

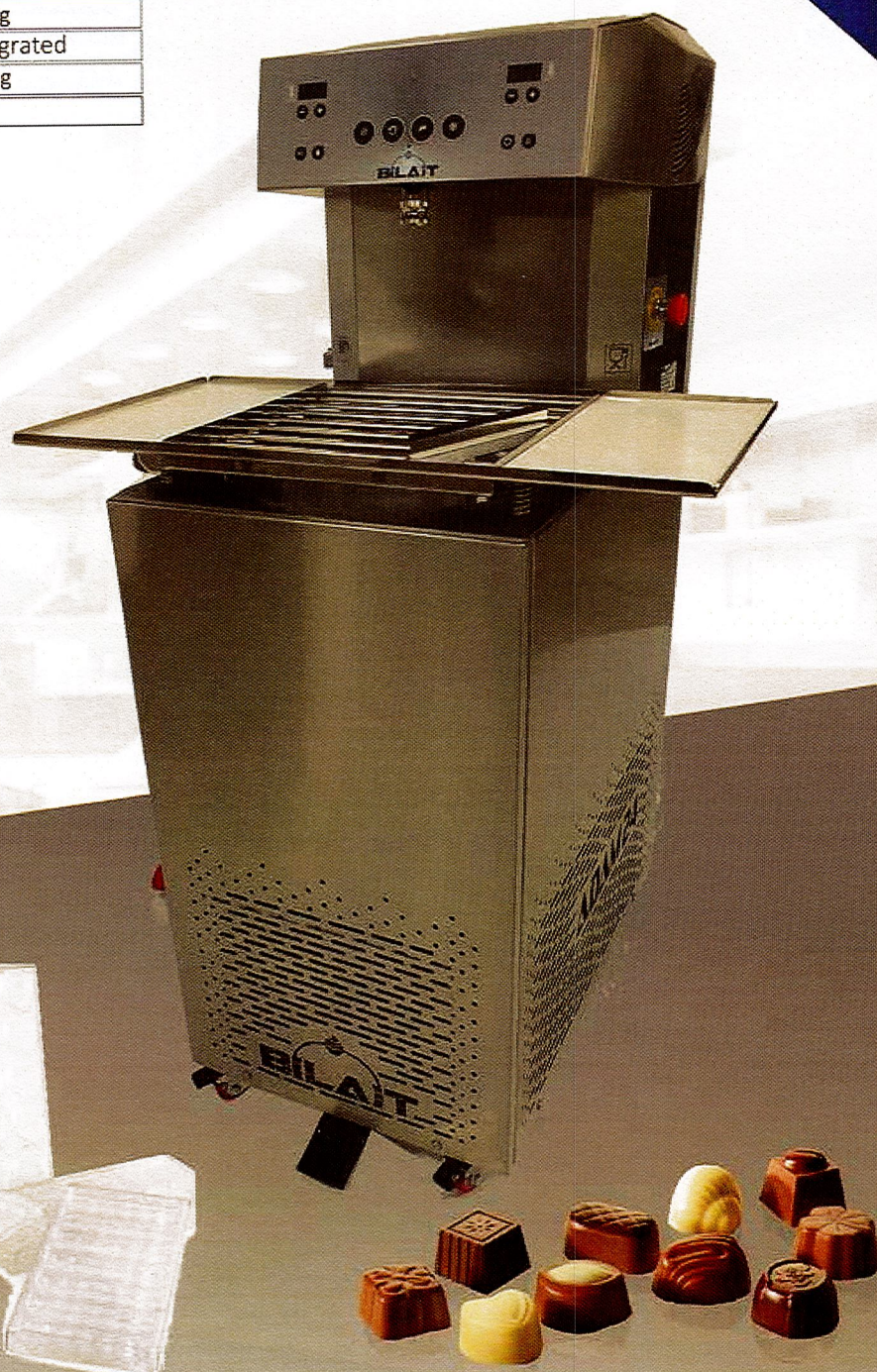


CHOCOLATE PROCESSING

ADAM K24

CONTINUOUS TEMPERING MACHINE
WITH 24 KG CAPACITY

Technical data	
Machine code :	BL0119adamk24
Weight:	158 kg
Power: 400 V – 50/60 Hz (230 V)	
Dimensions: 1452x815x795 mm	
Tank capacity :	24 kg
Vibrating table:	Integrated
Hourly production:	90 kg
Cooling Power: 7.500 btu	

