

Heated screw conveyor for liquid cocoa

Switzerland-based chocolate manufacturer Barry Callebaut has again chosen Van Beek of Drunen, the Netherlands, to supply a special tubular inclined screw conveyor with heated body to lift liquid cocoa at its new Brazilian chocolate plant located in Extrema in the region of Sao Paulo. The facility has been designed to produce around 16,000t of chocolate annually. Similar Van Beek screw conveyors have been supplied in recent months to Barry Callebaut plants in Belgium, France and Poland. The conveyor delivered to Brazil has a capacity of 15m³/h and has been pressure tested at 3 bar. The screw has a small pitch (the distance between the screw blades is short) so that a lifting height of about 3.5m can be achieved despite considerable backflow of the liquid cocoa. The outlet can be rotated into different discharge positions. www.van-beek.nl



The Van Beek heated tubular screw conveyor and (right) flow-back problems with the liquid cocoa are reduced by the close pitch of the screw flights