

CROQUANT FORMING LINES

Cooking & forming vermicelli extruding







B&L Chocolate
BÖHNKE LUCKAU TECHNOLOGY

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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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Croquant forming

B&L Chocolate combines over 25 years of experience in machine construction with innovative solutions for cooking and forming croquant and brittle products. Our engineers focus on delivering flexible, modular process lines tailored to your specific production requirements, with an emphasis on durability, hygienic design, cost efficiency and ease of operation.

To achieve the perfect croquant structure, precise control of the cooking and forming process is essential. Our croquant forming lines are designed to handle sugar and nut-based masses with high accuracy, ensuring a consistent texture, optimal caramelisation and uniform product quality. From inclusions for chocolate to standalone croquant products, our technology guarantees reliable and repeatable results.

Thanks to advanced process control and robust equipment design, the lines offer high capacity, energy efficiency and seamless integration into existing production environments. This makes the B&L croquant forming line a versatile and dependable solution for manufacturers aiming for premium quality and maximum performance.







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. KS50 Croquant cooking

The croquant cooker is one of B&L Chocolate's traditional machines. The copper vessel is heated with a gas burner system. The precisely lapped agitators continuously scrape off the mass from the vessel walls while a sensor gives feedback about the actual mass temperature. To take out the cooked mass, the agitators are automatically removed and the vessel is tilted by up to 90°.

Key Features:
- Timeless and robust design
- Efficient gas consumption
- Quick and easy cleaning
- Suitable LPG/CNG gas
- User-friendly

02. Forming lines

A croquant forming line consists of one or more croquant cookers, with a maximum of three cookers side by side. After cooking, the product is poured onto a cooling belt, after which it is transported through the pre-roller. Here, the croquant slab is formed and transported via a second cooling belt to the extrusion roller so that the final shape of the croquant product can be formed. After forming, the product passes through a cooling tunnel where it is hardened and can optionally be processed by a crusher and sieve into a perfect finished product, which can then be coated with chocolate, for example.

Key Features:
- Different nut-types possible
- A variety of product shapes
- Exact temperature control
- Easy cleaning
- High capacity

03. Nut roasting: The nougama roaster

The initial raw materials can be sugar and either broken hazelnuts, almonds or peanuts. Some customers also use coconut flakes. During the process the sugar is not melted but merely heated, so the nut core preserves its unique flavor. The final nougama product can be used for chocolate fillings or for decorating cakes and ice cream. A treatment in the B&L Chocolate nougama roaster does not only improve the flavor of the product, it also increases shelf-life.

Key Features:
- Improves the taste and increases shelf life of product
- Automatic heating and cooling
- Efficient gas consumption
- Easy ingredients handling
- Robust design
- Capacity up to 150 kg/h
- Batch Size 50 – 60 kg
- Options Cooling Drum, Complete Stainless Steel Design, Elevator















04. Vermicelli extruder STR 500

Vermicelli is a popular product for decorating pastries and ice cream or for use as a bread topping. Vermicelli can be produced with a B&L Chocolate vermicelli extruder. The dough/mixture, made from sugar, fat, or real chocolate, is extruded through a sieve to 5 – 10 cm long strands. After the extrusion they are cooled and dried, broken and panned. B&L Chocolate can provide single machines or complete turnkey solutions for vermicelli production. Additionally, customers can develop individual recipes with our process technicians

Key Features:
- Cooling channels of all manufacturers possible
- Up to three extrusion heads parallel
- Round or square vermicelli
- Durable, robust and reliable
- Sugar or chocolate mass
- Capacity 90 kg/h – 200 kg/h
- Extruder Single-/ double-/ triple extruder
- Sieve 0,9 – 3,0 mm
- Possible Mass Chocolate vermicelli/ sugar vermicelli

05. Vermicelli lines

B&L Chocolate offers a complete solution for the fully automatic production of sugar and chocolate vermicelli. A vermicelli extruder with one, two, or three extrusion heads combined with a B&L Chocolate cooling tunnel. After extrusion and cooling, the production process moves to breaking and panning in copper drums. To keep the line flexible it can be designed so that a drop depositor or a chocolate string depositor can be added on.

Key Features:
- Constant product dimensions
- Self-cooled extruder heads
- Gentle cooling and drying
- Easy and quick cleaning
- High capacity
- Capacity up to 600 kg
- Working Width 600/ 1 200/ 1 800 mm (cooling channel)
- Options String depositor, drop depositor (one or two color), cooled sieves

06. 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 tunnel.

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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