



CHOCOLATE

V CHOCO positive displacement gear
rotary pumps for the chocolate industry



V CHOCO the solution for **handling chocolate**

Thanks to long term partnership with some of the major chocolate production plants and equipment manufacturers, Varisco has developed a specific know how in the chocolate industry.

Due to their mechanical and construction characteristics and their versatility in handling various viscosities, the Varisco positive displacement internal gear “V” pump has shown itself capable of handling chocolate in all its forms and blends.

The study of special tolerances and specific machining clearances, chosen based on calculated velocities which derive from years of extensive cooperation with our customers, allow state of the art performances and ensure gentle handling of the product without shearing.

Varisco CHOCO standard products range comes from years of experience:

- V25-2 CHOCO up to 300 kg/h
- V30-2 CHOCO up to 500 kg/h
- V50-3 CHOCO up to 1000 kg/h
- V60-2 CHOCO up to 3000 kg/h
- V80-2 CHOCO up to 5.000-8.000 kg/h
- V100-2 CHOCO up to 10.000-20.000 kg/h



V CHOCO pumps

V CHOCO pumps are suitable for

Transfer non-acid food liquids (pH = 4,5 or more) even very viscous, abrasive, thick and shear sensitive, in compliance with EU 1935 regulation on materials and articles intended to come into contact with food.

Product gentle handling

The internal gear system creates cavities that move from the inlet to the discharge port to prevent the pumped liquid from being squeezed, mishandled or agitated and protect shear sensitive liquids from physical or molecular properties modifications.

No seizing of the pump

Specific design and extra clearances, idler bush with relief grooves and application-specific components' sizing prevent temperature increases avoiding the sugar contained in the chocolate to caramelize.

No build up of the medium

Pump casing design allows continuous and clean product flow to avoid product buildup within the pump and behind the rotor

Reliable solution

Front cover easy removal design for quick access to the idler bush and the type of shaft packing sealing fitted, allows low cost of ownership and easy maintenance operations

Temperature always under control

Integral Casted Heating Jackets around the pump casing and stuffing box ensure the temperature is steady and even, depending on the product.

The V25-2 and V30-2 are not available with Heated Stuffing Boxes.



VARISCO V CHOCO pumps are compliant with regulation (EC) No. 1935/2004 FCMs (Food Contact Materials).



COCOA PASTE BLENDED WITH COCOA BUTTER. LECITHIN AND SUGAR



DARK, MILK, WHITE, HAZELNUT CHOCOLATE



HAZELNUT PASTE



COCOA LIQUOR

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