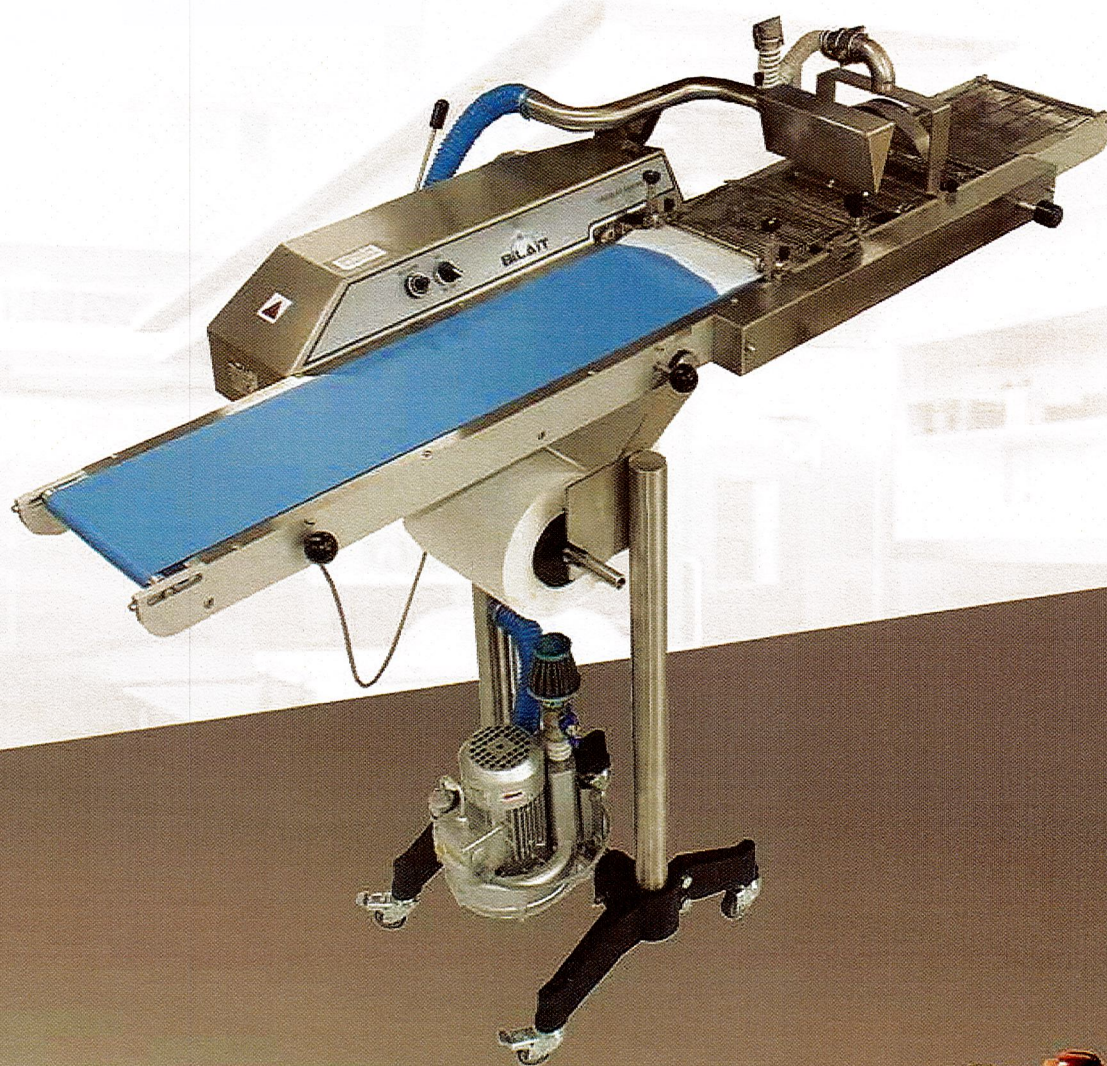


CHOCOLATE PROCESSING

ENROBER K24

CONVEYOR BELT FOR THE MACHINE ADAM K24

Technical data	
Machine code :	BL0119CONVEYOR6
Weight:	62 kg
Power: 230 V – 50/60 Hz	
Band With: 200 mm300 mm400 mm	
Hourly Production	30 kg
Dimensions: 1718x1185x536,5 mm	



