

CHOCOLATES  
TECHNOLOGY



# BEAN TO BAR CHOCOLATE

## 1 HARVESTING — 2 FERMENTING — 3 DRYING — 4 ROASTING — 5 WINNOWING — 6 GRINDING — 7 TEMPERING — 8 MOLDING & WRAPPING

Chocolate is made using cacao beans which come from the theobroma cacao tree. Harvesting is usually done by hand as great care is needed to ensure the bark of the tree is not damaged.

The beans and pulp are exposed to oxygen and begin to ferment as soon as the pods are opened. Cacao farmers usually place the beans and pulp in special fermentation boxes for 5 to 8 days.

Most cacao farmers dry their beans by laying them in the sun for several days. Once dried, the beans are sorted and bagged before being shipped to makers worldwide.

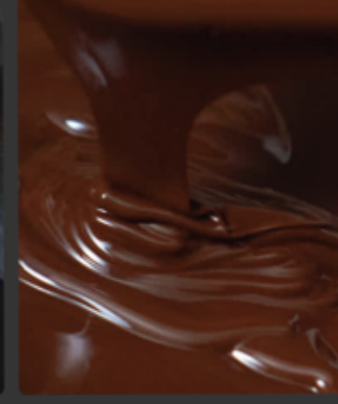
Roasting cacao beans crucial in developing their flavor. Roasting also kills off any lurking bacteria while loosening the outer shell of the bean.

The shells are winnowed from the nibs using jets of air. The cacao nibs are used in the production of chocolate.

Cacao nibs are ground using a machine called a melange grinder into a paste known as cocoa liquor. Extra ingredients such as sugar, milk powder, or vanilla are added during this stage.

Tempering chocolate is the process of raising and lowering the temperature of the chocolate to alter the crystals within. Tempered chocolate is shiny, firm, and has that recognizable snap.

The tempered chocolate is poured into molds to make bars of chocolate. Once the chocolate is solidified it's wrapped in foil or paper packaging to keep them fresh.



## CONTENTS

1. SMALL SCALE CHOCOLATE MAKING SERIES	02
2. CHOCOLATE MOLDING SERIES	05
3. CHOCOLATE COATING SERIES	19
4. CHOCOLATE ENROBING SERIES	24

5. CHOCOLATE SYRUPS PROCESSING SERIES	28
6. COCOA BEANS PROCESSING SERIES	36
7. GUMMY/SOFT CANDY/HARD CANDY SERIES	40
8. CHOCOLATE PACKING SERIES	44





# SMALL SCALE CHOCOLATE MAKING SERIES



**One-Shot Chocolate Depositor**



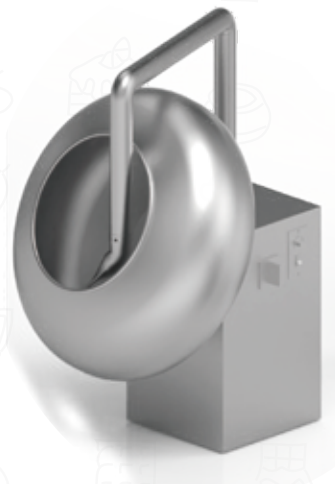
**Gummy Depositor**

**Table-top One Shot Depositor**

**Chocolate Tempering Machine**



**Chocolate Spinning Machine**



**Chocolate Coating Pan**



**Chocolate Melanger**





Chocolate Fountain



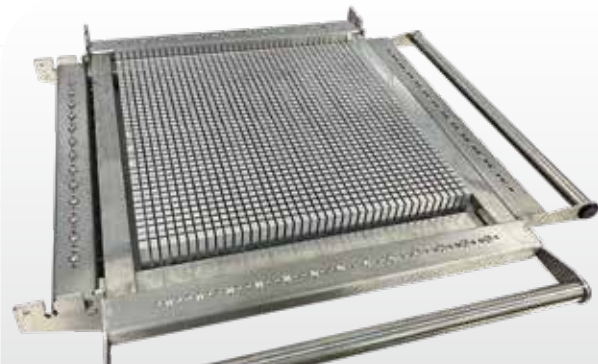
Hot Chocolate Machine



5.5L Chocolate Dispenser

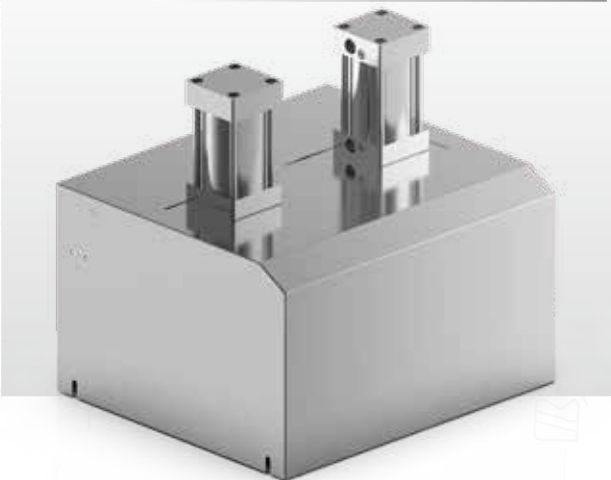


Table-top Chocolate Melter

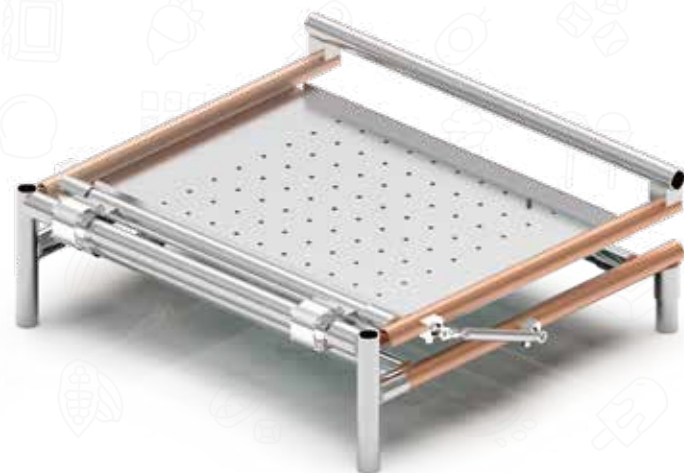


Chocolate Cutter

Auto Demoulder



Manual Demoulder



# 2 CHOCOLATE MOLDING SERIES





# ONE-SHOT CHOCOLATE DEPOSITOR



The One Shot Mini Depositor is capable of depositing chocolate with varying thicknesses and consistencies directly into polycarbonate molds or trays. With One Shot technology, this machine can produce up to 60-120 kg of chocolates per hour, including praline lines, chocolate bars, bonbons, center filled chocolates, etc. It is designed specifically to help optimize small to medium production processes.



