



**HIGHLY FLEXIBLE &
HYGIENIC DESIGN**

SYRUP PREPARATION
AND SWEET COATING
DEVICES



SWEET COATING DEVICES

EXCLUSIVE FLEXIBLE & HYGIENIC COATING SYSTEM

Sweet coatings are made by applying syrups with high sugar content to product surfaces to enhance their appearance and flavour. They can also have an effect on texture and structure.

Visual appearance is particularly important as it is the consumer's first experience with the product when he opens the package. This visual aspect includes the surface presentation—the uniformity and consistency of the outer layer as well as the color linked to the flavour ingredients used, such as honey or chocolate.

DIFFERENT TYPES OF SWEET COATINGS

Dull coating / Shiny Coating

- Delay of crystallization during drying.
- Mix of sugars : sucrose, glucose syrup, dextrose, oil, chocolate, honey and water.
- Brix : around 65-67.

Frosty coating

- Crystallization of the sugar during drying.
- One type of sugar, sucrose mixed with water.
- Brix : 75-80.

DULL/SHINY COATING



FROSTY COATING



KEY POINTS OF CLEXTRAL COATING TECHNOLOGY:

An automatic and flexible system with touchscreen user interface for managing every syrup from low to high BRIX (fully settable parameters with recipes management).

Properly sized equipment for optimum coating and syrup spraying evenly distributed throughout the coating zone.

Mastering the physical characteristics of the process: viscosity, BRIX, concentration, syrup temperature and temperature conditions of the final product.



SYRUP PREPARATION & METERING UNIT

After ingredient metering, this automatic system heats, blends and dissolves the mix to produce the syrup. Next, the product is transferred to a buffer tank before automatic metering through a mass flowmeter. Stainless steel construction & hygienic design allow for CIP washdown.

COATING DRUM FOR CONTINUOUS & HOMOGENEOUS COATING

A wide range of sizes (diameter & lengths) to handle every throughput. Rotation speed and declination angle with electrical heated jacket. Stainless steel construction & hygienic design enables CIP washdown. Compact systems with frame mounted on casters.



SPRAYING SYSTEM

Specific spray nozzles with compressed air (for syrup without particles).
Syrup spraying evenly distributed along the drum.
Variable number of nozzles according to the syrup throughput.

Clextral offers semi-industrial tests to improve recipes or to develop new products for its customers.

CLEXTRAL

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Find out more on www.clextral.com