CHOCOLATE PROCESSING

ADAM K14

CONTINUOUS TEMPERING MACHINE
WITH 14 KG CAPACITY

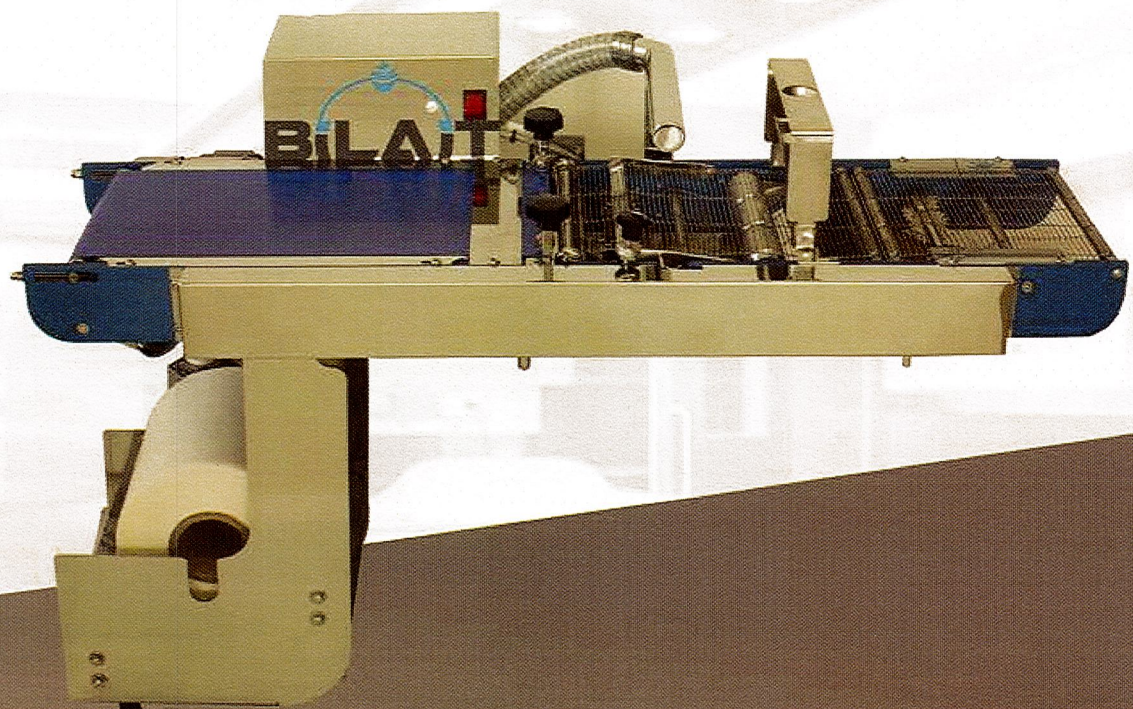
Technical data	
Machine code :	BL0218adamk14
Voltage:	220 V , 50/60Hz
Power:	2.6 kW
Dimensions: L: 92,5 cm; W: 67 cm; H: 157 cm	
Tank capacity :	14 kg
Touch screen panel:	Integrated
Vibrating table:	Integrated
Remote assistance via network cable	
Completely made in stainless steel	
Two motors	
Precision probes for detecting temperatures.	



CHOCOLATE PROCESSING

ENROBER K6

CONVEYOR BELT FOR THE MACHINE ADAM K6



CHOCOLATE PROCESSING & DESIGN

AYA K6

CHOCOLATE MELTER/ FOUNTAIN

Technical data	
Machine code:	BL0217aya k6
Weight:	33 kg
Voltage:	220 V , 50/60Hz
Power:	1 kW
Dimensions:	L: 36 cm; W: 46 cm; H:40 cm
Tank capacity:	6 kg
Touch screen panel:	Integrated.
Possibility to built- in the machine	
Remote assistance via cable network	
Completely made in stainless stell	
Two motors	
Precision probes for detecting temperatures.	



