



Innovationen für mittelständische Betriebe: Überzugsmaschine LCM 420 ATC mit Kühltunnel und der Bandkühler für die Schauproduktion.
 Innovations for mid-sized chocolate manufacturers: the coating machine LCM 420 ATC and the belt cooler to produce individual chocolate tablets.

LCM – a winning company thanks to great product reliability and efficiency

The high quality premium chocolate sector has been undergoing a complete reorientation for around 15 years now. Initiated by Italian, Spanish or French companies, this trend has also seen Germany, Austria and Switzerland forming their own elite class of chocolate makers in the meanwhile. LCM Schokoladenmaschinen GmbH, founded in 2000 by Markus and Jürgen Leute, also profited from this trend. The company's small, flexible team has specialised in the development and production of high quality chocolate processing machinery – according to the motto "Individual – Innovative – Efficient".

While LCM continues to supply its machinery to confectioneries, praline manufacturers, patisseries and bakeries, nowadays it also supplies larger companies for laboratory and training purposes. It recently also began supplying machinery for show rooms and open display production. The company philosophy focuses squarely on its customers and their particular needs. "We stay in close contact with our customers", says Managing Director Markus Leute. "We're especially proud of the fact that many of our customers over the years have kept coming back to purchase LCM machines. This tells us that the quality of our machinery is greatly appreciated."

His brother Jürgen is in charge of the company's production. Up to now every machine from the company has been assembled and installed at the

respective customer's premises by LCM employees. This gives the decision-makers at LCM an understanding of what patisseries face with smaller batches and frequent recipe changes, meaning that they need machinery that is easy to clean and reset.

Using finest quality components

The company currently has eight employees using the finest quality components to produce reliable, easy-to-operate equipment tailored to accommodate the specific customer's needs for years to come. The top quality that this yields significantly reduces downtimes for maintenance and servicing. LCM's service quality is also outstanding, and the company ensures that this same service quality is guaranteed abroad through licensed foreign representatives in Sweden for Scandinavia, as well as in France, Austria, Switzerland and Poland. All of the machinery's wearable parts are easy to reach and can be exchanged and repaired quickly.

The Leute brothers started off with manual tempering units. LCM's main products these days are its chocolate tempering machines with fully automated continuous circulation tempering. Such flexibility makes them ideal for all moulding applications, as well as for manually coating various products and for filling coating machines. The LCM TWIN Temper and LCM Cascades TWIN Temper are advanced developments providing the constant availability of two types of continuous-

ly tempered couverture chocolates. The LCM Cascades TWIN Temper is the company's response to the rising demand for tempered chocolate for direct processing. Its two tanks each feature 60 kg capacity and are connected to one another by a "cascade", enabling them to continuously temper 250 kg to 300 kg of chocolate per hour. The two tanks can additionally be used independently of each other to process different varieties of chocolate.

The wide range of LCM machinery includes chocolate coating machines with a variety of coating widths ranging from 18 cm to 42 cm. The coating belt is easy to remove from these machines, allowing them to be thoroughly cleaned, restocked with a different chocolate or also used as moulding machines. The machinery spectrum is rounded out by cooling tunnels with lengths that can vary according to customers' wishes; and chocolate melting containers which are available with an integrated pump system. LCM also supplies complete coating lines equipped with continuous tempering and level controls and featuring fully automated filling.

Markus und Jürgen Leute moved their company into newly constructed premises in 2013, and the two brothers continue to view the company's future expansion prospects optimistically, particularly with the continuing trend in the chocolate industry toward premium and individualisation.

www.lcm-chocolatemachines.com