<b>Heating</b>	▶ Separated heating for hoppers and valves
<b>Pot Capacity</b>	▶ 8L*2
<b>Drive Motor</b>	▶ All movements are activated by 4 sets of 0.4kw servo motors
<b>PLC</b>	▶ Standard DELTA PLC, Siemens PLC available
<b>Power</b>	▶ 110/220V-single phase 50/60HZ, or customized
<b>Machine Size</b>	▶ 115*67*144cm
<b>Machine Weight</b>	▶ 346kg
<b>Package Size</b>	▶ 129*79*167cm
<b>Package Weight</b>	▶ 394kg

# MINI ONE-SHOT DEPOSITING LINE

We combine the molding machine with other related equipment to form a standard fully automated production line. This production line utilizes a modular system which allows for the addition of related equipment to produce various types of products according to needs. We also offer customized molding solutions to cater to specific customer needs, helping to improve your production efficiency and product quality.



- ①Mold Heater and Loader
- ②One-Shot Depositor
- ③Mold Vibrator
- ④Vertical Cooler
- ⑤Demoulding Machine

<b>Out Put</b>	▶ 4-8molds/minute, depending on product size and structure
<b>Mould Size</b>	▶ 275×175mm/275×135mm
<b>PLC/Touch Screen</b>	▶ DELTA
<b>Power</b>	▶ 220V/380V, or customized



# 1D/2D/3D CHOCOLATE DEPOSITOR

1D/2D/3D vertical depositor is a bigger version of mini depositor machine. It can be upgraded to 3D depositor for chocolate decorating.

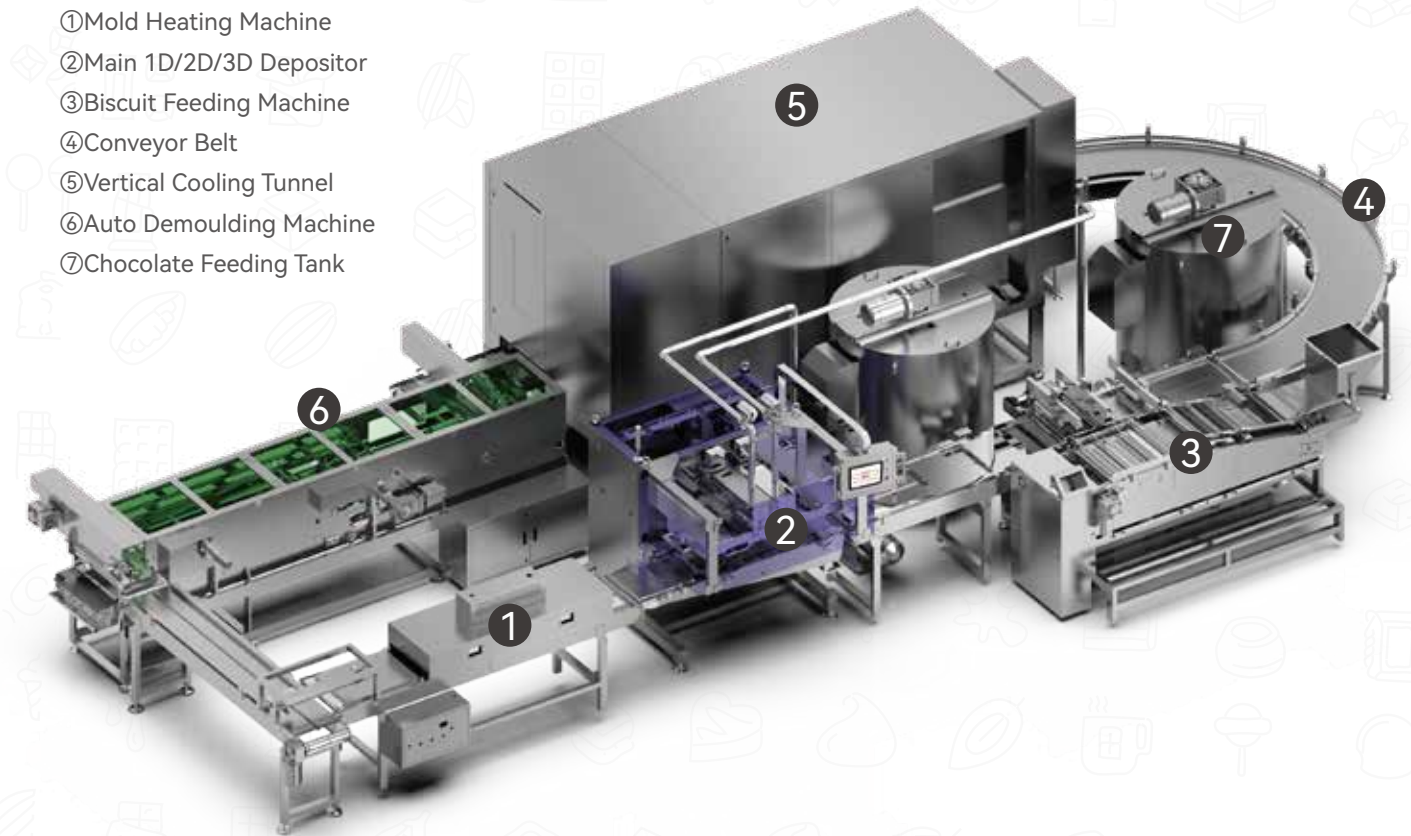
## 1D/2D/3D Depositor

<b>Depositing Speed</b>	▶	6-18 moulds/min 150-300kg/h
<b>Qty of Piston</b>	▶	24/32/48/72/96*2 pistons, depending on the product size
<b>Diameter of Piston</b>	▶	8-12-14-16-20-25mm
<b>Products Per Shot</b>	▶	Up to 192 pcs
<b>Servo Motor</b>	▶	3-5 sets of Delta servo motors
<b>Movable Axis</b>	▶	A+B+X+Y+Z Axis, X and Y is optional
<b>Depositing Mode</b>	▶	A/B/AB+X+Y+Z
<b>Depositing Accuracy</b>	▶	≤±0.1g Or 0.05g
<b>Filling Rate</b>	▶	≤70%,depends on the filling flowability
<b>Voltage</b>	▶	380V/415V/ Customized
<b>Power</b>	▶	About 10KW
<b>Dimension</b>	▶	2000*1580*1600mm
<b>Mould Size</b>	▶	450-300-30mm/450-230-30mm
<b>Servo Motors</b>	▶	Delta
<b>PLC</b>	▶	Delta
<b>HMI ( Touch Screen )</b>	▶	Delta
<b>Pneumatic Parts</b>	▶	SMC/AirTac
<b>Temperature Sensor</b>	▶	PT100

