MIA®
FOOD TECH

engineering
# chocolate

Mia Food Tech

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MIA Food Tech designs cutting-edge machines by combining engineering and expertise to ensure products of the highest quality. Discover how our innovation transforms the art of the confectionery industry into a customized and efficient process.

MIA
FOOD TECH
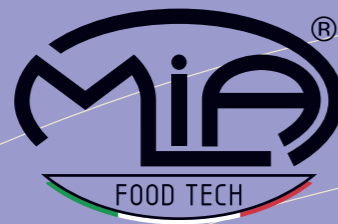
technology and know-how for the confectionery industry

Experience and technical expertise have led to the development of a comprehensive production catalog, ranging from standalone machines to fully automated lines and turnkey plants.

company

MIA Food Tech's innovation and continuous research focus on the design and development of components, as well as ensuring the operational safety of its machines.
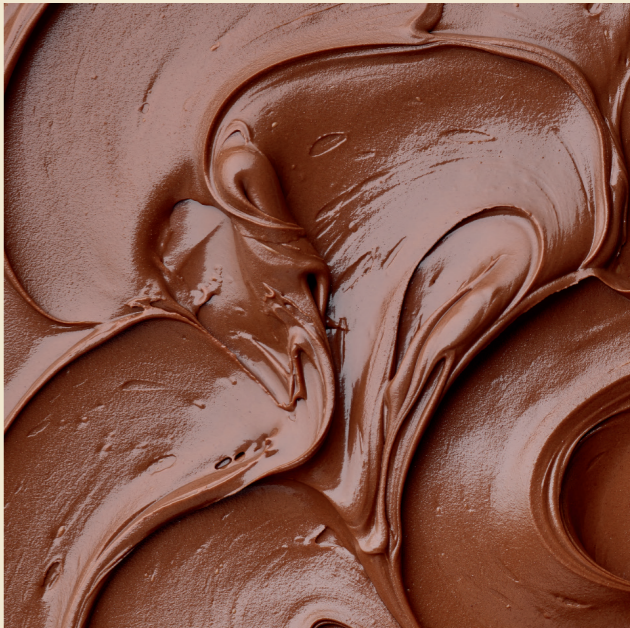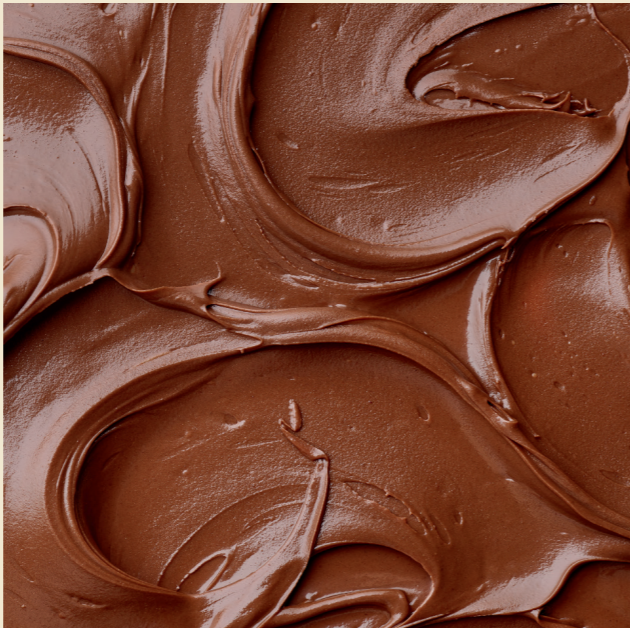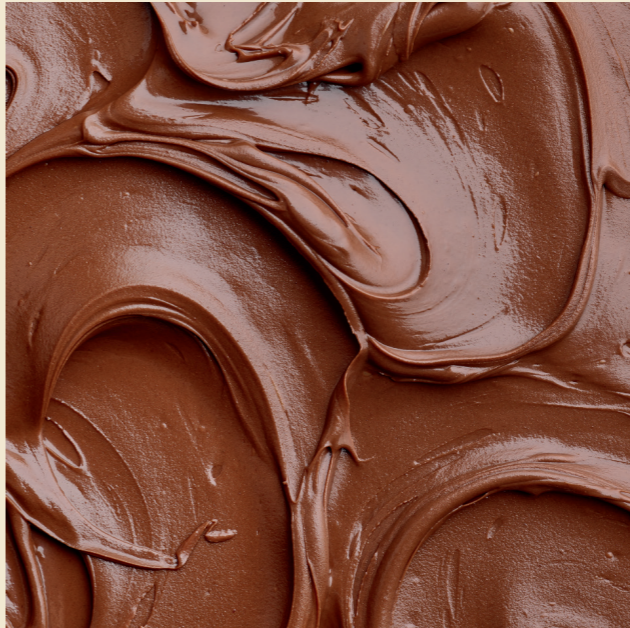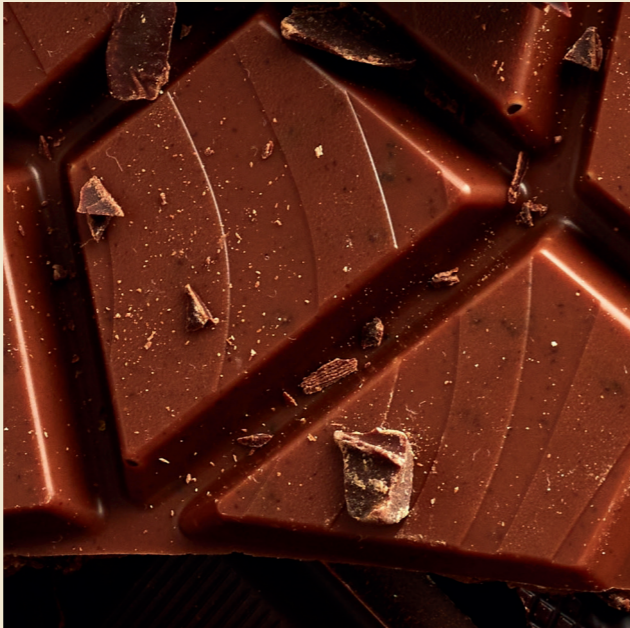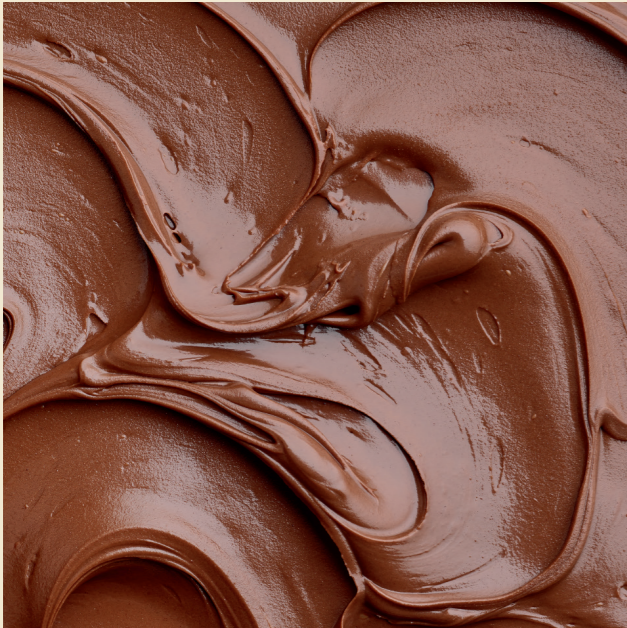
MIA Food Tech technicians constantly monitor the performance of their machinery and, through ongoing feedback from customers, enhance its features and design.

Timeliness and professionalism are the core qualities of a service that ensures support and trust, enabling the company to hold a place of honor in both the Italian and international markets.

family

It is often said that machines have no heart, but the Murialdo Family has given a human pulse to these inanimate objects. Years of experience have enabled a small business to grow and create a range of standalone machines that, over time, have evolved into fully automated lines and turnkey plants.

index

The tempering machines from Mia Food Tech are designed to optimally temper chocolate, ensuring perfect fluidity and uniform shine.

tempering
machinery

Chocolate that crystallizes in the optimal form allows us to achieve a glossy and uniform product (it should not have any spots or streaks).

tempering machinery

Tempering
TM12 PRO

PRODUCTION
45 Kg/h

TANK CAPACITY
12 kg

POWER SUPPLY
0.7 kW single-phase 200 V - 50/60 Hz

DIMENSIONS
L **480 mm**
W **595 mm**
H **1435 mm**

WEIGHT
121 Kg

WARRANTY
2 years

OPTIONAL ACCESSORIES
Vibrating table + set of molds

The TM12 PRO tempering machine is the smallest PROFESSIONAL chocolate tempering machine in the Mia Food Tech range.

