

2015-Q4 International Price List

UNICA 25



UNICA delivers the quality FBM is famous for and comes equipped with a **three-zone tempering system enabling more precise control over the tempering curve.**

The continuous tempering cycle in **Unica** is controlled by a custom-programmed dedicated CPU that monitors and adjusts heating and cooling automatically within a narrow range based on the set melting and tempering points. The working bowl is heated by the *bain marie* method, the second stage (the tempering pipe) is cooled directly by the refrigerant gas, and the final stage (after the tempering pipe) is warmed by induction wire — a combination that delivers very good response times and stability. The auger pump is reversible and removable to reduce time and effort needed for cleaning.

Unica includes a sophisticated computer controller that makes it easy to use the machine. Unica's brain enables operators to program and save individual tempering curves for the chocolates they use, set a weekly schedule (e.g., turn the machine early on Monday so that the chocolate is melted when the doors open), and automatically switch the machine off. With its 25kg capacity working bowl and wide array of accessories, **Unica** is a cost-effective workhorse in workshops with moderate to high production volumes.

5000W step-up transformer required for 120VAC operation (not included).

For craft chocolate makers who work from the bean, FBM offers an upgrade to the **Unica** that makes it especially suitable for working with chocolates that are thicker than commercial couvertures when combined with the variable-speed tempering auger that comes with the pneumatic doser.

Key Standard Features

- Three-zone tempering; user programmable tempering curves for different chocolates.
- Heated removable vibrating table
- Removable and reversible auger for unloading and cleaning (auger *not* removable when pneumatic doser is installed)
- Night cycle, weekly timer, programmable on and off
- Pedal-operated doser (single-

Key Specifications

- Capacity (bowl): 25kg (~55 pounds)
- Throughput: ~3-4x bowl capacity per hour, depending on the type of work being done
- Dimensions: 500(w) x 820(d) x 1560mm(h); working plane @ 920mm
- Weight: ~250kg (~560lbs)
- Installed power: 2.5 Kw @ 220V three-phase

Pricing — accessories are detailed next page

CAT# 110425	Unica — 220V 3-phase 60 Hz	€14,100
UPGRADE	Single phase 220V 60Hz	€14,750
UPGRADE	Prearrangement (FACTORY INSTALL required for enrober and/or mold loader)	+ €1,550
UPGRADE	Craft chocolate upgrade (for working w/ high viscosity chocolate)	+ €900
Palletizing	Required for shipment	+ €100

UNICA ACCESSORIES

ENROBER



The three separate sections of the Unica's enrober make disassembly for cleaning easier.

Three sections (entry and heated working sections in stainless steel, food-contact-safe exit belt); 180mm wide; net beater/shaker, blower to remove excess chocolate (not shown); de-tailer with separate motor; paper roll system w/ manual stop mechanism; variable speed controller.

Complete 3-piece enrobing attachment	€5,300
Entrance and enrobing sections only (for use with a cooling tunnel)	€3,800
Upgrade to 250mm (10" belt)	€1,500
Takeoff belt extension for 3-piece belt (per 500mm, max 1 meter)	€600
Blower speed control (for adjusting air flow to remove excess chocolate)	€650
Plexiglass cope (see-through cover)	€800
Ceramic heating lamp	€300
Paper take-off roll (180mm wide, coated both sides, 400 meters length)	€90
Bottom coater (for coating only the bottoms of products)	€800
Partial enrobing plates (for coating parts of pastry items)	€150
Decorating device	€3,900
Equipped with 3 (three) exit nozzles to enable decoration of pastry products with straight and zigzag lines.	
Control over amplitude of decoration, speed of nozzle movement, and output quantity of chocolate.	
Separate motor connected to Unica.	

Pneumatic Doser

The pneumatic dosing package enables operators to fill every cavity in a mold with a single press of a foot pedal. A secondary path to the melting bowl is created so that unused chocolate flows continuously so that the continuous tempering cycle is maintained when the electrically-warmed dosing plates are attached. A digitally-controlled speed regulator attached to the tempering auger enables precise control over the amount of chocolate deposited into each mold cavity. *An air compressor (not included) capable of delivering 6 bar (15psi) pressure air, is required.*

Pneumatic dosing system with timer	€1,100
Speed regulator for tempering auger (not needed w/ single-phase upgrade).....	+ €650
Additional set of dosing plates (even number of cavities)	€700
Additional set of dosing plates (odd number of cavities)	€900



Mold Loaders

The Universal carriage employs a flood fill/scrape method that is perfectly suited for filling standard 275 x 175 x 25mm injection molded polycarbonate molds with plain, solid, chocolate. (Inclusions can be sprinkled on and vibrated in after molds are filled.) Because of the design, different mold configurations can be filled in the same run as long as all of the molds are the same physical size. In-line vibrating table is standard.

The Dedicated loader adds the pneumatic doser package to the Universal carriage. A measured amount of chocolate is deposited into every mold cavity each cycle, and each mold configuration requires a separate dosing plate set.

Universal carriage flood/scrape loader	€3,300
Dedicated depositor for Universal carriage	€5,750—5,950