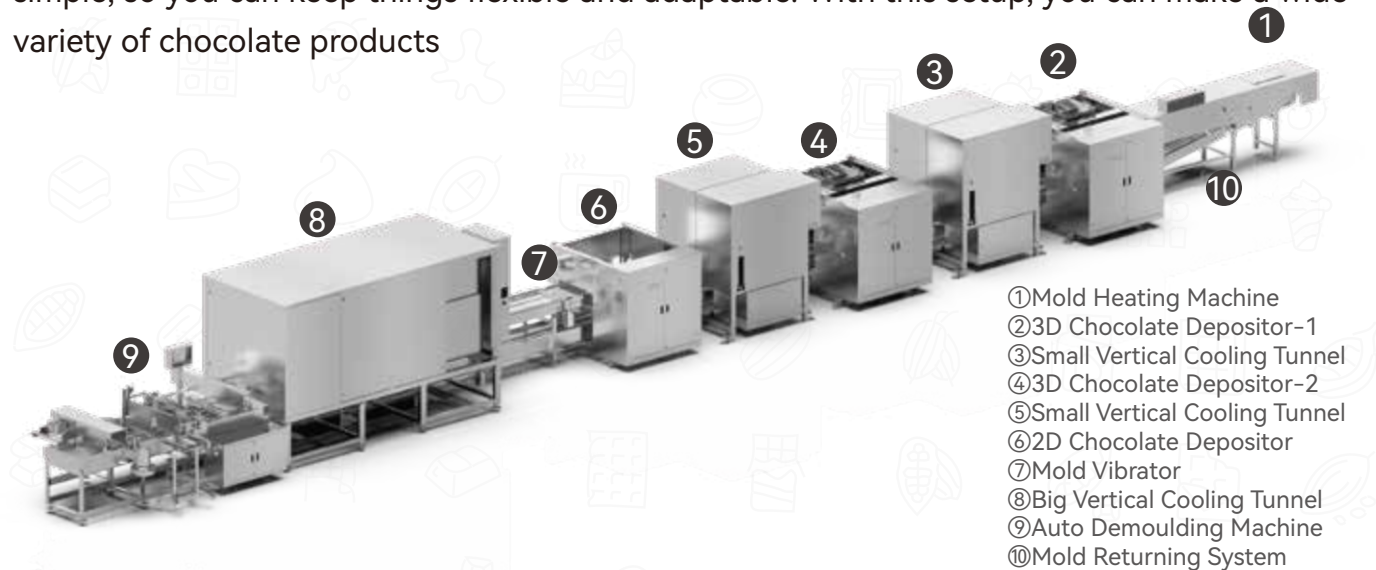


# COMBINED 1D/2D/3D CHOCOLATE DEPOSITING LINE

- ①Mold Heating Machine
- ②Main 1D/2D/3D Depositor
- ③Biscuit Feeding Machine
- ④Conveyor Belt
- ⑤Vertical Cooling Tunnel
- ⑥Auto Demoulding Machine
- ⑦Chocolate Feeding Tank



This chocolate molding line can make varieties of chocolate products at medium to high volumes. With its modular design, we can easily add or modify the system to meet your specific needs. Plus, our decentralized control system makes adding production stations simple, so you can keep things flexible and adaptable. With this setup, you can make a wide variety of chocolate products



- ①Mold Heating Machine
- ②3D Chocolate Depositor-1
- ③Small Vertical Cooling Tunnel
- ④3D Chocolate Depositor-2
- ⑤Small Vertical Cooling Tunnel
- ⑥2D Chocolate Depositor
- ⑦Mold Vibrator
- ⑧Big Vertical Cooling Tunnel
- ⑨Auto Demoulding Machine
- ⑩Mold Returning System



# COLD PRESS CHOCOLATE MOLDING LINE

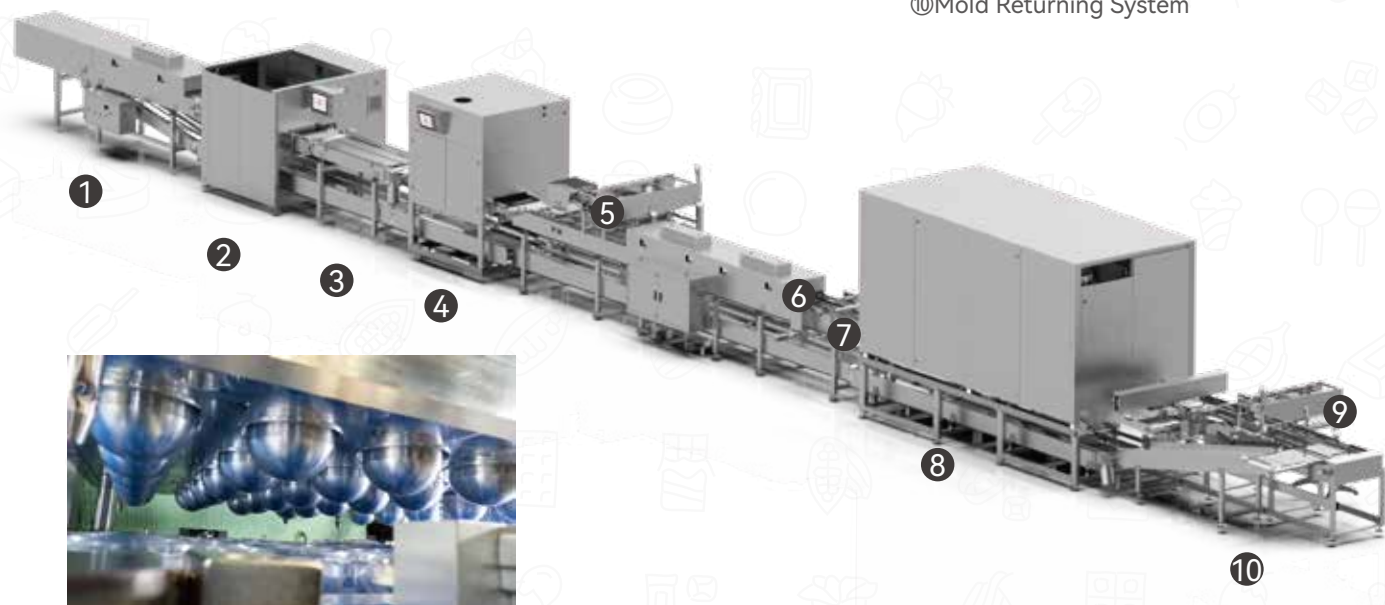
The Cold Press chocolate molding line is a versatile solution that can produce various types of hollow chocolate products, including chocolate bombs, hollow figures, surprise eggs, etc. This line is designed to create perfect, thin, and even chocolate shells, which allows for the production of bespoke and complex products.

