

### Chocolate Bites Facility and General Equipment

(1) Bakon, 110 liter, for mixing dough

Mobile Lift Table for Bakon tray filling

(8) Stainless Steel Tables

Dosing Scales

(2) Refrigerators for raw ingredients

Chest Freezer

Air compressor, 120 volt plug-in

Hobart Mixer, 140 quart

### Extruder - Center Forming

Extruder with Cutter to form Centers (in-stock unit)

Cooling unit for Extruder

Mobile Lift Table for Extruder outfeed

Tools for extruder disassembly/reassembly

Storage cabinet for Extruder parts

### Belt Coater - Coating Centers with Chocolate

Belt Coater, 36" wide

Load cells for Belt Coater - Design Attachments; Fabricate and Install to Coater

Electrical connection for Belt Coater

Vented stackable trays (100) and (4) dollies

Ladel, sifter, etc for glaze and cocoa powder application

### Chocolate Melting; Storage; Auto Pumping System

Melter Tank for Chocolate, 750 lb capacity

Load cells for Tank - Design Attachments; Fabricate Base Plates and Install

Chocolate Pump -Jacketed PD Pump - Flanges - Base Plate - Procure and Install - Mechanical

Chocolate Pumping System - Controller and Integrations

### Wash Area - Sink Stations and Dishwasher for Trays and Pans

3-compartment Sink and fixtures

Prep Sink and fixtures

Mop Sink and fixtures

Hand Washing Sink and fixtures

Vent Fan and hood above dishwasher

Hobart Dishwasher

### Laboratory Equipment for Quality Assurance

Instrumentation - HPLC (x2)