



Made in Italy



THE COMPANY

Bilait is an Italian company founded in Italy, which deals with the production of machinery for pastry shops and for chocolate makers.

The company was born thanks to the union of the skills and experience of a group of entrepreneurs with a common mission:

to give life to a company that would one day work all over the world, exporting craftsmanship and high skills techniques of artisans from Brescia and northern Italy.



From the first day of activity the company collaborates with the best artisans and the best companies in the national territory with the common goal of making machines of the highest technical and practical value.

Before arriving in the hands of each customer, all our machines undergo a long process, at the end of which they remain under quality control for many days before being shipped and sold to our customers.



ADAM K24

CONTINUOUS TEMPERING MACHINE
WITH 24 KG CAPACITY

Technical data	
Machine code :	BL0119adamk24
Weight:	158 kg
Power: 400 V – 50/60 Hz (230 V)	
Dimensions: 1452x815x795 mm	
Tank capacity :	24 kg
Vibrating table:	Integrated
Hourly production:	90 kg
Cooling Power: 7.500 btu	





Technical features:

It is a chocolate tempering machine which can be used by pastry shops, bakeries, small chocolate manufacturers. With 24 kg tank capacity, tempering 25 kg in approximately 15 minutes and having 90 kg hourly tempering capacity.

- Mechanic key control
- Melts chocolate fast
- Chocolate flow can be controlled by footswitch easily
- Integrated Cooling system
- Dosage controlling
- It takes a small place

Vibration table in image is included in system.

POSSIBLE REALIZATION WITH THE MACHINE:

Chocolate eggs



Chocolate boutique



Coloured pralines



Pralines



Chocolate cake deco



chocolate subjects



ENROBER K24

CONVEYOR BELT FOR THE MACHINE ADAM K24

Technical data	
Machine code :	BL0119CONVEYOR6
Weight:	62 kg
Power: 230 V – 50/60 Hz	
Band With: 200 mm300 mm400 mm	
Hourly Production	30 kg
Dimensions: 1718x1185x536,5 mm	





Technical features:

Chocolate Coating Table

It is an ideal machine for coating cookies, biscuits and dried nuts and fruits. It can be connected to Adam 24 tempering machine.

It has waxed paper to avoid chocolate

Its vibration, speed and air are adjustable

It has wheels and it is foldable

Machine has 4 parts: Usage panel, compressed air fan, vibration panel and band.

POSSIBLE REALIZATION WITH THE MACHINE:

Coated biscuits



Coated fruit



ADAM K14

CONTINUOUS TEMPERING MACHINE
WITH 14 KG CAPACITY

Technical data	
Machine code :	BL0218adamk14
Voltage:	220 V , 50/60Hz
Power:	2.6 kW
Dimensions: L: 92,5 cm; W: 67 cm; H: 157 cm	
Tank capacity :	14 kg
Touch screen panel:	Integrated
Vibrating table:	Integrated
Remote assistance via network cable	
Completely made in stainless steel	
Two motors	
Precision probes for detecting temperatures.	





Technical features:

CONTINUOUS CHOCOLATE TEMPERING MACHINE – 14 KG CAPACITY

Adam k14 is a continuous tempering machine with a capacity of 14 kg ideal for pastry shops, bakeries, hotels and restaurants.

A powerful and versatile machine equipped with two motors, to control the tank and the auger.

The remote programmable touch screen display is incorporated.

The Bilait tempering machines are the first with the possibility to be connected to the internet and allows assistance even remotely.

Double heating circuit: tank and stainless steel auger.

Vibrating table incorporated.

Pedal to control chocolate dropping and electronic dosage.

Extractable stainless steel auger.

Facilitated in cleaning thanks to the inverse function of the cochlea and the rear discharge where the chocolate get out.

Temperature control thermostat high precision.

Very silent machine.

Machine supplied together with a kit for proper maintenance and cleaning.

THREE MODALITIES OF WORK: MANUAL, AUTOMATIC AND STANDBY

POSSIBLE REALIZATION WITH THE MACHINE:

Chocolate eggs



Chocolate boutique



Coloured pralines



Pralines



Chocolate cake deco



chocolate subjects



ADAM K6

CONTINUOUS TABLE-TOP TEMPERING MACHINE

Technical data	
Machine code:	BL0217adamk6
Weight:	55 Kg
Voltage:	220 V , 50/60Hz
Power:	1.5 kW
Dimensions: L: 50 cm; W: 47 cm; H: 40 cm	
Tank capacity:	6 kg
Touch screen panel:	Integrated
Possibility to add the conveyor belt	
vibrating table integrated	
Remote assistance via cable network	
Completely made in stainless steel	
Two motors	
Precision probes for detecting temperatures.	