Using the Cold Press chocolate molding line, a wide range of fillings can be incorporated, including aerated masses or liquid fillings. The one-shot technology allows for several fillings to be deposited into the shell with a single depositor. By combining the Cold Press chocolate molding line with 1D/2D/3D depositors, precise volumes for chocolate and fillings can be achieved, providing perfect cost control.

One key advantage of the Cold Press technology is the consistent quality of products, irrespective of external factors. However, to achieve optimal results, a rotary dehumidifier is required to create a low temperature and low humidity environment that prevents condensation in the cold press machine.



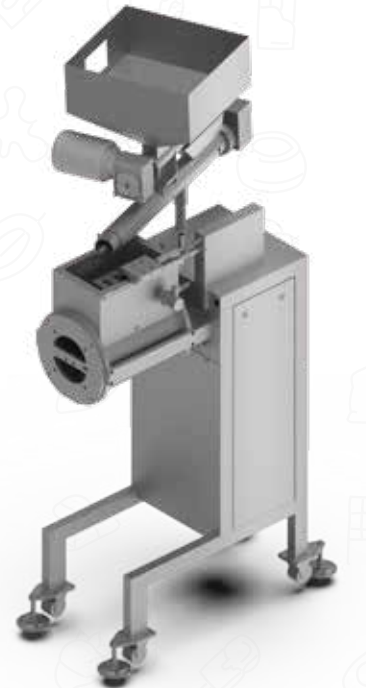
- ①Mold Heating Machine
- ②1D/2D/3D Depositor
- ③Mold Vibrator
- ④Cold Press Molding Machine
- ⑤Powder&Marshmallow Feeding Machine
- ⑥Heating unit
- ⑦Mold-close and press machine
- ⑧Vertical Cooling Tunnel
- ⑨Auto Demoulding Machine
- ⑩Mold Returning System



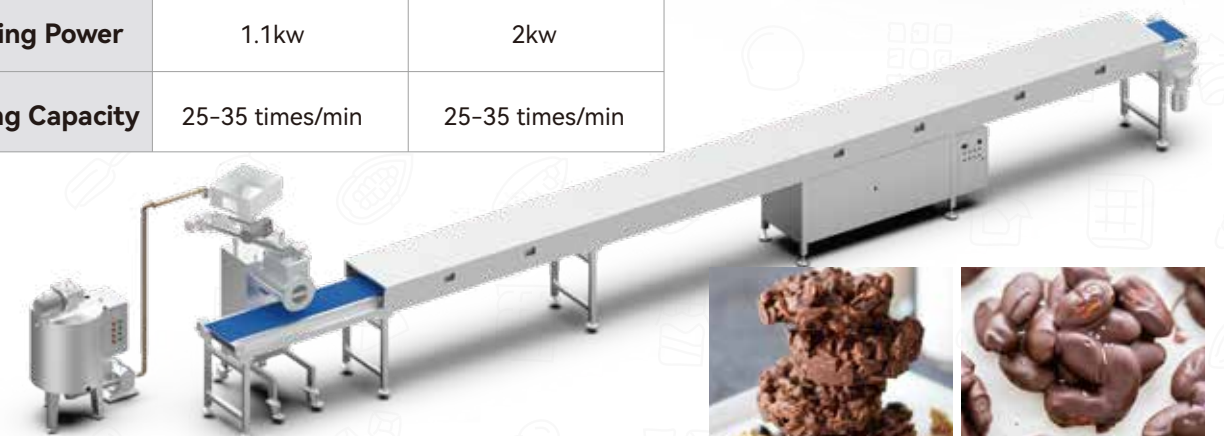
<b>Productivity</b>	▶ 2-6 moulds/min
<b>Thickness of Chocolate Cup</b>	▶ 2mm-5mm
<b>Water Chiller</b>	▶ 10HP
<b>Water Chiller Dimension</b>	▶ 1100-1500-1600mm
<b>Water Temperature</b>	▶ 22 °C to-15°C
<b>Total Power</b>	▶ Around 10kw
<b>Power Supply</b>	▶ 380V/415V-50HZ, Or customized
<b>Compressed Air Source</b>	▶ 0.6MPa
<b>Mould Size</b>	▶ 450-225-30mm, 450-300-30mm, or customized
<b>Dimensions</b>	▶ 2000*1260*1850mm
<b>Weight</b>	▶ 800kg

# CHOCOLATE CLUSTER

The Cluster Former includes a special feed hopper with stirring and spreading devices to fill the cavities in the metering drum. On demand we can also supply the mixers and dosing devices for the continuous or batch wise preparation of the cluster mixture. For cleaning after production, the entire metering drum is readily removable and also interchangeable for producing different shapes, sizes or weights of clusters.



Model	TC-E400F/H	TC-E600F/H
<b>Belt Width</b>	400mm	600mm
<b>Mixing Power</b>	2.3kw	2.3kw
<b>Forming Power</b>	1.1kw	2kw
<b>Forming Capacity</b>	25-35 times/min	25-35 times/min





# FULL AUTOMATIC CHOCOLATE MOULDING LINE

\*Pull-out type depositing head: Makes switching products, changing plates and cleaning the depositor much easier.

