

# Our passion is chocolate

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## Machinery – Equipment - Service

FOR THE CONFECTIONARY AND FOOD INDUSTRY



## *One-Stop Fulfilment*

# Realisation of your ideas, design and production

BSA Schneider Anlagentechnik GmbH was founded in Aachen in 1990. At present 30 motivated employees are serving in the business.

BSA is engaged in development, design and production of plants and machinery for the chocolate- and sweets industry. All our customers are well-known chocolate-producing as well as chocolate-processing companies.



**BSA's wide scope of supply and services will convince you!**



## *Dialogue with the client*

# Listening and understanding

For us the dialogue with our customer begins with attentive listening and understanding your individual needs. In doing so, we focus on a mutual realisation of your ideas and finding solutions for your problems. We support you in planning and optimisation of your production.

Our particular engagement means customer proximity - in making offers, planning, design and execution.

**We are looking forward to cooperating with you!**



# Infeed stations

Professional stations for feeding dry components in different trading units. Including the necessary peripherals such as suction filters, etc.

**Material:**

- ✓ Aluminium
- ✓ Stainless steel
- ✓ Painted carbon steel



## Loading stations

**Loading station for dry components  
- ASN 94**

- ✓ Charging of dry components

**Construction:**

- ✓ Loading tank with door, telescopic spring and limit switch
- ✓ Safety guard with bar magnets
- ✓ Vibration bottom with integrated rotary feeder
- ✓ Ventilation filter with tube-, bag filter and suction blower

# Indoor silos

for dry components in segment-construction

**Construction:**

- ✓ Indoor installation, will be installed as a day tank
- ✓ Vibration bottom, filter and accessories
- ✓ Connection to pneumatic system
- ✓ Min. and max. paddle switches
- ✓ Useful capacity: 1.000 to 20.000 kg

**Material:**

- ✓ Aluminized steel plate
- ✓ Stainless steel
- ✓ Carbon steel





# Block breaker

BBR 06

**For comminution of cocoa and chocolate blocks**

**Construction:**

- ✓ Casing in steel construction with stainless steel cover plates
- ✓ Pneumatic pressure cylinder with pressure plate and spikes
- ✓ Easily removeable matrix in hardened construction
- ✓ Discharge element with hopper for extraction
- ✓ Throughput: 3.000 kg / h, depending on the product

# Melting unit

Block melting station with horizontal agitator

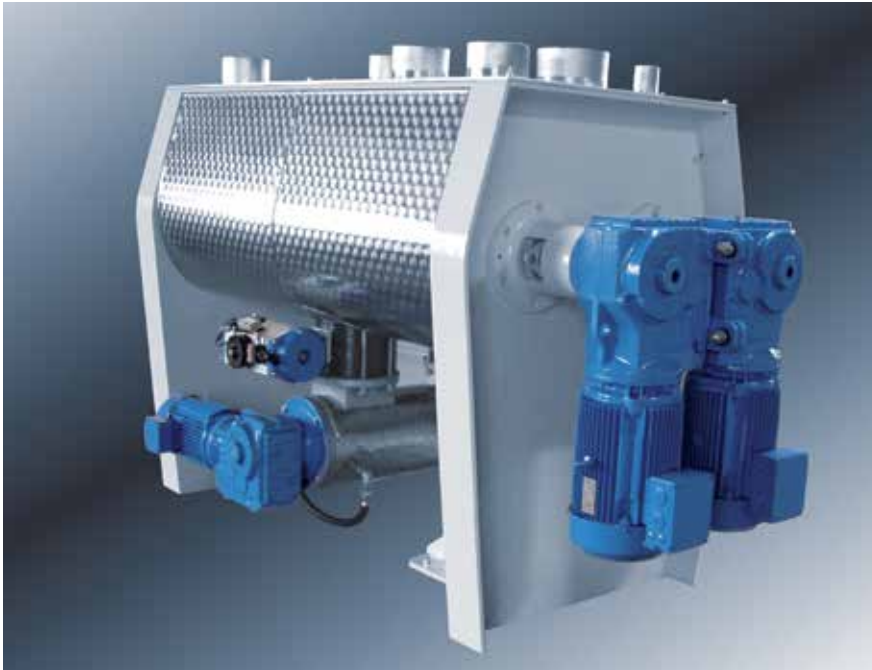
AHRK 94

**Gentle melting of chocolate, cocoa and fat masses in blocks**

**Construction:**

- ✓ Stirring element with intensive mixing effect
- ✓ Gear motor and shaft with outer bearing
- ✓ 2 separate heating systems for container and melting grid
- ✓ Circulation pump equipment for quick melting
- ✓ Throughput: 250 to 3.000 kg / h, depending on the bulk type





