

Machines from LCM: Easy handling and top service

For 15 years LCM Schokoladenmaschinen GmbH has marketed a highly specialised product range of machinery and systems for chocolate processing. The company's clientele includes small, mid-sized and large confectionery shops, praline manufacturers, patisseries and bakeries. "With our product range we support the traditional craft of chocolate processing", says Markus Leute, one of LCM's two Managing Directors.

One of the confectionery shops working with LCM machinery is the Raab company based in Trier, Germany. Raab manufactures more than 20 different varieties of truffles and 54 different pralines along with many types of tortes and cakes. The company also offers its products made-to-order in line with specific customer wishes. Founded in 1897, this confectionery shop markets its wares in two of its own cafes in Trier and also supplies numerous other businesses and patisseries in the region. Producing special orders for companies is another pillar of the business.

Owner and master confectioner Stephan Raab and his team of 15 employees produce between 4,000 and 8,000 pralines per week. For four years Stephan has been using the LCM 320 ATC coating and tempering machine and an LCM cooling tunnel. "With the coating and tempering machine I can coat, temper and cast my products and I can also mount a vibrating table. It's easy to operate and I can refit it without a great deal of trouble", says Raab. The couverture can be changed within 20 minutes and set to the temperature needed for processing at a level that remains constant. The 6 m long cooling tunnel is very easy to mount on the tempering machine, ensuring continuous processing. For example, at the front the truffles are coated then they run through the cooling tunnel and can already be packed directly at the end of the table.

Stephan Raab is a fan of many of the aspects of LCM machinery. He comments, "The value for money is top and the service is excellent. The



Stephan Raab aus Trier arbeitet mit einer Überzug- und Temperiermaschine LCM 320 ATC sowie einem Kühltunnel von LCM.

Stephan Raab works with an LCM 320 ATC coating and tempering machine and a cooling tunnel.

structure of the electronics is modular, so if something breaks I have the replacement part within 24 hours and I can easily change out the module myself". LCM machinery is also easy to clean. The individual components of the coating and tempering machine can easily be cleaned in a dishwashing machine. The machine also offers numerous options for adding features.

Angela Evers from Evers und Tochter Manufaktur in Lübeck, Germany has been using an LCM tempering machine since last year to produce twelve different varieties of chocolate along with small angel wings for the Christmas season and a sailor figure called Hein Evers. She designs the moulds herself and has them manufactured by a mould maker. A trained fashion designer, Angela Evers founded her chocolate atelier in 2008 and is eager to further expand this segment. The LCM tempering machine makes it possible for her to cast her very own

unique motifs from chocolate or also to create new chocolates. These unmistakable products are a trademark of the manufacture in Lübeck.

In addition to chocolate her collection also includes a large range of candied flower blossoms and leaves with which she has made an international name for herself since introducing them six years ago. She expanded her product range to be less dependent on harvest times and weather conditions. In the beginning she bought the chocolate she used for her flower blossoms externally, but her dream was always to make her own chocolate. One very large order finally enabled her to do this and she bought a tempering machine from LCM. She explains, "LCM is unrivalled for me, most of all because of its outstanding service. I needed a machine that was easy to operate. And the size is also ideal". Today she supplies customers all over Europe.