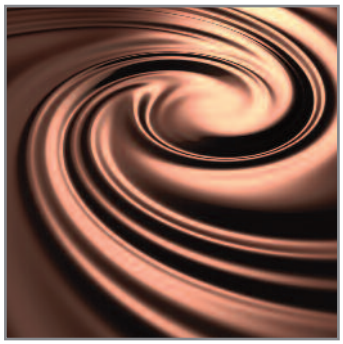
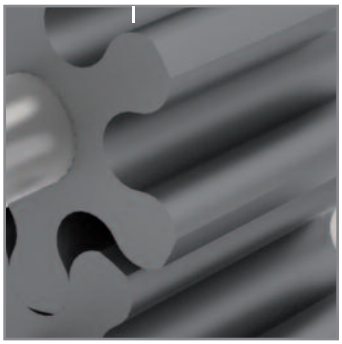
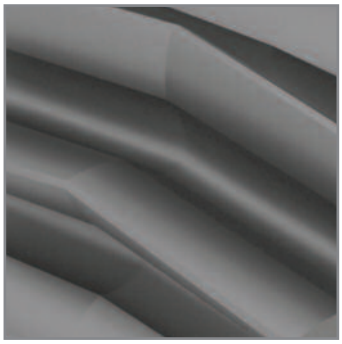
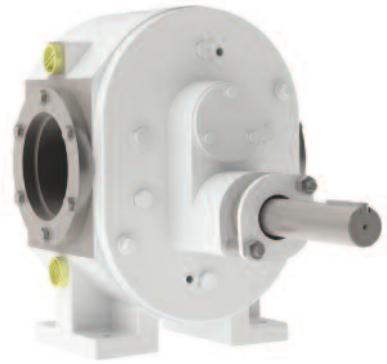
AMCAL
INDUSTRIAL PUMP SOLUTIONS

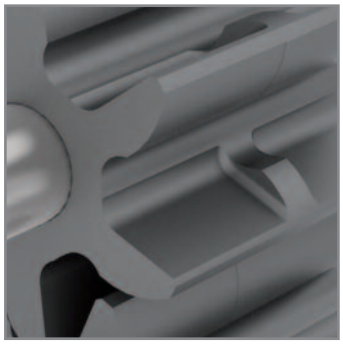
Tweelindenstraat 13
8810 Lichtervelde

pompen@amcal.be
+32 51 72 44 72

Broquet

SOLUTIONS FOR THE CHOCOLATE INDUSTRY


Viscous liquid solutions

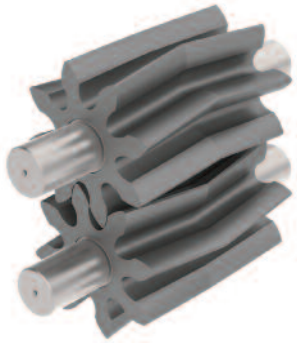


Thirty years of experience and a history of working with leading names in chocolate means that a BROQUET pump is the most suitable product.

Its technology fulfills the main requirements when it comes to pumping chocolate: Respect of the raw material and preventing any risk of burning or polluting the chocolate.

Present in output systems from grinding mills, melting facilities or presses, used for draining conches, feeding pouring units or tempering machines, BROQUET pumps have been designed to bring chocolate and candy makers, as well as bakeries, the reliability they need to properly express their know-how.

BECAUSE YOUR RECIPES ARE COMPLEX, OUR SOLUTIONS ARE NUMEROUS



ROTOR TYPE F

HELICAL CHEVRON

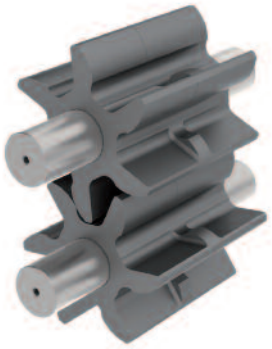
This specific profile of teeth protects the pumped liquid and avoids the separation of dry and fat masses. It is designed to avoid any excessive shear of the chocolate and produce a flow with few pulses. The rotation speed is critical to the texture of the chocolate. The 7/8-teeth-rotor achieves significant flowrate with low rotation speed.



