

# TECNO 3

*Chocolate and Confectionery Technology*

"The passion to create together innovative, stimulating and pleasant technologies for the daily life in the world"

# TECNO3, technical process partners of the leading confectionery companies



**TECNO3** is an Italian business enterprise, landmark of the sector for technological innovation in the production process of the confectionery industry.

We are constantly developing and improving technologies, to help people in their daily life and companies in new working and strategic challenges in a rapidly challenging market.

In 1988 **TECNO3** has opened its first production site with the aim of creating **innovative technologies**, and provide **industrial solutions for chocolate, cream and nut processing**.

As of 2020, **TECNO3** expanded their competences with three production sites, each specialised to guarantee the best technology, quality and reliability.

**TECNO3** focuses on the needs of the food industry to design, engineer and supply **turnkey systems** based on new technological knowledges.

**TECNO3** is committed to improving the processes and enhancing the characteristics of the final product:

- Ensuring the reliability of the systems
- Significantly reducing the amount of product required for recipe changes
- Streamlining production thanks to continuous processing
- Facilitating the disassembly and sanitation of the equipment
- Optimising space with company-sized systems
- Reducing consumption and promoting energy saving
- Providing a test area to reproduce the production cycle
- Maintaining a high level rating thanks to the industrial know-how and the ISO 9001 certified quality system
- Providing an excellent after-sale service to our customers all over the world
- Respecting the nutritional and organoleptic properties of the raw materials up to the final product
- Favouring increased and optimised productivity



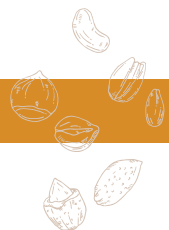
**We are committed to making the difference every day.**



## COCOA BEAN PROCESSING

The **TECNO3** line for the cocoa processing allows to **develop the entire production cycle**: from cleaning the beans to debacterization, roasting, winnowing, refining of cocoa nibs to obtain the cocoa mass with the desired granulometry, until to alkalization to obtain a product intended for squeezing.

The particular technology used, combined with the **continuous production cycle** allows to **maintain and enhance the organoleptic qualities** of the various types of cocoa and helps to **maintain a low bacterial threshold**.



## NUT PROCESSING

**TECNO3** has developed the entire nut processing line: from **cleaning**, we pass to **drying**, eventual **roasting**, **peeling** if necessary, separation of the **whole fruit** intended for specific use, **refining** to get to the paste with the predefined granulometry.

The process technology applied to the treatment of the **whole fruit** allows it to be **preserved over time**, slowing down the oxidation phenomena.





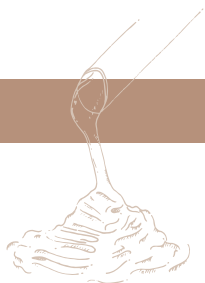


# CHOCOLATE PRODUCTION

The continuous chocolate production line developed by **TECN03**, based on the application of **liquid conching**, differs significantly from traditional schemes.

The plant can operate **autonomously** and fully **automatically**, from the preparation of the mixture to the discharge of the chocolate into the storage tanks.

The **continuous**, three-stage controlled **process**, preserves the **organoleptic qualities** of the product. The entire production process, developed in a totally closed environment, minimizes the risk of product contamination with the outside room.

