

Gentle steam for sensitive sweets and chocolate products

Halloren Schokoladenfabrik AG in Halle/Saale is since 2008 one of our reference customers in the field of electric steam production. One CERTUSS E 64 M with a steam output up to 86 kg/h provides steam for the heating of cooking units and for the filling of the well-known 'Halloren-Kugeln' and other chocolate specialties.

The main reasons for choosing this CERTUSS steam generator were mainly the energy-savings thanks to short start-up, the fully electronic pressure and output control, the immediate modulating output adjustment and also the power limitation by power switch.

The small footprint of the compact and user-friendly E64 and the less-restricted regulations for use in Germany were also part of the decision.



Cooking unit
(Chocotech GmbH, Wernigerode, equipment supplier for the sweet industry.)



Halloren Schokoladenfabrik AG is the oldest chocolate factory in Germany with over 200 years company history. This traditional company from Halle had an excellent reputation as a manufacturer of finest chocolates far beyond the city's borders already at the beginning of the 20th century. This success remained, even after the reunification. Especially in the new federal estates, the brand Halloren is well-known. The group currently employs 700 persons in its three business units 'Halloren Confiserie', 'Chocolaterie' and 'Industrie'.

The range includes more than 180 chocolate products – from the original 'Halloren Kugeln' up to sweets.



CERTUSS E 6 – 72 M

Project data:

Industry:

Food / Sweets

Project / Order:

Steam output up to 100 kg/h, electrically heated steam generator, 3-level, no permit required for installation and use in Germany.
Easy-to-service compact device.

Customer:

Halloren Schokoladenfabrik AG, 06112 Halle/Saale

Application:

The steam generator E 064 heats the cooking unit for chocolate filling.

Systems:

CERTUSS E 064 Electric, steam output 86 kg/h / 64 KW

