight (kg)	210	220

Dimensions and connected loads without accessories



## ● Chocolate coating machine with fully automatic, continuous circulation tempering LCM 240 ATC, 320 ATC and 420 ATC

These coating machines have coating widths of 24 cm, 32 cm and 42 cm, offering undeniable performance with their continuous tempering and compact design.

Due to its tempering capacity, an immediate pump is not necessary and the self contained unit can be filled directly, thus allowing flexibility.

The capacity of the melting container is 40 kg and 55 kg, because of its size, can replace a separate melting container.

- Level control is illustrated by a light indicator
- Can be connected to an external dissolver for automatic loading with melted chocolate
- Separate electronic operation modules, one for the coating control unit and the other for the tempering unit
- Simple to operate
- Electronically controlled with heated fan and filter
- Device to bottom dip
- Mobile castors
- The mould filling pipe is vertically adjustable as well as can be rotated

Coating belt is easy to remove in order to clean the machine, or fill the machine with different type of chocolate or be used as a molding machine.

If used as a molding machine, the dimensions of the machine (90 x 60 cm) provides plenty of space for the molds to stand.



### Accessories

- Shaking table / heated shaking table
- Available in variety of paper lengths
- Truffles grid belt 20 cm and 50 cm
- Curved mold filling pipe with mechanical volume control

Technical Data LCM	240 ATC	320 ATC	420 ATC
Capacity (kg)	40	55	55
Width (cm)	105	105	105
Depth (cm)	80	80	90
Height (cm)	130	130	135
Electr. connection (V/kW)	400/3.5	400/3.8	400/4.0
Empty weight (kg)	250	270	300

Dimensions and connected loads without accessories

● **Chocolate melting container  
LCM 100 MS, 200 MS and 400 MS**

- Robust stirrer and heated discharge pipe with drain tilt
- Heating circuits are turned off separately by sensors, preventing over-heating due to low fill



Technical Data LCM	100 MS	200 MS	400 MS
Width (cm)	85	85	100
Depth (cm)	70	70	85
Height (cm)	120	150	160
Electr. connection (V/kW)	400/1.4	400/1.8	400/2.2
Empty weight (kg)	120	140	180

Dimensions and connected loads without accessories

● **Chocolate melting container with pump  
LCM 100 M, 200 M, 400 M and 600 M**

These particular melting containers have an integrated pump system by way of the continuous tempering systems, type AT and ATC, can be filled fully automatically with liquid chocolate.

- Robust stirrer and heated discharge pipe with drain tilt
- Capacity of melting container from 100 kg to 600 kg
- Heating circuits are turned off separately by sensors, preventing overheating due to low fill



Technical Data LCM	100 M	200 M	400 M	600 M
Width (cm)	80	80	110	110
Depth (cm)	60	60	80	90
Height (cm)	160	160	160	200
Electr. connection (V/kW)	400/2.5	400/2.7	400/3.0	400/3.3
Empty weight (kg)	130	150	190	240

Dimensions and connected loads without accessories

● **Chocolate melting container with  
2 tanks LCM 200 MD and 400 MD**

- Robust stirrer and heated discharge pipe with drain tilt
- Capacity of each melting container from 100 kg to 200 kg
- The temperature of each tank separately controlled
- Heating circuits are turned off separately by sensors, preventing overheating due to low fill