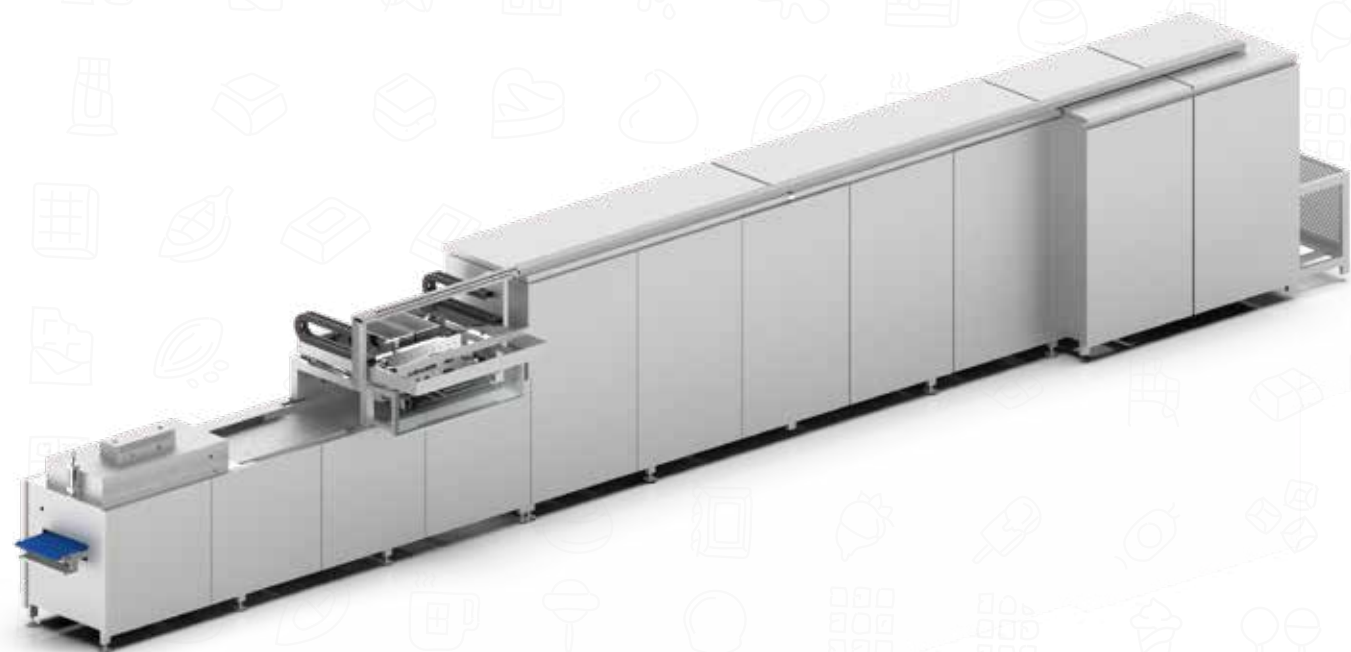
\*Triple tension protection system for Chain: Protects the chain, moulds and the entire machine automatically in case of jam.

\*Mould twister and double demoulder ensures a 100% demoulding.

\*Servo motor is contamination-free and combined with planetary gear, enabling precise depositing and easy product parameter modification.

\*Remote diagnosis: Monitor and edit the machine program online, saving time in case of trouble shooting.

\*Moulds Heater: Automatically open when the moulding line stops, preventing moulds from getting burnt inside.



<b>Depositing Line Type</b>	Single/Double/Triple Depositors
<b>Depositing Speed</b>	12-25 moulds/m 250-600kg/h
<b>Depositing Accuracy</b>	<±0.1g
<b>Depositor Type</b>	Fixed or movable
<b>Filling Rate</b>	Chocolate Filling<70% Other Filling<60% Nuts<5mm-one color product Nuts<1mm-2 colors product
<b>Mould-Lifting</b>	Support, Optional
<b>Remote Debugging</b>	Support, Optional
<b>Pull-Out Depositor</b>	Support, Optional
<b>Mould Amount</b>	333 pcs
<b>Mould Size</b>	510-200-30mm
<b>Voltage</b>	380V/415V or Customized
<b>Cooling Tunnel(12 layers)</b>	Temperature range: 0-room temperature, Compressor:Brand: 20HP Copeland/Bitzzer Air volume:4X4015m³/h Total defrosting power:10kw
<b>Structure</b>	Full Stainless steel
<b>Total Power</b>	42kw(Including defrosting power 10kw)
<b>Weight</b>	5500kg
<b>Dimensions</b>	13250× 1200 × 2250mm





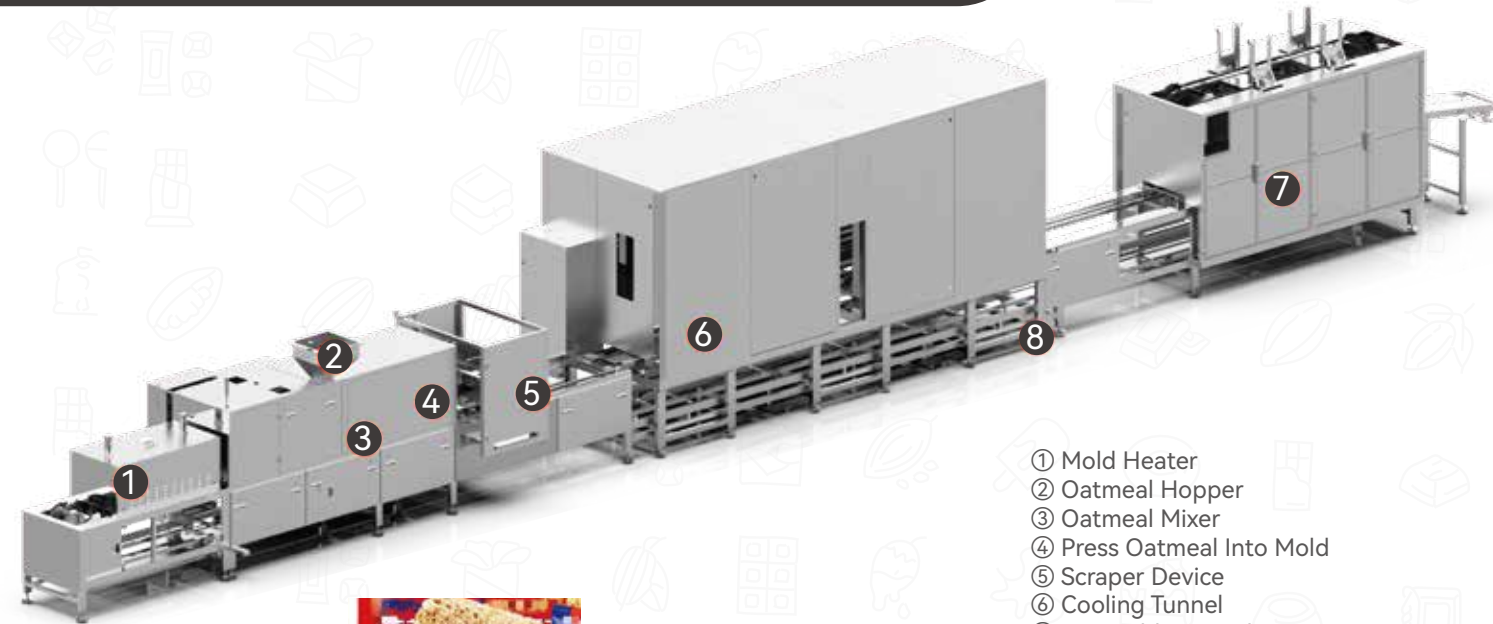
# CHOCOLATE DROPS/CHIPS DEPOSITING MACHINE