ROTOR TYPE B

SELF-GEARING LOBES

Usually selected for remelt, this profile is design to allow solids, such as nuts and fruits, to go through the pump and prevent grinding and risks of blockage. This rotor is also used to transfer masses with high sugar crystal content and abrasive liquids.



ROTOR TYPE X

DOUBLE PROFILE

This new design is suitable for significant flowrates up to 30 t/h.

The smart double profile ensures the transfer of a wide range of chocolates, from the highest grades to the most sweetened. It also prevents the separation of dry and fat masses.

MAIN APPLICATIONS

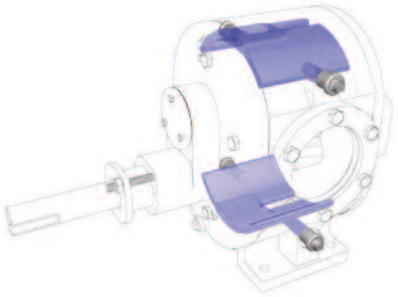
FROM THE BEAN TO CHOCOLATES AND DERIVATIVES

- Cocoa liquor
- Chocolate mass
- Cocoa butter
- Dark and milk chocolate
- White chocolate
- Praline chocolate
- Coating chocolate
- Vegetable cocoa and lecithin
- Remelted chocolate
- Sweet mass
- Chocolate spread
- Raisin chocolates
- Any nut and almond chocolates, etc.

PREVENTION

INDEPENDANT HEATING JACKET

Designed for uniform heat distribution, the reheating casing is sunk into the core of the material. This new integral casing design ensures a significant reheating capacity and therefore the significant heat flow needed to quickly raise temperature levels and optimize energy consumption. The separate integral casing guarantees the chocolate from any pollution from the heating liquid. This layout makes it possible, where necessary, to open up the pump onsite, without disconnecting the heating circuit.