Chocolate decoration

CHOCOHOT SPRAY

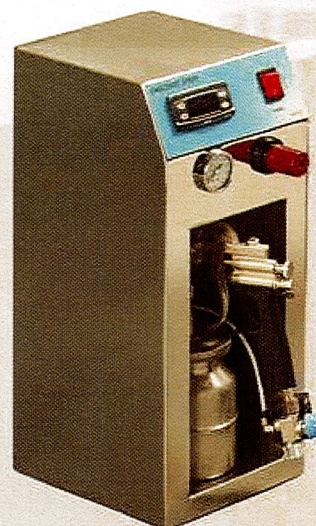
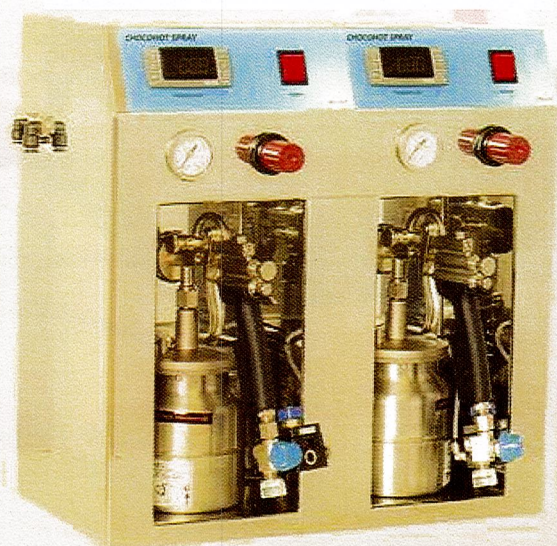
CHOCOLATE SPRAY MACHINE

Technical data	
Machine code:	BL0217chotspray
Weight:	12 Kg
Voltage:	220 V , 50/60Hz
Power:	500 W
Dimensions: L: 22 cm; W: 24 cm H: 45 cm	
Tank capacity:	1 Liter
Heated indoor area	
Digital display to control the temperature	
The compressor is not included in the machine	

News

New model with two airbrushes now available!

Machine code:	BLO129chotspray
Weight:	24 Kg
Voltage:	220 V, 50/60 Hz
Power:	1000 W
Dimension: L: 44 cm; W: 24 cm H: 45 cm	
Tank capacity:	2 Liter

