

Chocolate Melanger Torque Torque Transducer

Industry: Manufacturing

Summary

Customer Challenge

A chocolate factory needs to produce a chocolate blend that meets their exacting quality standards for a new product line. To reach the right viscosity and product quality, the chocolate must be blended properly without under or overmixing. The density and viscosity of the chocolate must be monitored.

Interface Solution

Interface's 5330 Hollow Flange Style Reaction Torque Transducer can be installed into the mixing motor to a hollow flange reaction torque transducer to measure and monitor the torque of the chocolate melanger.

Results

The chocolate factory was able to monitor and determine the ideal density and viscosity of the chocolate based on torque data recorded.

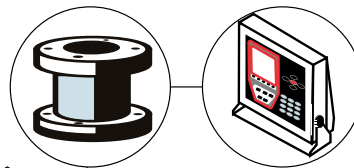
Materials

- 5330 Hollow Flange Style Reaction Torque Transducer
- 920i Programmable Weight Indicator and Controller
- Customer chocolate melanger

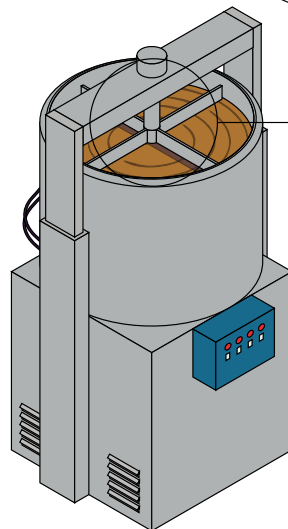
How It Works

1. The 5330 Hollow Flange Style Reaction Torque Transducer is installed to the adapter plate between the mixing motor and the tank lid.
2. The chocolate is mixed in the melanger.
3. The 5330 measures the torque and feeds information back to the 920i Programmable Weight Indicator and Controller.

5330 Hollow Flange Style Reaction Torque Transducer



920i Programmable Weight Indicator and Controller



Chocolate Melanger