Technical features:

TABLE-TOP CHOCOLATE TEMPERING MACHINE – 6 KG CAPACITY

Adam k6 is the innovative table-top machine with a capacity of 6 kg ideal for pastry shops, bakeries, ice cream parlors, hotels and restaurants.

This machine is versatile and adaptable even to small spaces.

It is equipped with two motors, to control the mixer and the auger.

The remote programmable touch screen display is incorporated.

The Bilait tempering machines are the first with the possibility to be connected to the internet and allows assistance even remotely.

Double heating circuit: tank and stainless steel auger.

EMBEDDABLE VIBRATING TABLE

Pedal to control chocolate dropping and electronic dosage.

Extractable stainless steel auger.

Facilitated in cleaning thanks to the inverse function of the cochlea and the rear discharge where the chocolate get out.

Temperature control thermostat high precision.

Conceived for low energy consumption. Very silent machine. Machine supplied together with a kit for proper maintenance and cleaning.

THREE MODALITIES OF WORK: MANUAL, AUTOMATIC AND STANDBY

POSSIBLE REALIZATION WITH THE MACHINE:

Chocolate eggs



Chocolate boutique



Coloured pralines



Pralines



Chocolate cake deco



chocolate subjects



CHOCOLATE PROCESSING

ENROBER K6

CONVEYOR BELT FOR THE MACHINE ADAM K6





Technical features:

Chocolate Coating Table

It is an ideal machine for coating cookies, biscuits and dried nuts and fruits. It can be connected to Adam k6 tempering machine.

- It has waxed paper to avoid chocolate
- Blower
- Control also from the display

POSSIBLE REALIZATIONS WITH THE MACHINE:

Coated biscuits



Coated fruit



AYA K6

CHOCOLATE MELTER/ FOUNTAIN

Technical data	
Machine code:	BL0217aya k6
Weight:	33 kg
Voltage:	220 V , 50/60 Hz
Power:	1 kW
Dimensions:	L: 36 cm; W: 46 cm; H:40 cm
Tank capacity:	6 kg
Touch screen panel:	Integrated.
Possibility to built- in the machine	
Remote assistance via cable network	
Completely made in stainless stell	
Two motors	
Precision probes for detecting temperatures.	

ICE CREAM PARLORS
COFFE
RESTAURANT





Technical features:

Aya k6 is a chocolate dispenser ideal for ice cream parlors, chocolate shops and for any other innovative environment.

Aya k6 has a strong scenic and attractive power and it can attract the attention of customers.

It can be used to cover ice cream cones and cups with chocolate creating fantastic decorations, to fill cups with hot chocolate drinks, to make beautiful decorations on sweets, to fill crepes and for fruit fondues.

Versatile and adaptable even to small spaces.

POSSIBILITY TO SUPPLY WITH RECESSED FURNITURE.

IT CAN BE CONNECTED TO THE INTERNET AND ALLOWS ASSISTANCE EVEN REMOTELY

The machine is equipped with:

Two motors, to control the tank and the auger.

Remote programmable touch screen display

Pedal to control chocolate dropping and electronic dosage.

Double heating circuit: tank and stainless steel auger.

Temperature control thermostat high precision.

Kit for proper maintenance and cleaning. Extractable stainless steel auger. It is facilitated in cleaning thanks to the inverse function of the cochlea and the rear discharge where the chocolate get out.

STANDBY MODE for low energy consumption

POSSIBLE REALIZATION WITH THE MACHINE:

On the cone



On the crepes



Foundue with fruit



Design



CHOCOHOT SPRAY

CHOCOLATE SPRAY MACHINE

Technical data	
Machine code:	BL0217chotspray
Weight:	12 Kg
Voltage:	220 V , 50/60Hz
Power:	500 W
Dimensions: L: 22 cm; W: 24 cm H: 45 cm	
Tank capacity:	1 Liter
Heated indoor area	
Digital display to control the temperature	
The compressor is not included in the machine	

AVAILABLE WITH TWO AIRBRUSH

New model with two airbrushes now available!

Machine code:	BLO129chotspray
Weight:	24 Kg
Voltage:	220 V, 50/60 Hz
Power:	1000 W
Dimension: L: 44 cm; W: 24 cm H: 45 cm	
Tank capacity:	2 Liter





Technical features:

Chocohot Spray is the professional and compact machine for spraying chocolate, compound coating chocolate and cocoa butter.

