



Installation of New Chocolate Moulding Circuit

HOTEL
Chocolat.

Capacity mapping, Project Management & Project Engineering to scope and install a new chocolate moulding line within Hotel Chocolat's Hadley Park Facility.

The Challenge

With an aspiration to increase throughput and capacity, and improve consistency whilst considering resourcing requirements ongoing at their Hadley Park facility; Hotel Chocolat partnered with Protolan to deliver the installation of a new chocolate moulding circuit.

Delivering Success

To support the ongoing capacity of the factory Protolan removed an existing moulding line and relocated equipment to create a new one:

Capability included mould warming, decoration, filling, cooling, de-moulding, robotic product pack placement and in-line product wrapping.

In conjunction with capability we optimised the line volumetrically by installing a stainless platform enabled the cooling process to be created on a first-floor level.

To ensure full automation capability, an optimised mould redesign was implemented, and a new flow wrapper was installed to deliver maximum production flexibility and efficiency.

Elements of the project included:

- Ensuring the robotic "product to pack" process was streamlined because of the range in product size and design
- The project took place within a live working environment and it was imperative that there was no disruption to ongoing output

Alongside the project a new "future proofed" mould wash facility was created to support site and capacity expansion (included civils alternations as well as construction)

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