



From January 28 to 31, 2024 Cologne, Germany Hall 10, Booth C-018 & D-019

Hacos NV designs, develops, builds and installs machines for chocolate processing. From moulding and tempering to enrobing machines and cooling tunnels, spinning machines, including all peripheral equipment. We have everything inhouse to automate your entire production process and to answer with a custom-made solution. Hacos NV offers a complete range of flexible machines for the medium sized and larger chocolate producers. We are based in Belgium and export our equipment to over 70 countries worldwide.

At **PROSWEETS 2024**, Hacos is proud to present its:

- New robotic hollow figure spinning line
- New SHELL FIX shell moulding machines

NEW ROBOTIC HOLLOW FIGURE SPINNING LINE

Up to now, the production of chocolate hollow figures involved a lot of manual labour. Especially the handling of moulds, such as opening and closing and placing the moulds on the spinner is usually done manually. This has changed now!

This revolutionary system allows chocolate companies to automate the production of chocolate hollow figures in a very flexible manner. It is possible to use standard moules and to produce different models during the same production run. Advanced robotics are used to handle your moulds, creating a fully automatic production system.



Robot spinning 1 + pad.jpg







NEW SHELL FIX MOULDING SYSTEMS

Hacos has been well known for its flexible moulding lines with capacities from 100 to 1000 kg/h. Next to the traditional moulding system, we now introduce our new SHELL FIX moulding system, which uses a frozen shell system.

This allows you to broaden your product range to

- Products with very fine shells, such as chocolate pralines or tablets.
- Surprise chocolates with small ingredients of toys inside of the product
- Liquor filled chocolates



Shell Fix line 5.jpg

