



MOULDING LINES

One-shot, solid bar/tablets,
shell and book mould depositing





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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Your products

Innovative solutions for your perfect chocolate moulding

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 make the best bar, tablet or other chocolate shape like pralines bottles, balls, it is necessary to find the best solution for your production. We excel in moulding and depositing chocolate into a variety of shapes, like bars, tablet and other free forms with our one-shot and shell moulding lines. Our advanced technology features specialized depositors for producing the perfect solid bar or with a delicious fat cream fillings such as nougat, caramel, fondant or even nuts / fruits. One-shot / spot depositing technology with our B&L depositor or a heavy ribbon depositor with moving depositor head for the optimal distribution of the chocolate in the mould, provides the latest techniques in chocolate preparation. For the highest possible filing ratio of chocolate products, our shell moulding lines allows makes it possible to produce stable chocolate shells of djustable thickness which can be filled with deposited or extrudable masses or fruit, nuts and granules. When equipped with a book mould and demould section also hollow figures like eggs, balls and eastern bunnies can be produced and makes this line the most flexible allrounder available.







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. One-shot lines

Create filled chocolate pieces effortlessly in one step, ideal for pralines, tablets, bottles, ba olate, nougat, and nuts, with a capacity range of 300 to 2000 kg/h. Perfect for fully- or semi-automatic setups, with options for unique effects and ingredients.

Key Features:

- **Versatile Fillings:** Wide range of filling masses, including nuts
- **Flexible Options:** Triple-shot filling, blister forms, and customizable molds
- **High Efficiency:** 15-18 molds per minute, with working widths from 275 to 1200 mm
- Filling rates possible up to 70% due to precise mould clamping and servo lifting table

02. Tablet moulding lines

Efficiently deposit of chocolate tablets including plain, filled, and fruit- and nut inclusions. With precise weight control and gentle cooling to prevent fat bloom. Handles capacities from 300 to 3000 kg/h. Working widths from 275 to 1200 mm and speeds up to 28 molds per minute. Suitable for fully or semi-automatic, inline or race track configurations. Customizable with ingredient feeders, mixers, and mold heating options.

Key Features:

- **Versatile Depositing:** One-Shot, Ribbon, or Spot depositing for different product styles
- **Modular Design:** Scalable to meet high capacity needs
- **Flexible Inclusions:** Wide range of inclusion options for diverse products
- **Optimal Mass Distribution:** Ensures even, high-quality results

03. Shell moulding lines

Create stable, precisely controlled chocolate shells with adjustable thickness, ideal for filling with various masses or inclusions. Options include book mold and book demould station for filled and hollow figures like eggs and balls, with capacities ranging from 300 to 2000 kg/h. Working widths from 275 to 1000 mm, and speeds of 15–20 molds per minute. Available in fully- or semi-automatic, inline or race track configurations, with options for book molds, demolding stations, and custom infeeder setups.

Key Features:

- **Adjustable Shell Thickness:** Easy customization for a variety of products
- **Hygienic Design:** Clean, efficient setup for quality production
- **Precise Weights:** Consistent and exact product control
- **Versatile Infeeders:** Supports nuts, raisins, granules, wafers, and more
- **3D Product Capability:** Suitable for intricate shapes













04. Jelly fondant lines

Optimal usage of versatile one-shot line for production of jelly and fondant pieces. Specially designed production line for the usage of higher temperature recipes and the circulation of silicon moulds with the special feature the ability to mould jelly and chocolate on the same installation with a range of 300 to 1000 kg/h. Maximum flexibility for our customers to produce jelly products in hot summer period and producing chocolate products in cold winter months.

Key Features:

- Quick changeover times for jelly and chocolate production
- Powderless production by usage of silicon moulds
- **High Efficiency:** 15 molds per minute, with working widths from 275 to 1000 mm
- Compact design, no extra cooling room needed

05. C-depositor

The C-Depositor is expertly designed for products with minimal chocolate and a high proportion of ingredients like nuts, almonds, dried fruits, and cereals. Mounted over a B&L Chocolate cooling channel, it ensures optimal cooling and shaping of each piece, with options for round, square, and rectangular shapes. Working widths of 320, 420, and 520 mm, with capacity adjusted to product needs.

Key Features:

- **Versatile Cooling Compatibility:** Fits with cooling tunnels from any manufacturer
- **Exceptional Dosing Accuracy:** Ensures consistent product quality
- **Easy Maintenance:** Quick-clean design with a removable drum
- **Flexible Ingredients:** Handles high ratios of nuts and fruits
- **High Production Speed:** Up to 50 cycles per minute

06. Infeeding solutions

B&L Chocolate's innovative infeeders allow confectionery engineers to create unique, appealing products with ingredients like nuts, biscuits, crisps, granules, dried fruits, chocolate pieces, and wafers. Designed for seamless integration, these infeeders fit on B&L Chocolate lines and are compatible with other production lines. Elevate your product flexibility with B&L's advanced infeeders.

Available Types:

- Nut, Biscuit, Cherry, Wafer, Stick, and Crispy & Nutbit infeeder

Specifications:

- **Widths:** 275 - 1800 mm
- **Operation:** Continuous or intermittent, with exchangeable or fixed installation option



Global expertise, Local experts







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