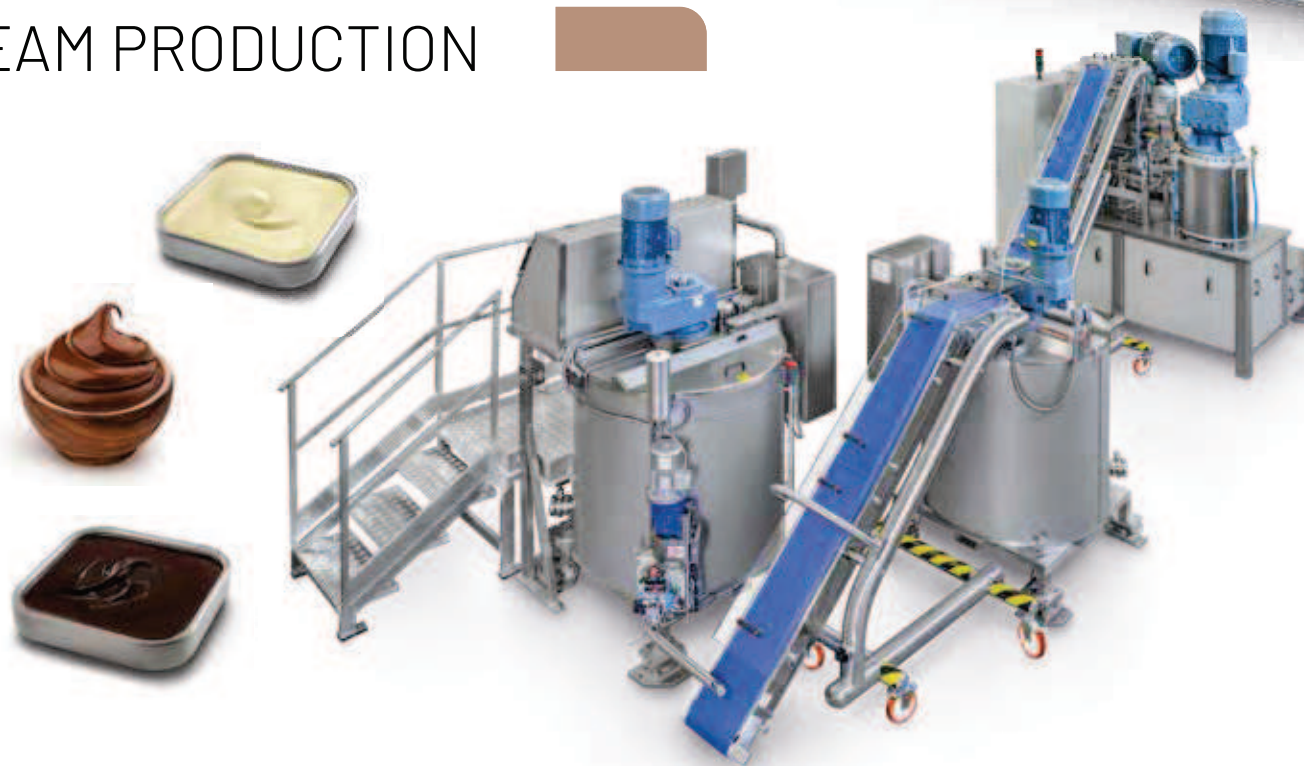


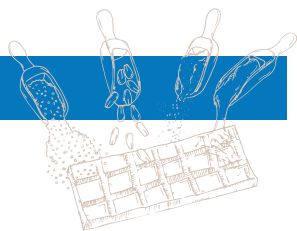
# FAT CREAM PRODUCTION

**TECN03** has developed systems with increasingly **automated technologies** to meet the different economic and production needs.

From simple manual loading ball refiners of various capacities, we pass to semi-automatic mixing and refining systems, to automatic ones, up to arrive at **continuous production lines**.

As complementary systems, **TECN03** is able to supply **horizontal mixers**, single and double shaft **vertical mixers**, **continuous dosers-mixers** for adding other liquid and solid ingredients to creams.





# CONTINUOUS DOSING AND MIXING

**Compact and versatile**, the continuous dosing and mixing **MDC system** is normally used for the addition of **solid ingredients** (powders, whole and granulated nuts, puffed and extruded cereals, etc.) and **liquids** (flavors, colorants, etc.) to various types of **chocolate, compounds and fat creams** in the production of semi-finished and finished products.

The recipes are stored on the operator panel and managed by a PLC which also controls the various process parameters. All the parts in contact with the product can be easily **disassembled, removed and sanitized** for an absolute guarantee both from the hygienic-sanitary point of view and from the overlapping of tastes.



# MELTERS

**TECNO3** range of melters allows you to melt:

- products with and without inclusions
- chocolate chips and solid products
- products in rework dedicated areas or to be continuously and directly reintegrated into the line
- loaves and large blocks of:
  - anhydrous fat
  - cocoa butter
  - cocoa mass
  - chocolate
  - compounds
- hydrated fat loaves (vegetable fat, cow butter)

The entire range can meet the requirements of **continuous or batch production**, allowing high productivity, reduced energy costs and labor savings.







# We operate and export into 5 continents and 30 countries




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