The chocolate chips depositing line features advanced PLC system control, allowing for maximum customization of chocolate chip size to meet client requirements. The chips machine head is also designed to be movable, and production speeds are up to 30% faster than traditional depositors. The inclusion of a butterfly valve ensures uniform product sizing, and the machine can be equipped with cooling tunnels. It is purpose-built for efficient production of chocolate drops, equipped with a reliable chocolate feeding system, and available in widths ranging from 400mm to 1200mm depending on production capacity needs.



Model	DJ-D400	DJ-D600	DJ-D900	DJ-D 1000	DJ-D1200
PLC	DELTA	DELTA	DELTA	DELTA	DELTA
Motor	Gear Motor 750W	Gear Motor 750W	Gear Motor 1.1KW	Gear Motor 1.1KW	Gear Motor 1.5KW
Belt Width	400mm	600mm	900mm	1000mm	1200mm
Drop Size	5-30mm	5-30mm	5-30mm	5-30mm	5-30mm

# OATMEAL CHOCOLATE PRODUCTION LINE



- ① Mold Heater
- ② Oatmeal Hopper
- ③ Oatmeal Mixer
- ④ Press Oatmeal Into Mold
- ⑤ Scraper Device
- ⑥ Cooling Tunnel
- ⑦ Demoulding Machine
- ⑧ Mold Circulating System



- ① Mold Heater/Demolder
- ② Oatmeal Hopper with Mixer
- ③ Press Oatmeal Into Mold
- ④ Cooling Tunnel
- ⑤ Demoulding Machine
- ⑥ Chocolate Feeding System
- ⑦ Oatmeal Feeding Machine

Model	Productivity	Compressed Air	Total Power	Mold Size	Mold Amount	Electric Parts	Structure
OCM-300	200-400kg/h 8-14molds/min	0.6MPA	25kw	470*253*30 mm	150pcs	DELTA/Schneider /Autonics/SMC	Full Stainless Steel
OCM-600	400-600kg/h 8-14molds/min	0.6MPA	30kw	800*300*30 mm	280pcs	DELTA/Schneider /Autonics/SMC	Full Stainless Steel



# HORIZONTAL COOLING TUNNEL

<b>Belt Width Available</b>	▶ 400/600/900/1200/1500mm
<b>Length Available</b>	▶ >2.5m
<b>Support for Cover</b>	▶ Air Spring
<b>Speed Control</b>	▶ Stepless
<b>Belt Deviation Correction</b>	▶ Automatic
<b>Belt Tension Adjustment</b>	▶ Handwheel
<b>Cleaning</b>	▶ Open Space for cleaning
<b>Frame</b>	▶ Stainless Steel
<b>Belt</b>	▶ White/Blue Food Grade PU
<b>Compressor</b>	▶ Emerson
<b>Temperature Controller</b>	▶ Autonics-Korea

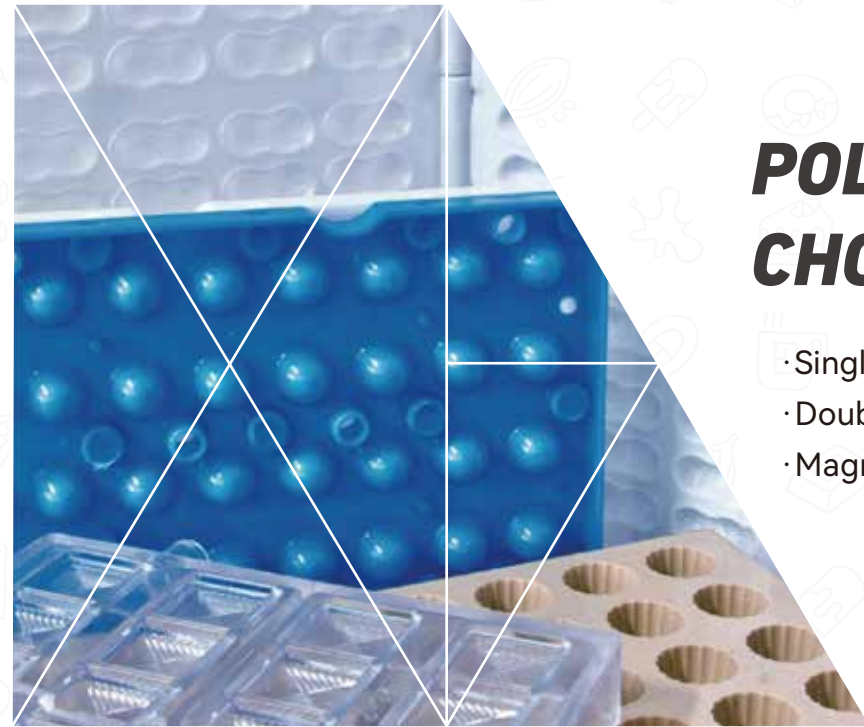


# VERTICAL COOLING TUNNEL



Capacity	20 moulds (Transition type)	180 moulds	240 moulds
<b>Power</b>	5.5kw	18kw	23kw
<b>Dimension</b>	2000-1520-1930mm	5197-1675-2266mm	5197-1675-2686mm
<b>Layers</b>	10 layers	15 layers	20 layers
<b>Compressor</b>	5P water or air cooled, Copeland or Bitzer	15P water or air cooled, Copeland or Bitzer	20P water or air cooled, Copeland or Bitzer
<b>Temperature Range</b>	0°C-room temperature	0°C-room temperature	0°C-room temperature





## POLYCARBONATE CHOCOLATE MOLD

- Single plate molds
- Double plate magnetic molds
- Magnetic molds with iron plate

Mold Size 275\*135/175mm 300\*225mm 450\*225/300mm 510\*200mm



For more mold designs, please contact us for catalog.