# Mixer MR 92

**Mixing and kneading of pasty masses**

**Construction:**

- ✓ Special mixing elements provide for an intensive mixing and kneading effect within a short time
- ✓ Drive via bevel gear motors directly on the mixing shafts
- ✓ Optimal discharge through two outlets
- ✓ Frame arrangement for four pressure load weighing cells
- ✓ 3 Charges / h possible at fully automatically feeding and discharging
- ✓ Useful capacity: 100 to 4.000 kg



## 2-roll refiner VWK 21

**Pre comminution of pasty masses in two-step processing**

Throughput: 3,000-8,000kg/h

**Construction:**

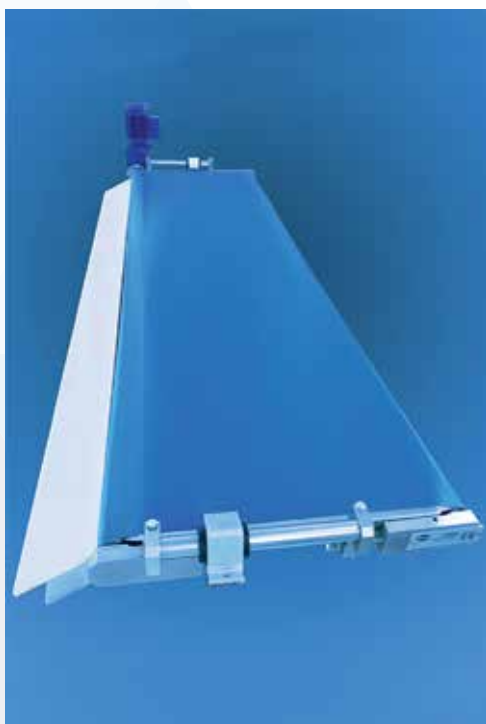
- ✓ Highly wear resistant chill casting roll cylinder
- ✓ Hydraulic system for cylinder contact pressure
- ✓ Storage tank made of stainless steel to store the entire mixer batch
- ✓ Discharge via screw conveyor with homogenising effect
- ✓ Electro cabinet with control panel and frequency converter
- ✓ Available with three roll lengths: 900, 1300 and 1600mm





# Conveyor belt systems

Transport of chocolate masses and powder



**With the execution of the frame made of stainless steel, our belt systems offer the optimal conditions for use in the food industry.**

**Construction:**

- ✓ Available with 400 or 500mm belt width
- ✓ Direct drive via bevel gear motor with frequency converter
- ✓ Stainless steel / Macrolon covering for a dust reduced transportation
- ✓ Including all necessary sensors to control straight belt run, etc

**Also available in compact version with plastic belt!**

# Refiner CHOCfiner®

5-roll refiner type FWK

**Available in:**

- ✓ 1.300 mm-Version
- ✓ 1.800 mm-Version



3-roll refiner  
type DWK 1300

**For crushing rework masses and  
more ...**

**Available in:**

- ✓ 1.300 mm-Version



# Overhauled five roll refiner



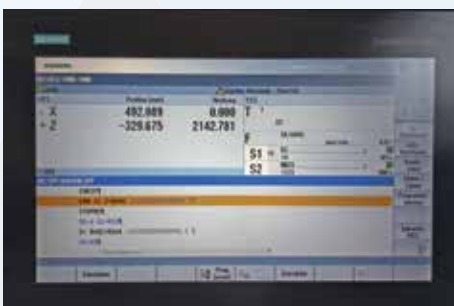
Benefit from our innovative ideas and professional implementation, we offer you a wide range of possible rebuild and improvement measures for your five roll refiner.

**Or order a completely assembled five roll refiner right away, you won't be able to tell used from new!**

## Roller grinding

As the latest service, we offer you the professional finish of your five-roller cylinder.

**Challenge us and our grinding center, we will not disappoint you!**







# Dry conche

(single shaft design)  
TNCE 13-1

**The original - from the inventor of the single-shaft dry conche. Take your chocolate production to a new level!**

**Available in the following sizes:**

- ✓ 200kg
- ✓ 1,000kg
- ✓ 3,000kg
- ✓ 4,500kg
- ✓ 6,000kg
- ✓ 9,000kg
- ✓ 12,000kg

Length	Width	Height
5.560 mm	2.250 mm	2.700 mm

**Our 6 t conche fits inside a 40 ft container or standard truck.**

**We would be happy to "tailor" the right version for you, please ask us!**

**Single-shaft dry conche for improving of chocolate masses**

- ✓ Special conching elements provide for an intensive drying, plastisizing and liquefying process
- ✓ Driven by a frequency- controlled, water-cooled three-phase motor, efficient belt drive and hollow shaft drive directly to the conching shaft
- ✓ External bearing to the container space with maintenance-free mechanical seal
- ✓ Ventilation hood, including pneumatic flat slide for optimal ventilation during conching process
- ✓ Pump-over unit with gear pump, filters and components distributor
- ✓ Optimized temperature control system with plate heat exchanger, large circulation pump, proportional valves, etc. for precise temperature guidance
- ✓ Fully automated process via freely programmable SIEMENS PLC control (optional ALLEN- BRADLEY possible)
- ✓ Load-dependent conching by automatic speed change



