

CHOCOLATE

Cacao beans are roasted, ground up, and mixed with oils to create a semi-liquid, which is the beginning point in the making of chocolate. If the chocolate has been liquified by heating, it is known as chocolate liquor. Early stage chocolate is called bitter chocolate. Add sugar, and it is known as sweet chocolate. Add milk for milk chocolate. White chocolate does not contain any chocolate liquor or cocoa solids. It is a mixture of cocoa butter, sugar, and milk. Chocolate can be further diluted with fats like palm oil, coconut oil, or lecithin.



SUGGESTED PUMPS:



1224A-CHC SERIES™ (CHC1 MODELS)

- Cast Iron
- Jacketed for hot water / steam / oil heating prior to pump startup
- Prevents leakage with O-Pro® Barrier Seal
- Abrasive resistant construction
- Eliminates product buildup within pump
- Capacities to 400 GPM

CHOCOLATE APPLICATIONS:

- Chocolate
- Dark Chocolate
- Chocolate Liquor
- Cocoa Butter
- White Chocolate
- Lecithin
- Milk Chocolate
- Yogurt Coatings

Note: O-Pro® seals are patented.

VIKING IN THE PROCESS:

Viking pumps are used throughout the production of chocolate including chocolate processing (bean to bulk), making confections (bulk to bar), or both (bean to bar). Whether the task is to transfer cocoa mass from a ball mill across the plant to a blending tank, or to recirculate yogurt coating in a closed loop to feed a series of panners, or to continuously recirculate tempered milk chocolate from an enrobing machine's sump to the feed trough, or a hundred other possibilities, Viking's gentle, reliable pumps will improve your operational efficiency.

INTERESTED IN A PRODUCT? CONTACT YOUR STOCKING DISTRIBUTOR TODAY!

VIKING PUMP®



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