# CHOCOLATE COATING SERIES



# CHOCOLATE & SUGAR PANNING MACHINE

Panning is a traditional technique used to coat dried fruits, nuts, and candies with chocolate, sugar, and powder. Our panning machines are equipped with speed control to optimize the coating process for different sizes and types of products. They feature a built in electric heater for hot air, but a separate air cooler is required for efficient operation. The introduction of cold air into the coating tank speeds up the coating process, while hot air is used for shaping to create a smooth, even candy surface as required. Our panning machines are available in sizes ranging from 400mm to 1500mm, making it easy to find the best fit for your lab or factory.



Model	PGJ-400	PGJ-600	PGJ-800	PGJ-1000	PGJ-1250	PGJ-1500
Dimensions	410*400*600 mm	600*600*750 mm	1200*800*1250 mm	1300*1000*1350 mm	1400*1250*1550 mm	1700*1500*1700 mm
Productivity	1-3kg/batch	10-15kg/batch	20-50kg/batch	50-80kg/batch	80-120kg/batch	100-170kg/batch
Motor Power	0.2KW	0.2KW	0.75KW	1.1KW	2.2KW	3.5KW
Fan Power	60W	60W	80W	80W	120W	150W
Heating Power	1KW	1KW	2KW	2KW	4KW	4KW
Rotary Speed	23-46r/min	23-46r/min	16-32r/min	16-32r/min	12-23r/min	6-12r/min
Package Size	600*600*800 mm	800*800*950 mm	1400*1000*1450 mm	1500*1200*1550 mm	1600*1500*1800 mm	2000*1700*2000 mm
Net Weight	30KG	40KG	90KG	150KG	250KG	500KG
Gross Weight	65KG	80KG	140KG	200KG	350KG	600KG
Thickness	1.5mm	1.5mm	1.5mm	1.5 or 2.0mm	3mm	4mm

# BELT CHOCOLATE COATING MACHINE

The Belt Chocolate Coating and Polishing machines are ideal for creating delicious chocolate-covered treats such as peanuts, almonds, raisins, puffed rice balls, jelly candies, hard candies, and QQ candies. As the pioneers of the first Belt Chocolate Coating Machine in China, we have continued to enhance and refine our technology over the years. Our machines are not only durable but also user-friendly, enabling efficient and hassle-free chocolate production.

Output	200-300kg/batch
Total Power	15KW
Dimension	2450-1650-2250mm
Net Weight	800kg
Belt Speed	5-20m/min
Belt Width	1650mm
Compressed Air	0.4MPa
Power Supply	380V 50HZ or customized
Work Temperature	15-22°C, humidity≤50%
Cooling System	7HP Air conditioner for hot and cold air supply
Electronic Part	Schneider, Delta, SMC
PLC and HMI	DELTA



1. Automatic production, large output, save manpower;
2. Automatic weighing system;
3. Automatic chocolate syrup feeding, coating and shaping, temperature control;
4. Automatic chocolate spraying and pouring in different production process;
5. Recipe production make sure final products from different batches are of the same size and quality.