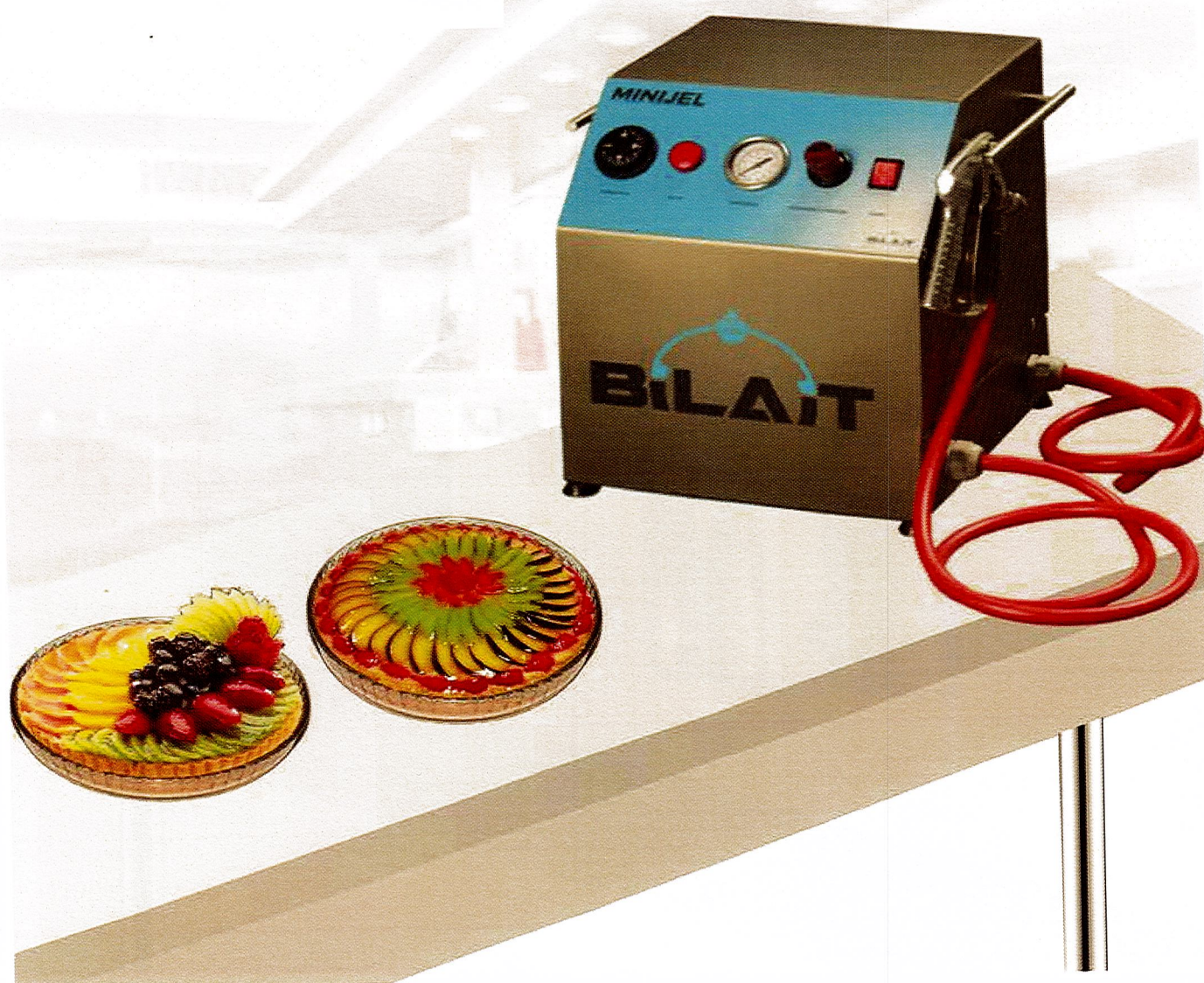


BAKERY PROCESSING

MINIJEL

JELLY SPRAY MACHINE

Technical data	
Machine Code:	BL0217minijel
Weight:	31.6 kg
Voltage:	220 V , 50/60Hz
Power:	2.1 kW
Dimensions: L: 32 cm; W 28 cm; H: 38 cm	
Temperature adjustable from 75 to 90 degrees.	
Adjustable pressure up to 3.5 bar.	
Fully heated hose from machine till spray gun.	
Easy to operate and clean.	
Conceived for low energy consumption.	
Completely made of stainless steel.	
Integrated heater and compressor.	



BAKERY PROCESSING

BIJOUX

DROPPING MACHINE FOR CAKE DESIGN



Bijoux is the medium-little sized dropping machine, suited to the little companies and it is able to satisfy the needs into the pastry, bakery, catering, self-service (Ho.Re.Ca.), agritourism, family productive units, biological sector and for gluten-free/low-carb dough.

It is a dropping modular bench machine that, despite the little dimensions, is still fitted as the bigger versions, on the basis of the productive needs of the client and also it is simple to use.

The convenient touch screen 4" allows, introducing the right parameters, to have the data about every productions included and stored on it; all you have to do is selecting it through the name assigned to your recipe and the machine will work automatically.

Moreover, it is possible to modify the parameters during the dosing phase without modifying the original settings about the recipe itself.

This was planned because of the dough and its density that can change so, for example, the speed of the nozzles' rotation, the speed of rollers and the conveyor belt will be increased or decreased.

Technical data	
Machine Code:	BL0119BIJOUX
Weight:	80 Kg
Capacity:	17 Liter
Power:	3200 W
Dimensions:	755 x 355 x 700H mm
Courses per minute:	20 - 25



BAKERY PROCESSING

VEGA 400

DROPPING MACHINE FOR CAKE DESIGN



Vega 400 is a dropping machine used in particular into small, medium and medium-large sized companies and it is able to satisfy the needs into the pastry, bakery, catering, self-service (Ho.Re.Ca.), agritourism, family productive units, biological sector and for gluten-free/low-carb dough.

It is a dropping, modular and fitted machine with an easy use, able to satisfy the needs and the productive necessities about the client.

Thanks to the inclusion of few parameters into the control panel, you can have the data about each production included and stored on it; all you have to do is selecting it through the name assigned to your recipe and the machine will work automatically. Moreover, it is possible to modify the parameters during the dosing phase without modifying the original settings about the recipe itself. This was planned because of the dough and its density that can change so, for example, the speed of the nozzles' rotation, the speed of rollers and the conveyor belt will be increased or decreased.

Vega is the most sold model because of its restrained dimensions and it is a complete machine with the same technology as the bigger ones; it gives a chance to the demanding client or to the little laboratory in having a various biscuit's production.

