

DEPOSITING LINES

Block moulding
Drops/buttons depositing







B&L Chocolate
BÖHNKE LUCKAU TECHNOLOGY

Powered by Orangeworks





About us

The History of B&L Chocolate

With over 25 years of expertise, Böhnke & Luckau (B&L) Chocolate has become a trusted name in chocolate machinery. Specializing in moulding and depositing technologies, B&L creates innovative solutions for crafting blocks, bars, pralines, and more complete with fillings like nuts, caramel, and fruit. Now powered by Orangeworks, B&L continues to combine tradition and innovation to meet the evolving needs of chocolatiers worldwide.

Technology Center, let's make it better together!

Our Technology Center in Lelystad is the ideal space to explore, experiment, and innovate. Whether you're developing new recipes or testing equipment for moulding and depositing chocolate, our team of food technologists and engineers is ready to support you. Test a wide range of possibilities, from creating chocolate bars, pralines, and tablets with unique fillings like caramel, nuts, and fruits, to working with advanced technologies for depositing ingredients like croquant or forming products like vermicelli. Our expertise ensures you achieve the perfect balance of taste, texture, and appearance.



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Cost saving solutions for block moulding and drops/buttons depositing

B&L Chocolate combines 25 years of experience from traditional machine construction with new, innovative solutions that are suitable for your production capacity. Our engineers look at deploying flexible solutions by means of modular process lines made for the individual wishes of our customers with the focus on durability, user friendliness, sanitary design,cost effectiveness and energy efficiency.

To produce large blocks or small diameter drops and buttons for compound and chocolate production, means looking for efficient cost management in combination with maximum flexibility. Also to achieve the highest quality of blocks, drops and buttons with accurate depositing weights. Gentle movement of the product during depositing and cooling with precise dosing will achieve a perfect smooth surface and shine gloss due to the excellent cooling.

Due to the flexibility to produce from large to smaller blocks or very small drops/buttons, key factor is to produce against the lowest operational costs. Due to gentle cooling by means of a paternoster system or a cooling tunnel full control of the cooling section is available. The paternoster system is proven concept of B&L Chocolate and famous for his space saving ability. The hygienic designof the B&L depositors and cooling systems in combination with the easy maintenance possibility, makes these systems ideal for our production.





B&L Chocolate – processing excellence with TFT equipment

At B&L Chocolate, we partner with TFT to ensure the highest quality in our production process. TFT supplies advanced processing equipment essential for creating a variety of delicious fillings, such as nougat, caramel, jelly, ganache, and aerated creams.

TFT's technology guarantees consistency, quality, and efficiency, helping us craft fillings that meet our high standards for taste and texture. From smooth ganache to fluffy creams, TFT's equipment enables us to deliver the finest chocolate experience in every bite.

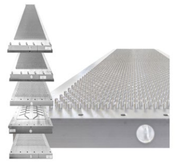












01. Drops depositing & button depositing

Due to their large surface area, chocolate and compound drops can easily be melted for further processing. Additionally these drops are easy to dose. This is also ideal for a bake-stable filling. They are produced on drop lines, which are a combination of a drop depositor and a cooling tunnel. BL Chocolate drop depositors offer exact dosing weights through their servo controlled piston stroke system.

Key Features:

- Uniform appearance of drops
- Multiple color drops
- Exact drop weights
- High clock speed
- Hygienic design
- Capacity 300 kg/h – 1500 kg/h
- Working Width 600/1000/1300/1600 mm
- Velocity up to 22 cycles/minute
- Continuous running/ intermittent belt
- Drops/Buttons, one-/two colors

02. Block moulding lines

Block moulding lines are used to produce large blocks of chocolate or compound up to 5 kg in weight. BL Chocolate block moulding lines feature precise depositing weights. Cooling times of up to 150 minutes are realized to provide gentle cooling in several zones. This prevents buildup of fat blooming.

Key Features:

- Timeless and durable stainless steel design
- Quick mould- and mass changeover
- Highly precise depositing weights
- Perfect cooling temperature
- Easy to clean and maintain
- Capacity 300 kg/h – 3000 kg/h
- Blocksize 0.5 to 5 kg
- Working Width 275/425/600/800/1000 mm
- Fully/ Semi-automatic
- Space reduction design possible

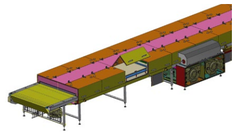
03. Drops/buttons depositing plate

The depositing plate ensures that the compound and chocolate are distributed through the nozzles and deposited on the belt. Exact weight and dimensions are crucial and the material of the plate exists out of aluminium composition (hardened/coated) depending on type of product/ingredients.

Key Features:

- Stainless steel nozzles
- possible with detectable nozzles into plastic
- Widths up to 1600mm
- Individual drop size and following outfeed
- 0,045g drops up to 8g buttons









04. Paternoster cooling

The paternoster principle of our cooling cabinets is the most space saving design available in the market. The standard cooling cabinet is splitted into two sections.

Key Features:

- Cooling zones are adjustable for either gentle or shock cooling
- The cooling cabinet available from width of 275/425/600/800/1000/1200 mm width
- Cooling time 90 – 130 min, depending on mould size and amount of moulds
- Maximum height 2900 mm for container transport and possibility to change
- Automatic temperature control for recipe adjustable control
- Filter in F7 Technology or washable evaporators available on request

05. Cooling tunnel

A B&L Chocolate cooling tunnel is designed for cooling drops, enrobed products, chocolate strings, croquant brittle, and vermicelli. It features adjustable cooling zones and methods, including radiation, convection, or both. Bottom cooling is achieved with cold air or cold water plates. The stainless steel or food-safe plastic hoods are easy to open, supported by gas springs. Sanitary design is a priority for all BL Chocolate machines, including this cooling channel.

Key Features:

- Bottom-, radiation- and convection-cooling
- Temperature zones adjustable
- Water-cooled bottom plates
- Perfect insulation
- Easy cleaning
- Working Width 600/800/1000/1200/1500/1800 mm
- Custom sizes available
- Length up to 50 m
- Options Bottom cooling, adjustable edges

Global expertise, Local experts







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