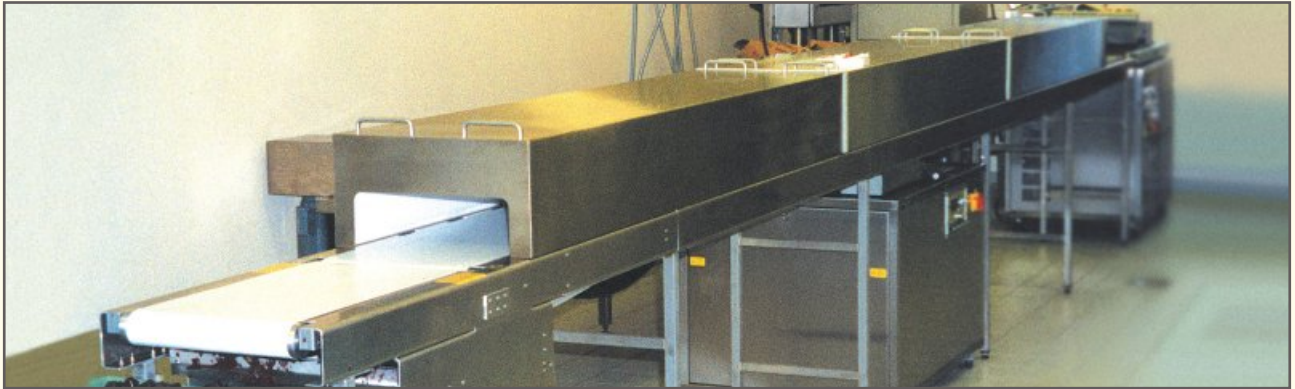
Technical Data LCM	200 MD	400 MD
Width (cm)	110	120
Depth (cm)	60	70
Height (cm)	130	130
Electr. connection (V/kW)	400/2.0	400/2.6
Empty weight (kg)	170	210

Dimensions and connected loads without accessories





- **Cooling tunnel**  
**LCM 240 CTB, 320 CTB and 420 CTB**



- Standard cooling length of 6 meters with an overall length of 7.5 meters, which can be customized according to customer's needs
- Decorating area 1 meter and discharge length after separating device 0.5 meter
- Removable cooling tunnel parts for easy cleaning



- Cooling unit with heat exchanger in separate cart
- Electronic humidity regulator
- Electronic belt control through sensors
- Variable speed control
- Complete PLC control in exchangeable module



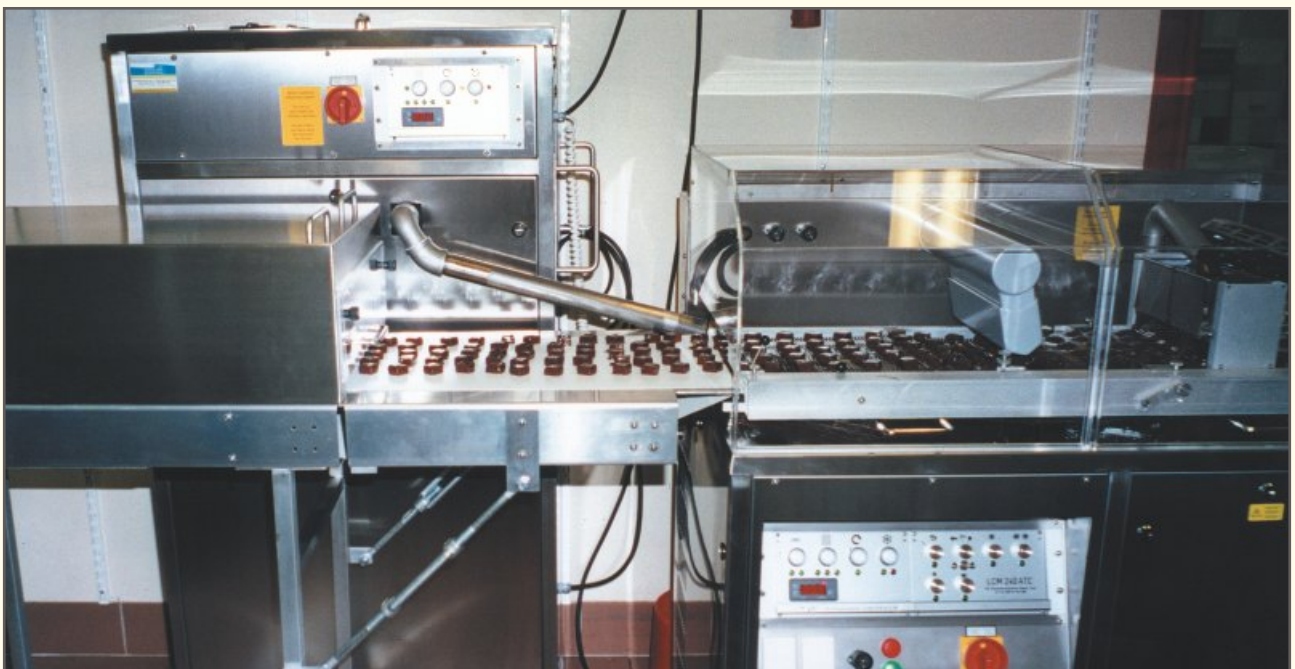
## ● Complete coating lines

- Coating machine  
LCM 240 ATC, LCM 320 ATC or LCM 420 ATC
- Fully automatic filling from the melting container with pump LCM M
- Cooling tunnel  
LCM 240 CTB, LCM 320 CTB or LCM 420 CTB

LCM coating machines come with continuous tempering and are equipped with level controls.