# Dry conche

(twin shaft design) – TNCE 13-2

**Faster conching times with increased energy input. Take your chocolate production to a new level!**

**Available in the following sizes:**

- ✓ 3,000kg
- ✓ 4,500kg
- ✓ 6,000kg
- ✓ 9,000kg
- ✓ 12,000kg



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## Laboratory Dry Conche

TNCE 13/50

**Innovative dry conching concept constructed as TNCE 13**

**Batch Size: 30 and 50kg**

- ✓ Very well suited for the development of new recipes
- ✓ Conching results nearly 1:1 transferable to BSA conches type TNCE 13



# CHOComplete®

Complete production line  
for all types of chocolate masses



## CHOCompact®



### **Compact production line for your premium products.**

Low space requirement with optimum performance yield.

- ✓ Production line suitable to produce compound mass and real chocolate in small batches
- ✓ Consisting of a combination of three different BSA machines in one unit
- ✓ Inclusive newest technology and newest improvements in mixing, refining and conching processes
- ✓ Central control of all three machines

### **CHOCompact® 1000**

- ✓ Capacity: 600 kg - 1.500 kg / 8h

### **CHOCompact® Mini**

Small lab line for trials of new recipes (introduction at Interpack 2023)





# Mass pipes

## Line construction

We offer you a highly professional pipeline construction, for the supply and feeding of your raw material or liquid storage.

Your individual wishes will be implemented by our team with pleasure!

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# Magnetic filters

- ✓ Filter units for reliable sorting out of any foreign particles in the production mass.
- ✓ Incl. screen basket in various mesh sizes and 5 bar magnets for the separation of possible metal particles in the production mass.



# Gear pumps

**Conveying of liquid cocoa-, chocolate- and filling masses as well as liquid fats up to 15,000 mPa·s**

- ✓ Throughput: 50 to 20,000 kg/h
- ✓ Other pump types available on request

# Valve technology

Matching our machines, you will find the associated outlet, shut-off and special valves in all common designs and sizes in cooperation with well-known manufacturers.



# Spare parts

Our service team looks forward to your inquiries about all spare parts for your production machines.



# Tempering unit

## Water tempering



**Independent unit for tempering the different water circuits to run the machines with the dedicated temperatures.**

- ✓ Tailor made execution for the supply of complex consumer lines
- ✓ System with frequency controlled water pumps, water heat exchangers, temperature sensors, control valves, etc. including electro cabinet with Siemens-Controls and software