Technical data	
Machine Code:	BL0119VEGA
Weight:	100 Kg
Capacity:	20 Liter
Power:	3200 W
Dimensions: 900 x 565 x 750h mm	
Courses per minute: 20 - 25	



BAKERY PROCESSING

TARTLET MACHINE

MACHINE COOKS TARTLET

Technical data	
Machine Code:	BL0119TARTLET
Weight:	30 Kg
Voltage:	220 V , 50/60 Hz
Power:	3200 W
Dimensions: 53 x 44 x h 38 cm	
Temperature: Max 250°	



Ice cream processing

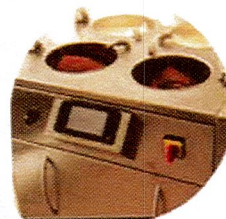
iCono

ICE CREAM MACHINE

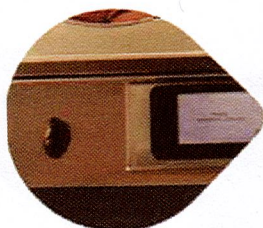
Technical data:	
Machine code:	BL0818icono
Weight:	220 kg
Electrician specification:	220 V , 50/60 Hz
Power:	1,5 kW
Dimensions: L: 90 cm W: 80 cm H: 104 cm	
Carapina max capacity:	1,5 kg. each
Carapina diameter:	200 mm
Carapina opening: Servo controlled pedal	
Hourly production:	8 kg
Display: 4,3" Color touch screen	
Containers/ Refrigerat. temp.	0- 4 °C
Carapina Min. Temp.	- 15 °C
Tastes:	4
Envinronment max temp. : 42 °C	



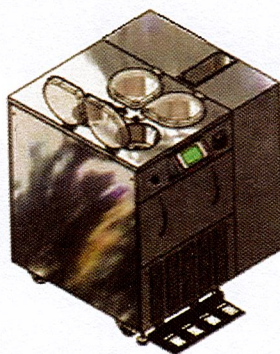
Touch screen controls
USB port used for software
upgrade and new programs
loading



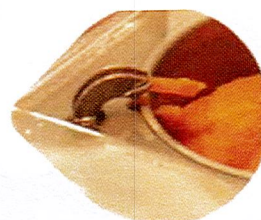
Disposable dispenser



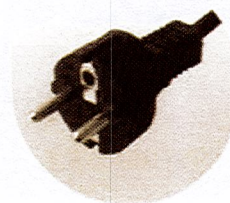
Case with pressurized and
refrigerated containers to
maintain the mixtures at the
right condition



Carapina opening pedals



Plug & Play





Technical features:

The iCono Mark 4 is a revolutionary machine to quickly produce ice cream with any kind of ingredients.

After entering the mixture in special boxes, pressurized and cooled at a stabilized temperature, it's enough to press a button on the touch screen jeyboard to start the automatic dosing of any traditional mode base mix.

Once the ice cream is ready in the carapina the machine automatically keeps moving the product and, at each cover opening, it fills up the carapina within 6' seconds.

This special process enhances the taste and save energy, compared to a traditional machine.

The waste of product is zeroed thanks to the continuous production based on the user's requirements

ICONO TECNICAL DATA	MK4 MANUAL	MK4 AUTO STANDARD	MK4 FULL AUTO
REFRIGERANT GAS	R 404	R 404	R 404
CONDENSER	AIR / WATER	AIR / WATER	AIR / WATER
TRANSMISSION TYPE	CHAIN	CHAIN	CHAIN
CHASSIS	PAINTED STEEL	PAINTED STEEL	PAINTED STEEL
BODY	AISI 304	AISI 304	AISI 304
MOVEMENT	4 CASTORS	4 CASTORS	4 CASTORS
DOSING SYSTEM	MANUAL	ASSISTED	AUTOMATIC
OPERATIVE SYSTEM	LINUX	LINUX	LINUX
PROCESSOR ON BOARD	ARM 9	ARM 9	ARM 9
CONTAINERS CAPACITY	NOT INSTALLED	4 X 5 LITERS	4 X 5 LITERS
RECIPES	USB PORT 99 PROG.	USB PORT 99 PROG.	USB PORT 99 PROG.



0' auto or semi-auto dosing of the bases



5' creaming automatic start



20' temperature and density automatic monitoring



40' the ice cream is always soft at a stabilized temperature



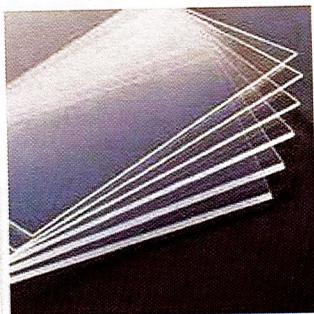
at each cover opening the machine fills up the carapina within 60 seconds