Designed to be stored in small spaces, it is built with the same robust concepts as its larger counterparts.

It is equipped with a digital electronic panel for controlling the tempering cycle.

The software includes a volumetric dosing function with a foot pedal for perfect control of the product flow.

Thanks to the high thermal power of the tank, it allows for a fast melting and tempering cycle.

egineering **chocolate**

tempering machinery

Tempering
TM24 ECO

PRODUCTION
90 Kg/h

TANK CAPACITY
24 kg

POWER SUPPLY
1 kW three-phase 400 V - 50/60 Hz

DIMENSIONS
L **500 mm**
W **568 mm**
H **1450 mm**

WEIGHT
160 Kg

WARRANTY
2 years

OPTIONAL ACCESSORIES
Vibrating table + set of molds

The TM24 ECO tempering machine is the LIGHT version of the professional chocolate tempering machine with a 24 kg tank.

Designed to be highly efficient in small to medium productions, this tempering machine is built with the same robust concepts as the other machines in the range.

It is equipped with a digital electronic panel for controlling the tempering cycle.

The software includes a volumetric dosing function with a foot pedal for perfect control of the product flow.

egineering **chocolate**

tempering machinery

Tempering
TM24 PRO

PRODUction
90 Kg/h

TANK CAPACITY
24 kg

POWER SUPPLY
1 kW three-phase 400 V - 50/60 Hz

DIMENSIONS
L **560 mm**
W **765 mm**
H **1453 mm**

WEIGHT
185 Kg

WARRANTY
2 years

OPTIONAL ACCESSORIES
Vibrating table + set of molds

The TM24 PRO tempering machine is Mia Food Tech's flagship model for PROFESSIONAL chocolate tempering machines.

With a 24 kg tank capacity and a production performance of 90 kg/h, it makes the machine highly versatile for any type of use.

It is equipped with a digital electronic panel for controlling the tempering cycle.

The software includes a volumetric dosing function with a foot pedal for perfect control of the product flow.

Thanks to the high thermal power of the tank, it allows for a rapid melting and tempering cycle.

tempering **machinery**

Tempering
TM40 PRO

PRODUCTION
150 Kg/h

TANK CAPACITY
40 kg

POWER SUPPLY
1,6 kW three-phase 400 V - 50/60 Hz

DIMENSIONS
L **580 mm**
W **761 mm**
H **1555 mm**

WEIGHT
190 Kg

WARRANTY
2 years

OPTIONAL ACCESSORIES
Vibrating table + set of molds

The perfect compromise between small workshops and medium-sized businesses.

With a 40 kg tank capacity and a production rate of 150 kg/h, it serves as the ideal bridge between the two categories.

Its excellent quality/price ratio makes it an icon among PROFESSIONAL chocolate tempering machines.

It is equipped with a digital electronic panel for controlling the tempering cycle.

The software includes a volumetric dosing function with a foot pedal for perfect control of the product flow.

Thanks to the high thermal power of the tank, it allows for a rapid melting and tempering cycle.

tempering machinery

Tempering
TM60 PRO

PRODUCTION
200 Kg/h

TANK CAPACITY
60 kg

POWER SUPPLY
1,9 kW three-phase 400 V - 50/60 Hz

DIMENSIONS
L **640 mm**
W **879 mm**
H **1555 mm**

WEIGHT
215 Kg

WARRANTY
2 years

OPTIONAL ACCESSORIES
Vibrating table + set of molds

The TM60 PRO tempering machine finds its optimal environment in medium-sized businesses.

With a 60 kg tank capacity and a production rate of 200 kg/hour, it is a machine with consistent performance.