It is a perfect tool for creative minds to bring extraordinary color effects and impressive visual effects like velvet and snow on molds, cakes and pralines.

Simply insert the melted chocolate into the container that is connected to the spray gun and spray.

The machine keeps the chocolate at the right temperature, thanks to the heated chamber and the possibility to adjust the temperature from the display.

The operator has also the possibility to adjust the pressure, quantity of chocolate and types of spray.

POSSIBLE REALIZATION WITH THE MACHINE:

Velvet effect and colour deco with cocoa butter



MINIJEL

JELLY SPRAY MACHINE

Technical data	
Machine Code:	BL0217minijel
Weight:	31.6 kg
Voltage:	220 V , 50/60Hz
Power:	2.1 kW
Dimensions: L: 32 cm; W 28 cm; H: 38 cm	
Temperature adjustable from 75 to 90 degrees.	
Adjustable pressure up to 3.5 bar.	
Fully heated hose from machine till spray gun.	
Easy to operate and clean.	
Conceived for low energy consumption.	
Completely made of stainless steel.	
Integrated heater and compressor.	





Technical features:

This machine is suitable for the needs of pastry shops, bakeries and food industries who want to optimize the time of covering their products with gelatin.

With Minijel you can glaze and shine your products better and faster.

Minijel is equipped with a basic control panel with an on / off button, an indicator lamp for the heater, a pressure regulator, a temperature gauge and a pressure gauge.

The gelatine is aspirated directly from an external container, heated inside and finally comes out sprayed by the gun.

The machine heats up in a short time and keeps the product temperature at a constant level.

To keep the jelly temperature constant up to the gun, the machine uses a heated tube.

The machine has internal safety systems on individual components.

It is supplied with a kit of nozzles different from each other in size for the different spray amplitudes.

POSSIBLE REALIZATIONS WITH THE MACHINE:

Spray gelatin on cakes and pastries to prevent oxidation



BIJOUX

DROPPING MACHINE FOR CAKE DESIGN



Bijoux is the medium-little sized dropping machine, suited to the little companies and it is able to satisfy the needs into the pastry, bakery, catering, self-service (Ho.Re.Ca.), agritourism, family productive units, biological sector and for gluten-free/low-carb dough.

It is a dropping modular bench machine that, despite the little dimensions, is still fitted as the bigger versions, on the basis of the productive needs of the client and also it is simple to use.

The convenient touch screen 4" allows, introducing the right parameters, to have the data about every productions included and stored on it; all you have to do is selecting it through the name assigned to your recipe and the machine will work automatically.

Moreover, it is possible to modify the parameters during the dosing phase without modifying the original settings about the recipe itself.

This was planned because of the dough and its density that can change so, for example, the speed of the nozzles' rotation, the speed of rollers and the conveyor belt will be increased or decreased.

Technical data	
Machine Code:	BL0119BIJOUX
Weight:	80 Kg
Capacity:	17 Liter
Power:	3200 W
Dimensions:	755 x 355 x 700H mm
Courses per minute:	20 - 25



VEGA 400

DROPPING MACHINE FOR CAKE DESIGN



Vega 400 is a dropping machine used in particular into small, medium and medium-large sized companies and it is able to satisfy the needs into the pastry, bakery, catering, self-service (Ho.Re.Ca.), agritourism, family productive units, biological sector and for gluten-free/low-carb dough.

It is a dropping, modular and fitted machine with an easy use, able to satisfy the needs and the productive necessities about the client.

Thanks to the inclusion of few parameters into the control panel, you can have the data about each production included and stored on it; all you have to do is selecting it through the name assigned to your recipe and the machine will work automatically. Moreover, it is possible to modify the parameters during the dosing phase without modifying the original settings about the recipe itself. This was planned because of the dough and its density that can change so, for example, the speed of the nozzles' rotation, the speed of rollers and the conveyor belt will be increased or decreased.

Vega is the most sold model because of its restrained dimensions and it is a complete machine with the same technology as the bigger ones; it gives a chance to the demanding client or to the little laboratory in having a various biscuit's production.