THERMOFORMING **FLOW A3 DESK**

THERMOFORMING MACHINE

Technical data

Machine code:	BL0318termpl
Weight:	21 kg
Voltage:	220 V , 50 Hz
Power:	1780 W
Dimensions:	L: 30 cm W: 45 cm
Usable printing area	41x26cm ca
Loudness	69 dba maximum
Engine's power	180 W 220 V Ah 0,7
Pump's flow rate	mc/h 4
Final Pressure	150 mbar
Halogen lamps	
Rapid heating	1600 W (400 x 4)
Total electric absorption	1780 W 220 V 8 Ah
Available in two models: Standard and Reverse	



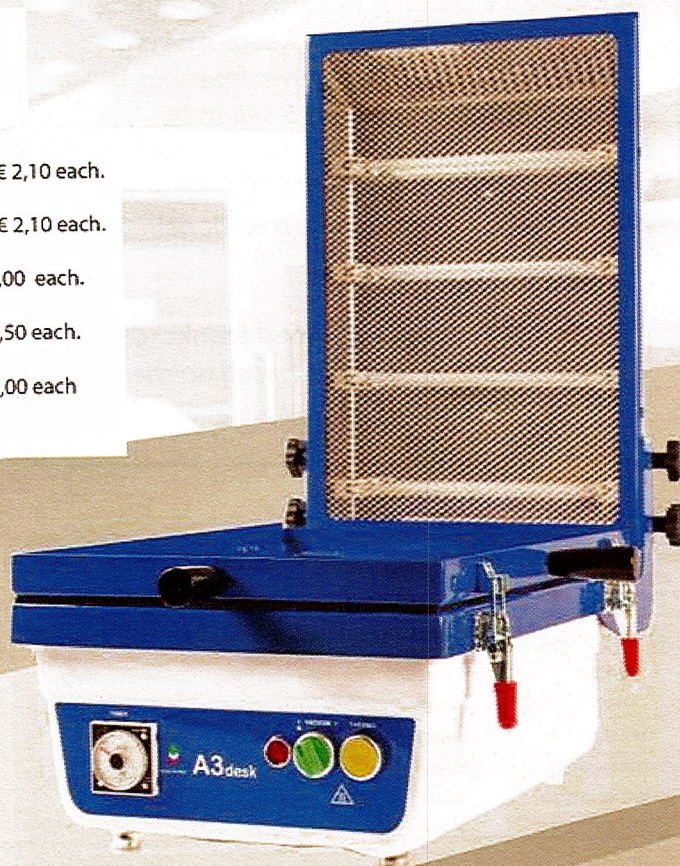
PETG 0,50 mm € 2,10 each.