In addition to manual work with a vibrating table, it can be easily paired with our EASY BARS and MINI BARS automatic lines.

It is equipped with a digital electronic panel for controlling the tempering cycle.

The software includes a volumetric dosing function with a foot pedal for perfect control of the product flow.

Thanks to the high thermal power of the tank, it allows for a rapid melting and tempering cycle.

egineering **chocolate**

tempering machinery

Tempering
TM80 PRO

PRODUCTION
200 Kg/h

TANK CAPACITY
80 kg

POWER SUPPLY
1,9 kW three-phase 400 V – 50/60 Hz

DIMENSIONS
L **722 mm**
W **841 mm**
H **1420 mm**

WEIGHT
230 Kg

WARRANTY
2 years

OPTIONAL ACCESSORIES
Vibrating table + set of molds

It is the largest model in the PROFESSIONAL chocolate tempering machine range.

With an 80 kg tank capacity and a production rate of 200 kg/hour, it allows for continuous top and bottom coating on 200 mm belts without any obstacles.

In addition to manual work with a vibrating table, it can be easily paired with our EASY BARS and MINI BARS automatic lines.

It is equipped with a digital electronic panel for controlling the tempering cycle.

The software includes a volumetric dosing function with a foot pedal for perfect control of the product flow.

Thanks to the high thermal power of the tank, it allows for a rapid melting and tempering cycle.

egineering **chocolate**

tempering machinery

Tempering
TM120 MAX

PRODUCTION
300–700 Kg/h

TANK CAPACITY
120 kg

POWER SUPPLY
5 kW three-phase 400 V – 50/60 Hz

DIMENSIONS
L **820 mm**
W **1200 mm**
H **1800 mm**

WEIGHT
410 Kg

WARRANTY
2 years

It is the flagship model of the MAXIMUM line of chocolate tempering machines.

The machine is designed and built for processing in conjunction with our production lines.

The adoption of fully configurable and manageable utilities allows the TM120 MAX to ensure production ranging from 300 to 700 kg of tempered chocolate per hour.

Its great flexibility enables it to be installed on lines with mesh widths of 430/630/830 mm.

All the utilities of the machine, including the EL430/630 MAX coating belt, are controlled via the operator panel located on the front of the machine.

egineering **chocolate**

Mia Food Tech machines are designed for the coating process: the phase in which tempered chocolate is used to cover the product.

coating
machinery

In this way, a simple bar, nougat, or brittle can be transformed into a much more premium product.

coating machinery

Coating belt
EL180 ECO

POWER SUPPLY
0.5 Kw single-phase 220V 50-60 hz (connection to tempering machine control panel)

DIMENSIONS (CLOSED)
L **600 mm**
W **600 mm**
H **1760 mm**

DIMENSIONS (OPEN)
L **600 mm**
W **1740 mm**
H **1230 mm**

WEIGHT
65 Kg

WARRANTY
2 years

OPTIONAL ACCESSORIES
2 rolls of 180mm paper

The EL180 ECO coating belt consists of three stations:
- Product loading station on a 180 mm mesh.
- Coating station equipped with a mechanical vibration system (to evenly distribute the chocolate) and an adjustable blower (to remove excess product).
- Unloading station onto a conveyor belt covered with food-grade paper.

It is compatible with all tempering machines from the ECO and PRO ranges.

coating machinery

Coating belt
EL200 ECO

POWER SUPPLY
**0.5 Kw single-phase 220V
50-60 hz** (connection to
tempering machine control panel)

DIMENSIONS (CLOSED)
L **500 mm**
W **530 mm**
H **1755 mm**

DIMENSIONS (OPEN)
L **530 mm**
W **1740 mm**
H **1260 mm**

WEIGHT
72 Kg

WARRANTY
2 years

OPTIONAL ACCESSORIES
2 rolls of 180mm paper

The EL200 ECO Coating Belt (for coating
the top side of the product) consists
of three stations:
- Product Loading Station on a 200mm
  mesh belt.
- Coating Station, equipped with a
  mechanical vibration system (to
  ensure uniform product distribution)
  and an adjustable blower (for
  removing excess product).
- Unloading Station on a conveyor belt
  covered with food-grade paper.