Technical data	
Machine Code:	BL0119VEGA
Weight:	100 Kg
Capacity:	20 Liter
Power:	3200 W
Dimensions: 900 x 565 x 750h mm	
Courses per minute: 20 - 25	

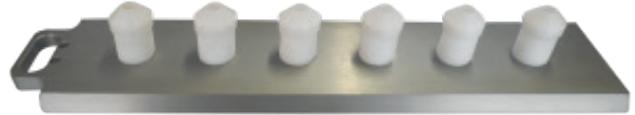


INTERCHANGEABLE ACCESSORIES FOR DIFFERENT REALIZATIONS WITH THE MACHINES VEGA AND BIJOUX:

Sponge cake mould



Fixed mould width tubes



Rotary mould



Wire cut mould (only for Vega)



TARTLET MACHINE

MACHINE COOKS TARTLET

Technical data	
Machine Code:	BL0119TARTLET
Weight:	30 Kg
Voltage:	220 V , 50/60 Hz
Power:	3200 W
Dimensions: 53 x 44 x h 38 cm	
Temperature: Max 250°	



WE CAN PRODUCE MORE THAN 30 TYPES OF PLATE FOR THE TARTLET MACHINE

PIASTRA 1
PLATE 1



PSTR01

PIASTRA 2
PLATE 2



PSTR02

PIASTRA 3
PLATE 3



PSTR03

PIASTRA 4
PLATE 4



PSTR04





Caratteristiche tecniche:

Tartlet machine è una macchina ideale per produrre basi per tartellette, pastafrolla dolce e salata di varie forme e misure grazie alle piastre intercambiabili.

Tramite l'accoppiamento delle due piastre otterrete delle tartellette perfette per dimensione e per grado di cottura desiderato.

Cookmatic è una macchina semplice all'uso, grazie al software elettronico consente la massima precisione nelle cotture: è sufficiente impostare la temperatura desiderata e il tempo per la cottura del vostro impasto.

Una sola persona è in grado di produrre circa 700 tartellette mignon in un'ora.



Technical features:

Tartlet machine is perfect for preparing bases for tartelettes and sweet and savoury pastries.

Interchangeable plates permit the production of bases in various shapes and sizes.

The combination of two plates ensures the production of perfectly cooked and formed bases.

Cookmatic is easy to use and incorporates special software for accurate cooking control. Just set the desired temperature and time to turn out perfect bases every time.



المميزات التقنية

Tartlete-Machine هي آلة متالية لإنتاج قواعد لقصص الخبز ، والمعجنات الحلوة والمملحة الصغيرة من مختلف الأشكال والأحجام بفضل اللوحات القابلة للتبديل. من خلال اقتران القالب ستحصل على شكل مطابق للقالب مصنع من العجين (حلو أو ملح) حيث يمكنك ضبط درجة الطبخ المطلوبة حسب نوعية العجين .

Tartlete-Machine هي آلة سهلة الاستخدام ، وذلك بفضل البرنامج الإلكتروني الذي يقوم بظبط و مراقبة درجات الحرارة في الطبخ: ببساطة والوقت المطلوبين  في العجين الخاص بك. شخص واحد قادر على إنتاج حوالي 650 قطعة من الاحجان الصغيرة في ساعة واحدة.

THERMOFORMING

FLOW A3 DESK

THERMOFORMING MACHINE

Technical data	
Machine code:	BL0318termpl
Weight:	21 kg
Voltage:	220 V , 50 Hz
Power:	1780 W
Dimensions: L: 30 cm W: 45 cm	
Usable printing area	41x26cm ca
Loudness	69 dba maximum
Engine's power	180 W 220 V Ah 0,7
Pump's flow rate	mc/h 4
Final Pressure	150 mbar
Halogen lamps	
Rapid heating	1600 W (400 x 4)
Total electric absorption	1780 W 220 V 8 Ah

Available in two models: Standard and Reverse



- PETG 0,50 mm .
- PETG 0,75 mm.
- PETG 1 mm.
- PETG 2 mm.
- PETG 3 mm.





Technical features:

FLOW A3desk is a compact device designed for thermoforming/vacuum forming and it is suitable for different uses (both professional and hobby).

It allows you to make forms, molds and models through the forming of previously-heated plastic plates and sheets (of HIPS PVC PETG APET EVA) that are useful and common tools for prototyping.

FLOW A3desk has been created to satisfy these particular needs and to enable the easy use in communities such as schools, professional studios and laboratories. This is accomplished thanks to the complementary power of this device in association with the most recent and technologically evolved 3D printers.

The possible uses:

Thermoformed mold for dental applications



Thermoformed mold for chocolate casting



Pouring resin inside a thermoformed mold made with FLOW A3desk.



Vacuum-formed EVA foam



Thermoformed model of a motorboat, assembled and painted below:
related plaster molds



Plaster molds



Example of a mold with mixed materials (wood base, plaster figure and plastic letters) + its related thermoformed figure





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Machinery production

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