The Nicomac Candymatic combines a unique design with unmatched coating performance and versatility for today's ever-evolving processing field.

Our system has achieved worldwide success in confectionery industry.

VERSATILITY

NCS coating system is designed for use in confectionery applications and can work with soft and hard coating. NCS can perform sugar coating processes with different types of products: chocolate core, peanuts, nuts, almonds, hazelnut, gum, hard and soft cores, small and large size cores. Automatic powder dosing is performed, when required, either by pressure or electrostatic system. Our special design allows to work with 15-20% of full capacity of the drum.

INNOVATION

Nicomac is constantly working hard to stay "one step ahead" of the competition. Our commitment is evidenced by release of many patented designs as well as several new devices for our coating equipment.
TANKS

- A wide range of wheeled tanks can be provided. High Standard Finish. All parts in contact with product are in AISI 316 stainless steel, mirror polished with roughness less than 0.3 μ.
- Monoblock built-in control board in AISI 304 stainless steel, as motor cover protection, speed controlled by AC frequency control.
- Jacketed tanks for sugar coating, electronic thermoregulator, special cowless stirrer.
- Tailored design tanks can be supplied: 0.49 bar pressure with safety valve, membrane valve, Pall vent filter, level gauge, and so on.

THERMOJACKET
It. Patent N° 1290010

To avoid any heating dispersion on the external side of the drum, Nicomac has patented a drying system called: "THERMOJACKET". Part of inlet air is directed to the thermojacket and heats or cools down externally the coating pan drum granting a perfect uniformity of temperature distribution into the cores bed, reduces any heat dispersions, optimises the efficiency of the drying phase thus reducing the process time.

CLEANING SYSTEM
It. Patent N° MI2002A000886

Since Nicomac coating pans are not perforated, a fast and effective CIP (clean in place) cycle is easily achieved. Several spray heads are located inside the coating pan on a moving arm allowing to reach any point over the entire pan surface. Clean process is very fast and easy when you have to change product or coloring. Automatic washing cycles can be stored in the PC.

AUTOMATIC DISCHARGE SYSTEM

Nicomac can supply a patented system that unloads finished products by welded chutes or using a magnetic, fast connection, unloading chute.
DRYING SYSTEM
N. Patent N° M2003A002542

Nicomac has designed a unique highly efficient drying system which uses 100% of the tightly controlled process air through the product for unbeatable performance. Outlet air placed in the opposite side avoiding any kind of air turbulence in the spray zone and it allows the best air flow and the best drying efficiency. Drying flow is automatically directed to the core bed according to the batch quantity, shape of product, phase of process. Uniform distribution of air flow, low air speed, high yield, high flexibility, unique performance. The best system for fragile products. Easy to be cleaned and dismantled.

CAPACITY

Whatever your capacity requirement may be, Nicomac have a model to fit your application. Models range from a laboratory scale capacity of 10 liters up to a full manufacturing scale of 2,300 liters.

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The model number is referred to the useful capacity at 3/4 of mouth level.
SHARK FIN BAFFLES

Nicomac “3D Shark Fin Baffles” combine higher mixing efficiency with gentle product handling to get coating uniformity, uniform distribution of spraying solution, thus reducing overall process time.

SOLID WALL COATING PANTS

Nicomac coating system utilizes a smooth, electro-polished, non-perforated, solid wall pan. The solid wall design, combined with our unique drying system has unsurpassed coating performance. In addition, solid wall coating pan allows a more easier and faster cleaning process.

MICROTECH CONTROL SYSTEM

A very sophisticated but user friendly software has been designed by Nicomac. PLC based control system guarantees complete automatic process repeatability. HMI (Human Machine Interface) with touch screen industrial PC for a flawless data acquisition and storage. The Microtech software stores up to 49 different recipes with up to 99 different phases.

SPRAYING SYSTEM

It. Patent N° MI2001A001484

Completely stainless steel guns combined with a perfect mixing guarantee an even and fast distribution of solution on the cores. Recirculation system avoids crystallization inside the high pressure hoses. Sliding arm can be automatically controlled by electric motors with preset position in PC recipe.

CHOCO SYSTEM

Automatic chocolate spray system.

HUMIDITY CONTROL

Nicomac primary process control is based on closed loop control of temperature and absolute humidity of the air stream exiting the product bed. Depending on different application, Nicomac have the right process control algorithm available. For temperature sensitive products, bed temperature is closely monitored and controlled. Drying Phase can be set on the basis of inlet-outlet Air Humidity.
CUSTOMER SERVICE

Nicomac qualified, experienced coating specialists are available to supply process training service on-site or in-house trials.

Nicomac can supply trials, research, development, formulation optimization and small scale batch and production batch up-to 600kg.

Nicomac can provide spare parts and service for its entire line of equipment and can dispatch in very short time spare parts or service engineers as needed.

Nicomac guarantees an high professional after sales service, for on site or “on line” technical assistance. Nicomac is always on customer’s side. We solve your problem in the usual Nicomac prompt way.

NICOMAC