The speed of the conveyor belt can be
adjusted via a potentiometer located on
the front panel of the control board.

Compatible with all tempering machines
from the ECO and PRO ranges
(except for the TM12 PRO).

egineering **chocolate**

coating machinery

Coating belt
EL200P ECO

POWER SUPPLY
0.5 Kw single-phase 220V
50-60 hz (connection to tempering machine control pane)

DIMENSIONS (CLOSED)
L **500 mm**
W **530 mm**
H **1755 mm**

DIMENSIONS (OPEN)
L **530 mm**
W **1740 mm**
H **1260 mm**

WEIGHT
72 Kg

WARRANTY
2 years

OPTIONAL ACCESSORIES
2 rolls of 180mm paper

The EL200P ECO Coating Belt (for coating the bottom side of the product only) consists of three stations:
- Product Loading Station on a 200mm mesh belt.
- Coating Station, equipped with a mechanical vibration system (to ensure uniform product distribution) and an adjustable blower (for removing excess product).
- Unloading Station on a conveyor belt covered with food-grade paper.

The speed of the conveyor belt can be adjusted via a potentiometer located on the front panel of the control board.

Compatible with all tempering machines from the ECO and PRO ranges (except for the TM12 PRO).

coating machinery

Coating belt
EL430/630 MAX

POWER SUPPLY
connection on the tempering machine control panel

DIMENSIONS
L **1200 mm**
W **1050 mm**
H **1350 mm**

WEIGHT
140 Kg

WARRANTY
2 years

Belt designed as a complement to the TM120 MAX tempering machine. It can be requested with mesh sizes of 430 mm and 630 mm, allowing for easy installation on our EASY BARS, MINY BARS, MINY BARS COOL WARM, and LC 240/320/420 lines.

The canopy protects all moving parts, ensuring an even temperature across the entire work area. Through the operator panel on the TM120 MAX tempering machine, it is possible to control all utilities, specifically:

- Start/stop conveyor with speed adjustment
- Start/stop dewatering blower with speed adjustment
- Start/stop tail-cutting roller with temperature regulation of the belt
- Ambient temperature regulation of the canopy via heating lamp
- LED lighting in the work area
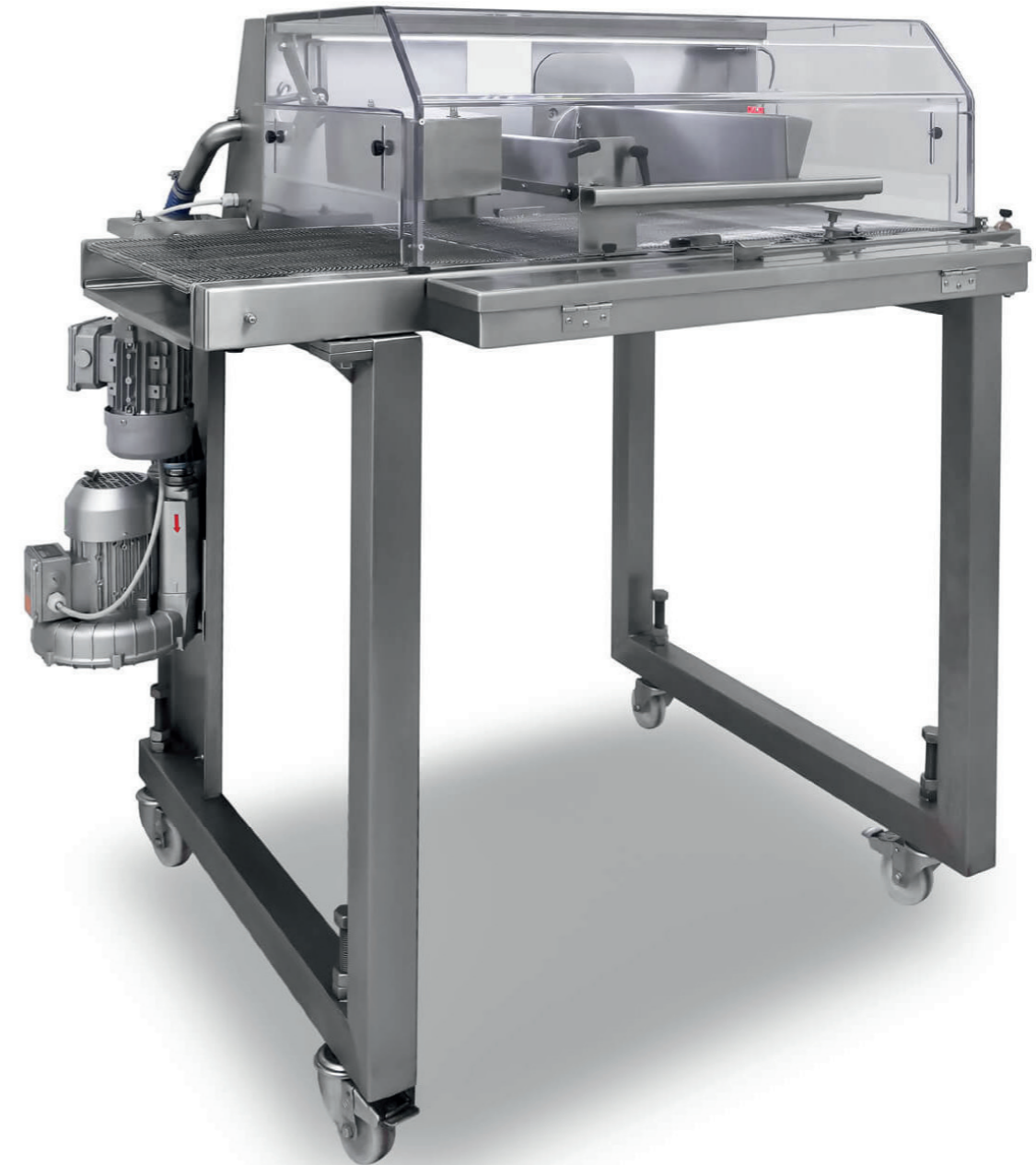
The process for the preservation of chocolate involves special tanks equipped with a mixing arm and heating elements to control the temperature. Inside these machines, the chocolate is maintained at the ideal temperature, ensuring that its physical and organoleptic properties remain unchanged.