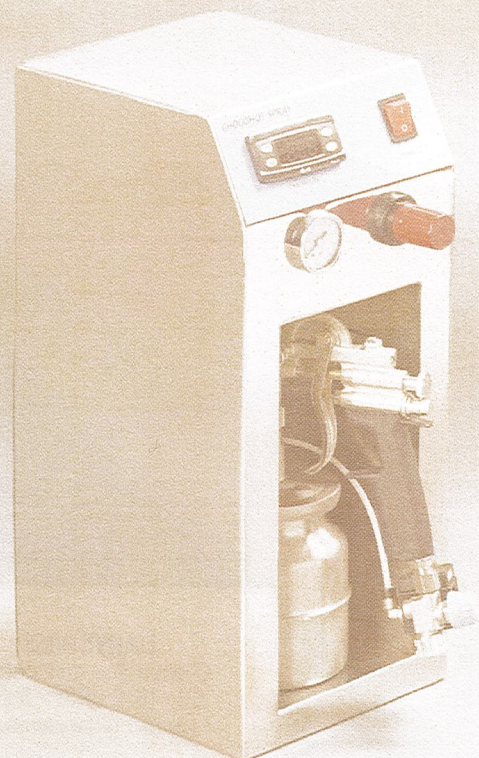
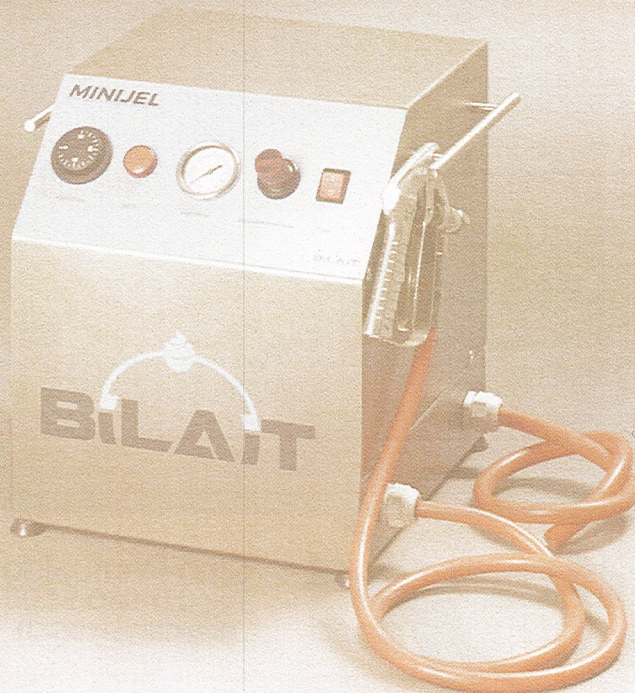
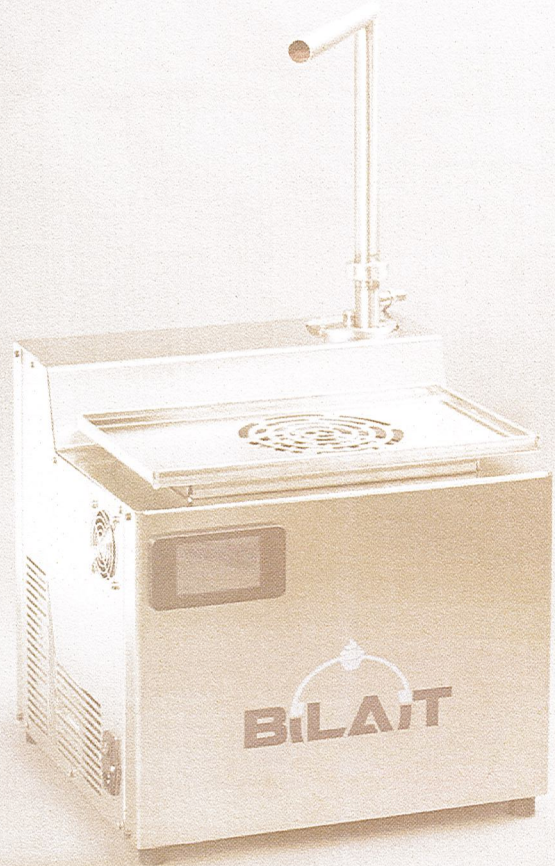
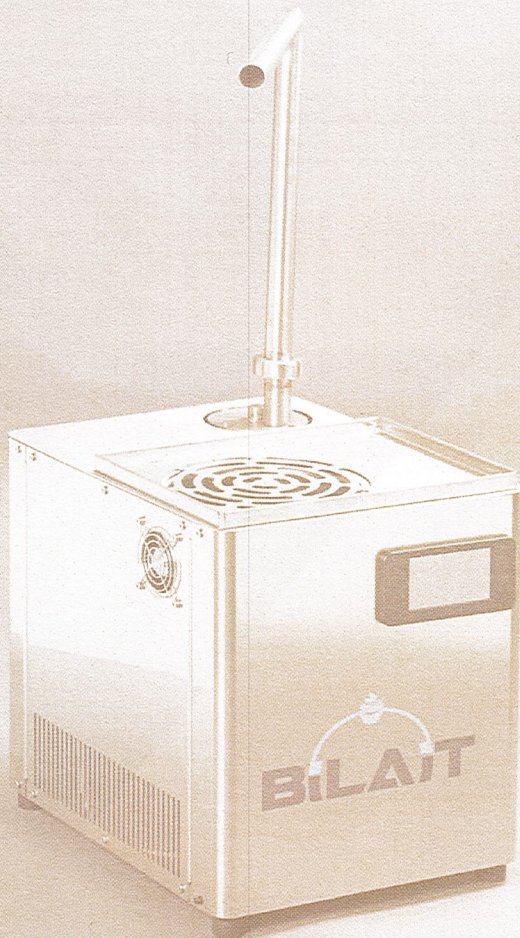
PETG 0,75 mm € 2,10 each.

PETG 1 mm € 3,00 each.

PETG 2 mm € 3,50 each.

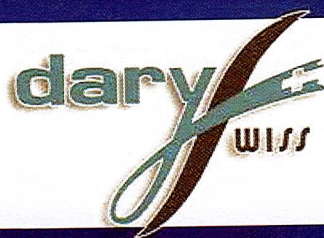
PETG 3 mm € 7,00 each







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