RELIABILITY

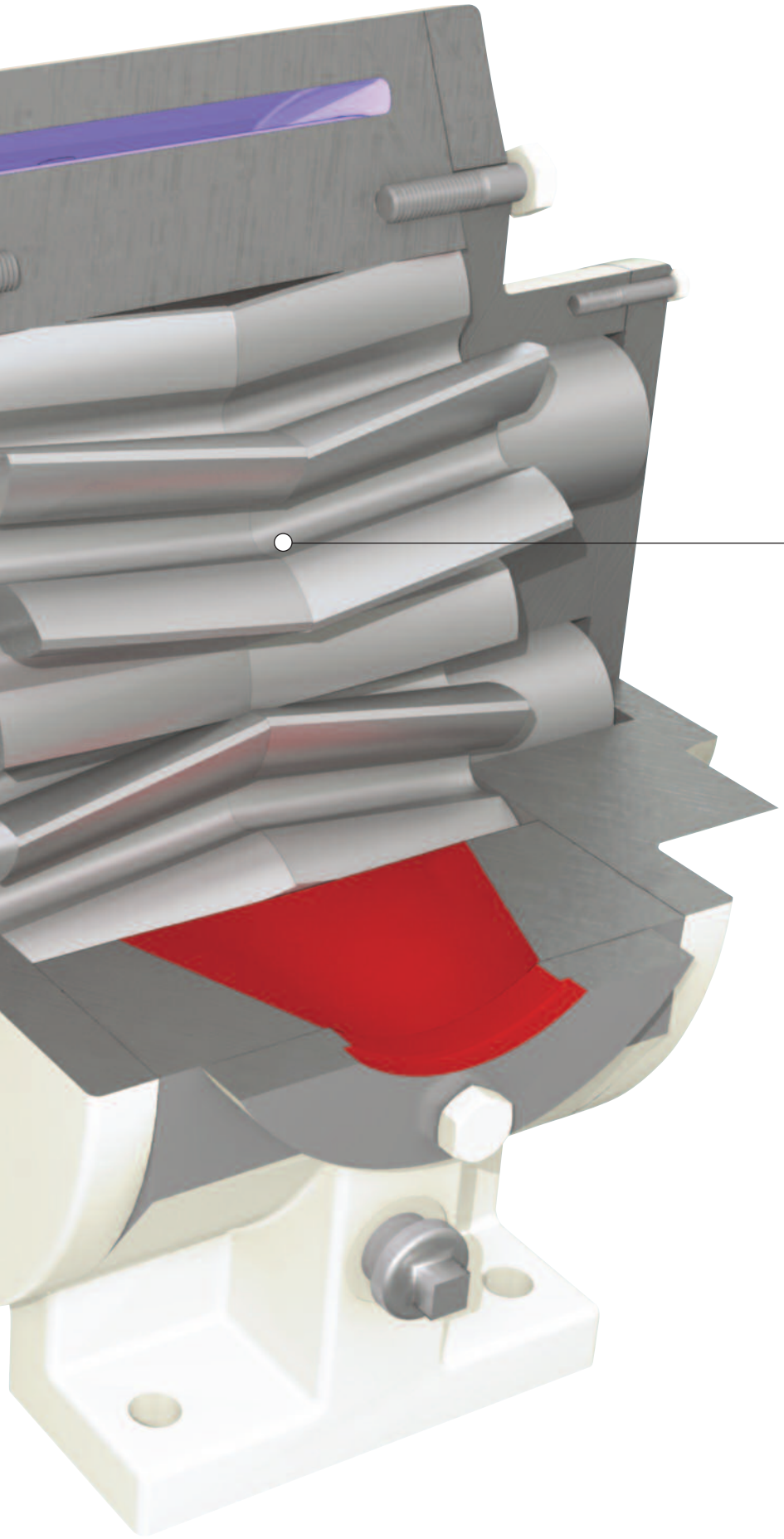
SHAFT AND CAPS SLEEVES

The internal bearing design means lubrication is provided by the pumped product thereby avoiding the need to add lubricants that may pollute the chocolate. Derived from our experience in transferring liquids laden with dry matter and sugar, internal lubrication is optimized to protect against burning risks (caramel formation), important when transferring white chocolate. This expertise combined with the research undertaken into the materials used means the bearings offer reliability and very long service life cycles.

EXPERTISE

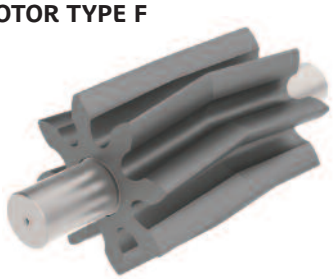
SINGLE SEALING

Thanks to the bearing technology used, the single sealing system is controlled and does not require resorting to costly mechanical seals that are often incompatible with pumping chocolate. However, the pump can be optionally fitted with all types of standardized mechanical seals.



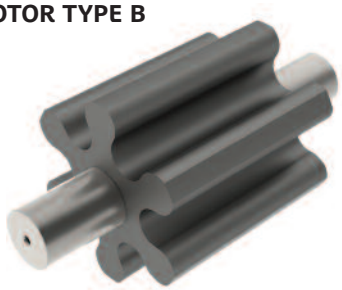
VERSATILITY

ROTOR TYPE F



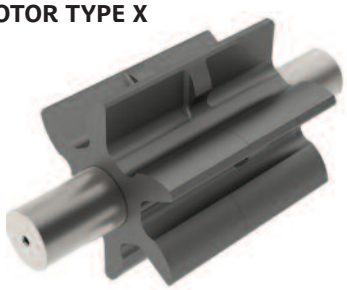
- Black, milky or white chocolates.
- Chocolate spread.
- Fat masses.
- Cocoa masses up to 50°C.
- Praline chocolate.