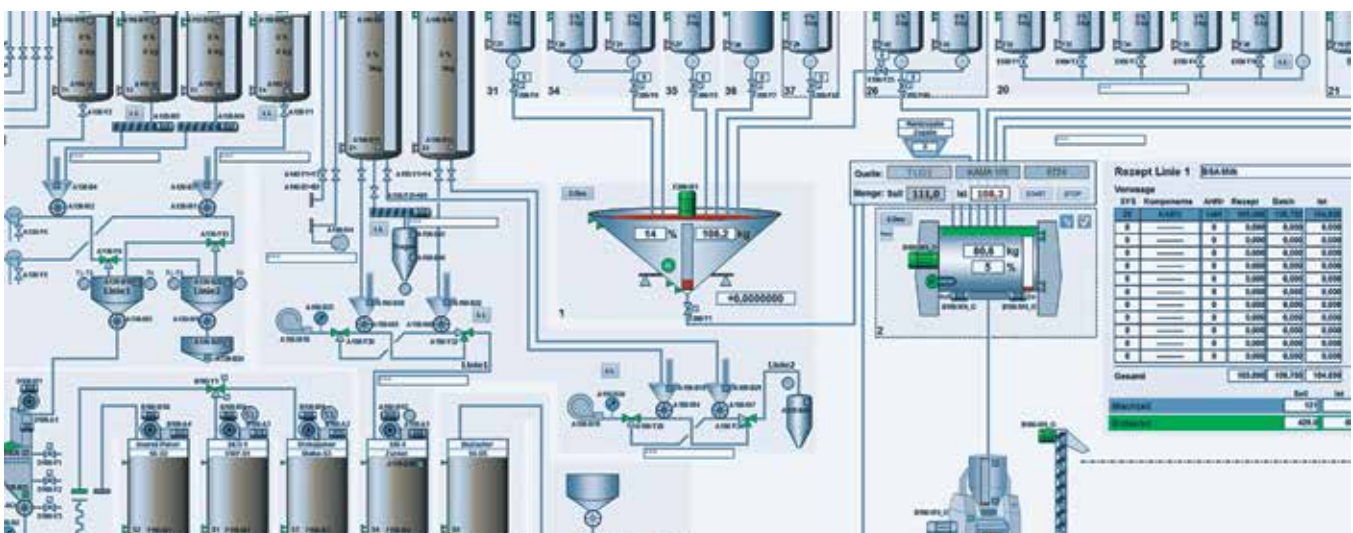
# Planning production lines

## Complete production lines

**We visualize your production, trust in the experience and innovation of our software department!**

- ✓ Control cabinet construction
- ✓ PLC software
- ✓ Visualization

- ✓ Remote maintenance
- ✓ Technical documentation





# Plant assembly / commissioning



**We are offering you the complete service that does not end after the purchase ...**

- ✓ Control cabinets and visualizations
- ✓ Complete equipment control
- ✓ Recipe database
- ✓ Level monitoring
- ✓ Temperature controls
- ✓ Full- and semiautomatic control



# Outdoor silos

for sugar  
and other dry  
components

Capacity: 10-200m<sup>3</sup>

**Material:**

- ✓ Aluminium
- ✓ Stainless steel
- ✓ Painted carbon steel

**Silo equipment for dry components**

**- SI 94**

- ✓ Storing of dry components

**Construction:**

- ✓ Insulated and non-insulated stock silos
- ✓ Stand frame with integrated periphery
- ✓ Vibration bottom, filter and accessories
- ✓ Useful capacity: 10.000 to 100.000 kg



Tankstations RK 90 and VR 90  
Outdoor installation



**Storing of liquid cocoa- and chocolate masses**

available in heated 2-5 chamber-system including stirrer

- ✓ Capacity: 1,000 to 200,000kg



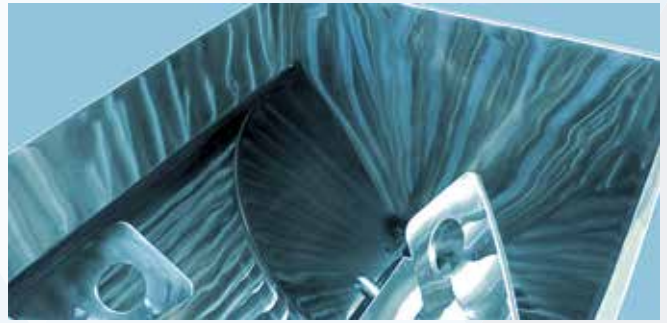


# Mass carriage

MW 500

For temporary storage and flexible transport of all your liquid masses, including pump, temperature control, etc. as a self-sufficient unit.

✓ Capacity: 50-500kg



## Interior storage tanks



Horizontal  
storage tank 25 t

Vertical storage tank  
20 tons





# Welded constructions

We are happy to convince you with the individual services of our experienced and professional team – we implement your ideas!



## Individual solutions



### Take advantage

of the wide range of possibilities offered by our professional machinery park.

Our competence center is at your disposal in the fields of turning, milling and grinding for all your concerns and questions.

**We are looking forward to your inquiries.**



# Personal contact for better results



Ralph Schneider  
Managing Director



Frank Bohn  
Managing Director

We attach great importance to close relationships with our customers. In all areas of our company, you will always be dealing with highly specialized contacts. We introduce you to some of them here.

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Project Management



Willi Schulz  
Service Management



Irmgard Enriquez Gamez  
Product Design



Lukas Neumann  
Product Design



Johann Retich  
Product Design



Michael Schneider  
Product Design



Phil Bohn  
Leadership Team Production



Stefan Krebsbach  
Leadership Team Production



Didier Simons  
Leadership Team Production

# Product range

2-roll refiner VWK 21  
Block breaker BBR 06  
CHOCfiner® refiner  
CHOCompact®  
CHOComplete®  
Conveying  
Conveyor belt systems  
Dry component dosing  
Dry conche single shaft  
Dry conche twin shaft  
Five-roll refiner refitted  
Gear pumps  
Individual solutions  
Indoor silos  
Infeed stations  
Interior storage tanks

Laboratory Dry Conche  
Liquefier MXR 94  
Magnetic filters  
Mass carriage MW 500  
Mass pipes  
Melting unit AHRK 94  
Mixer MR 92  
Outdoor Tankstations  
Planning production lines  
Plant assembly/commissioning  
Roller grinding  
Second hand  
Spare parts  
Tempering unit  
Valve technology  
Welded constructions

**We are BSA Schneider Anlagentechnik GmbH and develop, design and produce machines and plants for the confectionery and food industry.**

Realization of ideas,  
construction and manufacturing  
– everything from one source!

**BSA Schneider Anlagentechnik GmbH**

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