Use the melting container and pump with the coating machine so that it can be filled all the time.

The melting containers are available with capacity sizes of 100–600 kg.





● **Mini Conche  
LCM MC 8**

Get your customers attention with the unparalleled Mini Conche LCM MC 8.

Technical Data LCM	MC 8
Width (cm)	75
Depth (cm)	45
Height (cm)	58
Electr. connection (V/W)	230/250
Empty weight (kg)	40

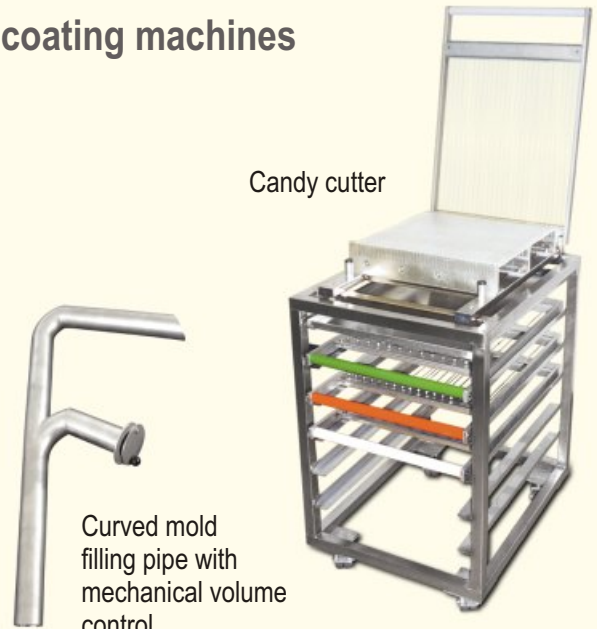


● **Accessories for tempering machines and coating machines**

Rotary table  
for making  
powdered candies



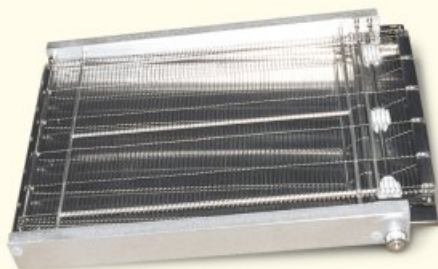
Candy cutter



Curved mold  
filling pipe with  
mechanical volume  
control



Extension belt for  
truffles rotary table,  
length: 20 cm



Truffles grid belt  
for all machinery,  
length: 50 cm



Heated shaking table  
for attachment



## ● Chocolate machines from the specialists

LCM Schokoladenmaschinen GmbH is a modest and flexible company located on the Lake of Constance specializing in the development of high-quality chocolate processing machines. Established in 2000, Markus and Jürgen Leute were the only employees of the company, but today they currently have a moderate staff of eight.

LCM machines are comprised of high-quality, high-tech components which are designed for a smooth running operation, reducing down time and maintenance.

The company's focus is the customer, ensuring only "customer satisfaction". The sophistication of the machines is backed by the reliability and service of LCM, offering expert advice based upon the customer's requirements.

- Innovative ideas for maximum productivity
- Fast service, dependable advice
- High-tech, high quality components
- Simple operation
- Easy to maintain



Refer to our website [www.lcm-chocolatemachines.com](http://www.lcm-chocolatemachines.com) for our distributors around the world.

### ● LCM Schokoladenmaschinen GmbH

Gewerbestrasse 7  
D-88287 Grünkraut-Gullen

Telephone +49 (0)751 - 65 27 905  
Fax +49 (0)751 - 65 29 905

[info@lcm-chocolatemachines.com](mailto:info@lcm-chocolatemachines.com)  
[www.lcm-chocolatemachines.com](http://www.lcm-chocolatemachines.com)