ROTOR TYPE B



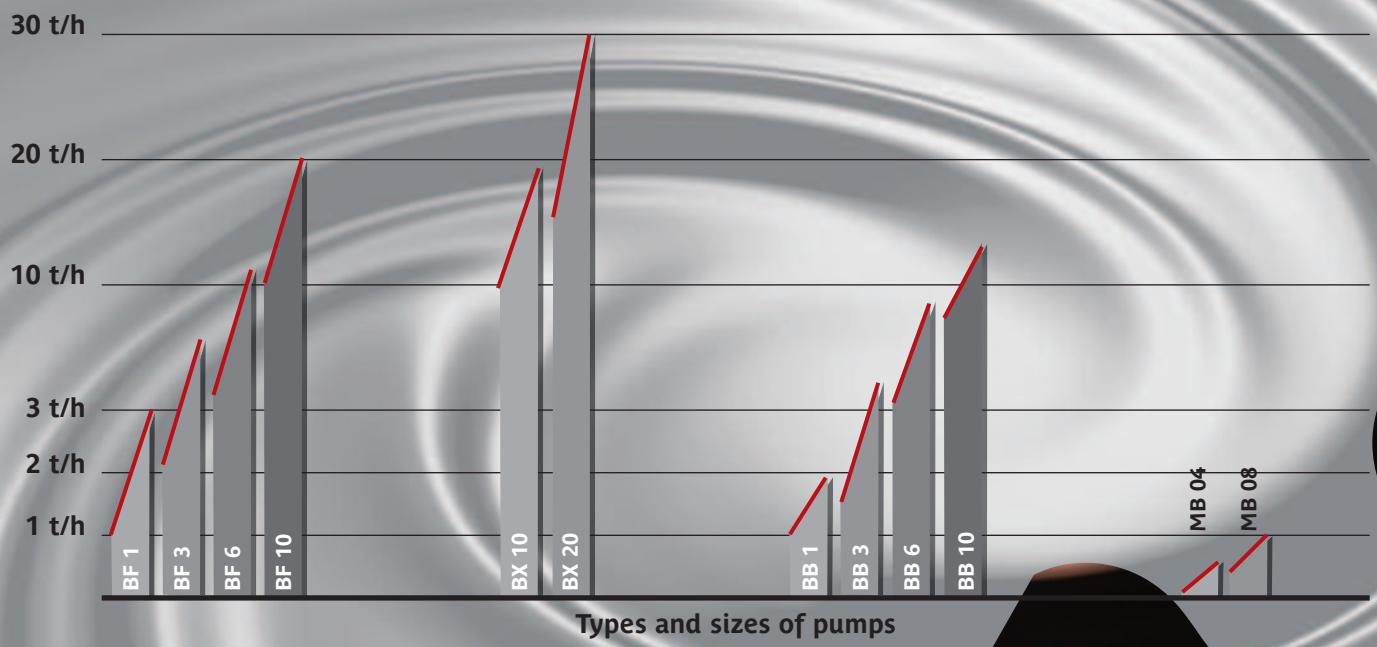
- Highest viscous chocolates.
- Chocolates with solids.
- Liquors, remelts, et.

ROTOR TYPE X



- Black, milky or white chocolates.
- Fat masses.

THE RANGE



Types and sizes of pumps

SERIES BF

- 4 sizes of pump
- Flowrates from 1 to 20 t/h
- 8-12 bar according to version
- Available in versions CH, CHR and MGL

SERIES BX

- 2 sizes of pump
- Flowrates from 10 to 30 t/h
- 8-12 bar according to version
- Available in versions CH, CHN and MGL

SERIES BB

- 4 sizes of pump
- flowrates from 1 to 15 t/h
- 8-12 bar according to version
- available in versions CHN, CHR and MGL

SERIE MB

- 2 sizes of pump
- Flowrates from 0.1 to 1 t/h
- 6-8 bar according versions
- Available in version CH and MGL

VERSIONS

- **Version CH :** for less viscous chocolates
- **Version CHR :** for highest viscous chocolates
- **Version CHN :** for chocolates with solids (nuts, fruits, ...)
- **Version MGL :** for fat masses and liquors

All versions available in diary design, with cast iron or stainless steel body

OPTIONS

- **JT :** body sealing with O-rings
- **BI :** stainless steel flanges
- **GM :** mechanical sealing
- **K :** nickel coating for abrasives liquids