storage
machinery

storage **machinery**

Melter/tank for spreads & pastes
ML80, ML150, ML250

Designed to melt, store, and maintain the correct temperature for chocolate, pastes, and creams based on dried fruits. Available in three different tank capacities: 80, 150, and 250 kg. The melter features a product loading and inspection door located at the top. Manual discharge with a ball valve (standard version), with the option to install a pump and piping for automatic transfer or discharge (optional). Direct heating with electric resistors.

ML80

TANK CAPACITY
80 Kg

POWER SUPPLY
4 Kw three-phase 400V 50 Hz
(machine available with different voltage option)

DIMENSIONS
L **600 mm**
W **650 mm**
H **1000 mm**

WEIGHT
100 kg

ML150

TANK CAPACITY
150 Kg

POWER SUPPLY
6 Kw three-phase 400V 50 Hz
(machine available with different voltage option)

DIMENSIONS
L **750 mm**
W **850 mm**
H **1200 mm**

WEIGHT
130 kg

ML250

TANK CAPACITY
250 Kg

POWER SUPPLY
8 Kw three-phase 400V 50 Hz
(machine available with different voltage option)

DIMENSIONS
L **800 mm**
W **850 mm**
H **1400 mm**

WEIGHT
160 kg

engineering **chocolate**

Extrusion machines are designed to manage the process of forming bars, chocolate, or sweets by forcing the material through a mold of a defined shape.

extrusion
machinery

This process allows for the production of products with a constant cross-section, but it is only effective when used with products that have high plasticity and uniformity.

extrusion machinery

Extruder "tartufina"

It is an innovative machine that uses pressure inside a cylinder to produce various quantities of products by utilizing special cylinders filled with chocolate, hazelnut, almond, truffle paste, etc.

PRODUCTION
30 pieces/min.

POWER SUPPLY
1.5 Kw three-phase 400V 50 hz
(machine available with different voltage option)

DIMENSIONS
L **700 mm**
W **700 mm**
H **1950 mm**

WEIGHT
190 kg