

# Kennedy's Confection



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## Stepping up on chocolate technology

In this month's equipment feature, Kennedy's Confection examines the latest chocolate manufacturing technology, covering tempering, moulding and enrobing technology

**EQUIPMENT**



**This mindset led  
GSR over the years  
to anticipate what the  
market expects**

**Pressing cocoa in the era of sustainability**

Sustainability has been discussed a fair amount in the cocoa sector. It's a topic of fundamental importance that will become a dictat for the entire supply chain linked to the world of cocoa and chocolate, according to GSR Cocoa Machinery.

Over the years, GSR has developed a pressing process control system capable of providing important energy insights, a plus for its customers who can access detailed data on their energy consumption, thus mapping their environmental impact.

Each line is also equipped with safety protections that, in addition to safeguarding the life of the operator, avoiding food's external contamination, they reduce the need for thermal energy by concentrating the heat around the machine.

Flexibility has also led GSR to develop a prestigious repair, update and re-power service able to avoid early scrapping of the machines, in favor of solutions able to give new life to presses considered obsolete.

GSR, thus, has improved solutions for those customers that have outdated lines: thanks to a great expertise and experience, the Italian firm can repair or re-power old presses, making them newly efficient. By replacing some parts (pots and counter-pots, columns, loading systems, electrical panels, hydraulic units, loading pumps, conveyors and grinders for example), presses considered obsolete can find new life reaching the best production standards, efficiency and hygiene (a considerable plus to which is added the possibility of being able to act on any press).

All these solutions have been realised thanks to the knowledge of the needs of the sector, and the trends for the future. This mindset led GSR over the years to anticipate what the market expects: as soon as the company perceive

a stimulus or a shared need, they start thinking internally about what could be the most appropriate mechanical and engineering answers.

But, what are the lines or the presses that make GSR prouder? Each press represents a masterpiece for the Italian firm, that by now has seven pressing lines that meet any industry requirement, each studied in the smallest detail, to raise more and more the standards of the sector.

For sure, the presses belong to the laboratory line are real jewels, born in order to meet the needs of those who want to perform laboratory tests, researches or small productions. They are called the 1/1400 and the 2/1250, both easy to use and highly reliable and safe. Small in size, but extremely powerful: they are able to exert, respectively, a pressure on the product of 1400 kg/cm<sup>2</sup> and 1250 kg/cm<sup>2</sup> (hence their name).

These presses have nothing to envy to the "older and bigger sisters", with whom they share a scrupulous and careful mechanical design, an advanced hydraulic engineering and a precise and efficient software in the control of the pressing phase and in the management of the parameters. These presses are distinguished by their versatility: they can indeed be used for pressing cocoa, hazelnuts, peanuts or other oilseed products.

In the portfolio of products dedicated to laboratories, GSR designs and creates complementary machines such as melters-conditioners and grinders, essential to carry out these activities. The MT / 10 Series includes melter-conditioner with the task of preparing the masses that will be loaded in the press, without altering the original features.

The G10S and G15S Series, on the other hand, are special grinders created for the purpose of crushing cakes coming from pressing, so as to obtain a ground of small and controlled dimensions.