STRAINER



PROTECT YOUR INSTALLATIONS

- Stainless steel body
- Heating jacket
- Flowrate from 1 to 10 t/h
- Easy cleaning
- Various size of grids

MAGNETIC FILTER



ENSURE THE QUALITY OF YOUR RECIPEE

- Stainless steel body
- Heating jacket
- Flowrate from 1 to 6 t/h
- Easy cleaning

PUMP ON TROLLEY



MOVE YOUR PUMPS

- Stainless steel body
- Autonomous and configurable

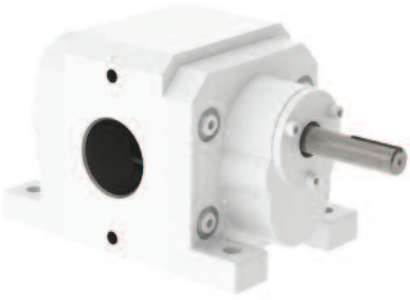
CUSTOMIZED VERSIONS



FULFILL YOUR REQUEST

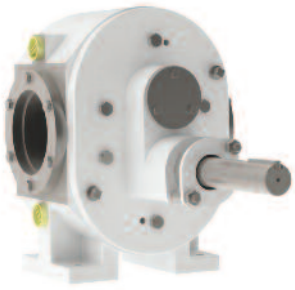
- Development according to customer specifications
- Adaptable to OEM machines

PUMP SERIES MB

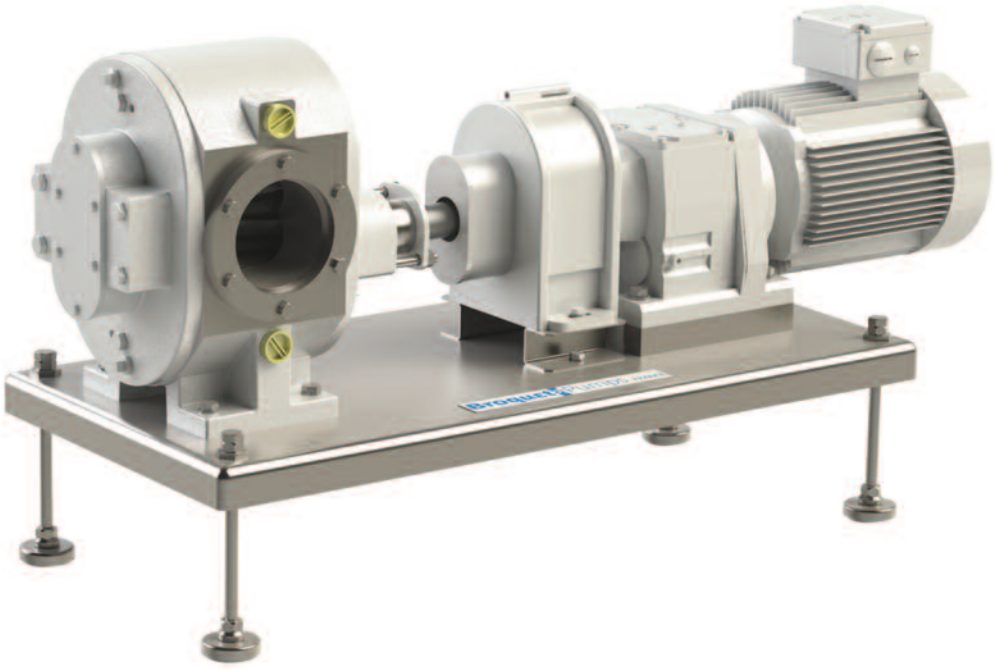


The MB series is designed to pump liquids with low to high viscosity. It offers a range of flowrates below 1 t/h to complete the B series

PUMP SERIES B



The B series offers a reliable design with heating jacket among other options.



- A technical solution that is operational in more than 60 countries
- A network of partners, distributors and agents throughout the world

Broquet Pumps

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BTW/TVA NL812472111B01

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