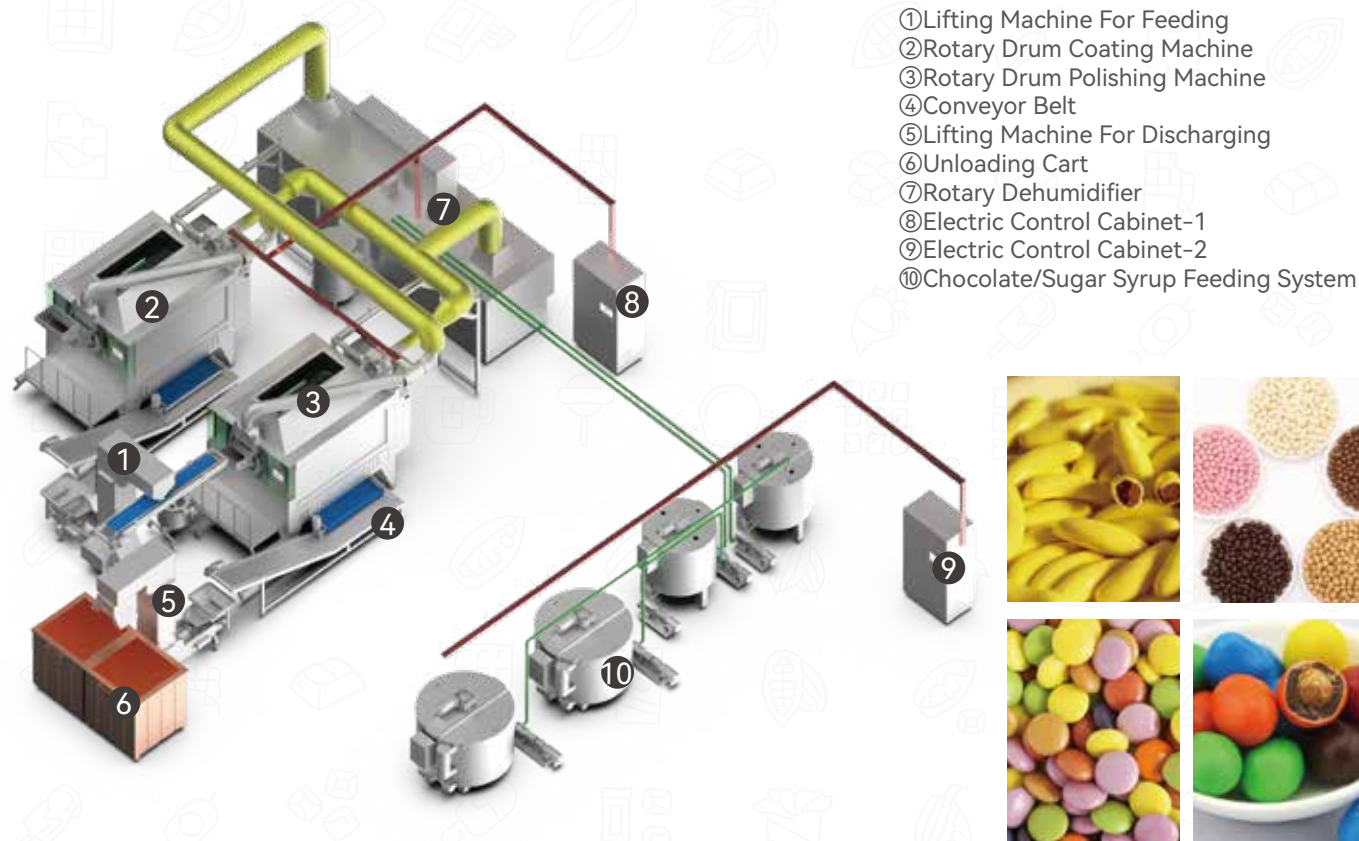


# ROTARY CHOCOLATE / SUGAR /POWDER COATING MACHINE

Hard sugar coating (spraying of solutions), soft sugar coating (spraying of solutions and application of solids) and chocolate coating are the processes that are most important in the confectionery industry. The essential requirements for the industrial use of coating and coating plants are:

- Short production times
- Cost reduction per production unit
- Constant quality
- Maximum space utilization
- Economical use of energy

The 3rd generation Rotary Coating Machine has become the go-to solution for chocolate coating, sugar coating, and powder coating. Its unique structure, consisting of a coating drum and high-pressure spray nozzles, allows for coating not only round or oval core material but also flat or irregular shapes. Many factories use small coating pans to make sugar coating, which takes up a lot of space and requires more manpower. The rotary sugar coating machine can significantly reduce costs, and the full automatic production process ensures that candies from different batches are of equal quality.

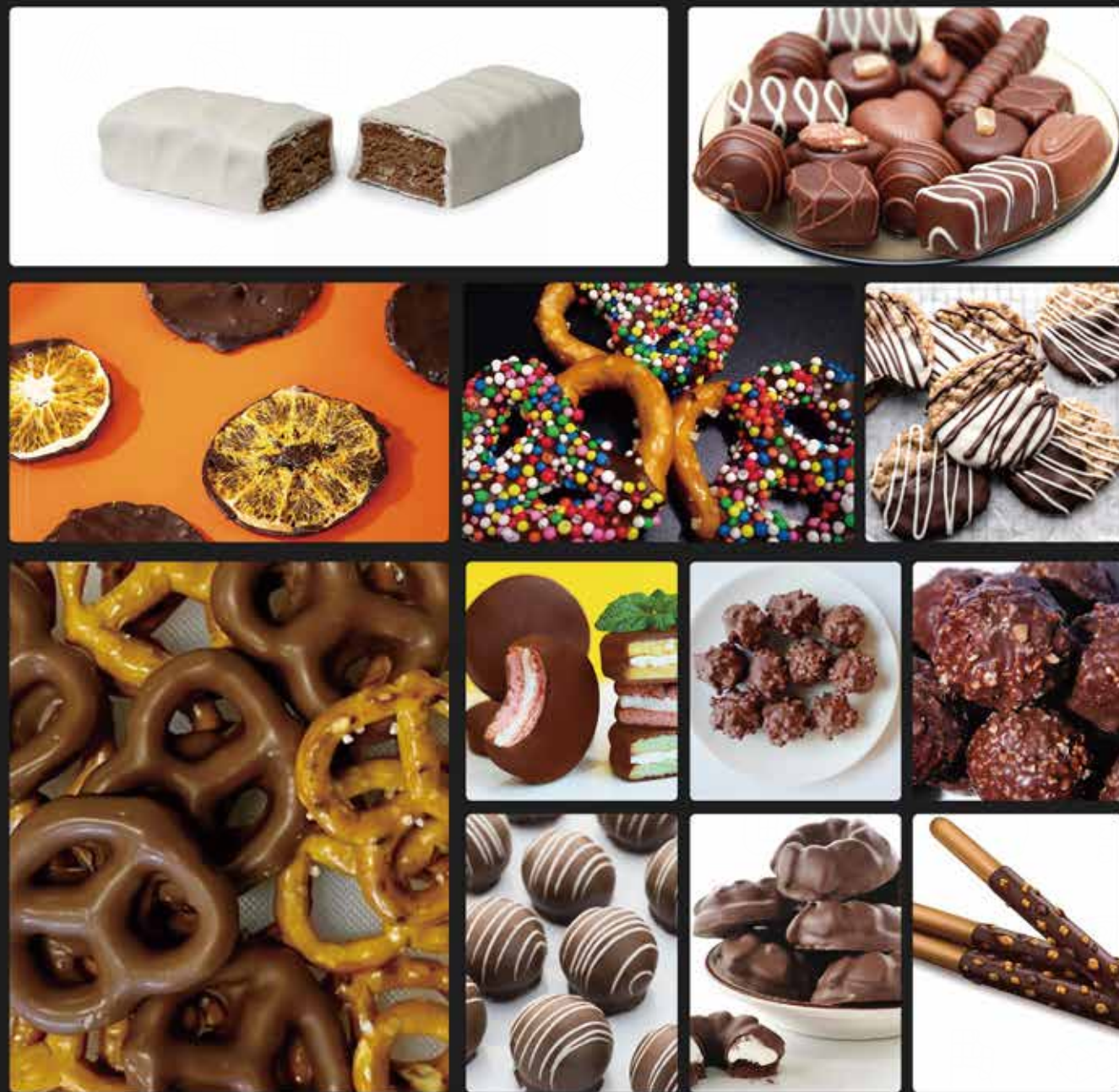


- ①Lifting Machine For Feeding
- ②Rotary Drum Coating Machine
- ③Rotary Drum Polishing Machine
- ④Conveyor Belt
- ⑤Lifting Machine For Discharging
- ⑥Unloading Cart
- ⑦Rotary Dehumidifier
- ⑧Electric Control Cabinet-1
- ⑨Electric Control Cabinet-2
- ⑩Chocolate/Sugar Syrup Feeding System

- \*PLC-controlled automatic material loading, processing and unloading;
- \*Big capacity, save space and manpower;
- \*Automatic syrup spray, powder spray and powder dust removal;
- \*Automatic cleaning, drying and dehumidification system;
- \*Enclosed space, temperature and humidity controllable, no contamination;
- \*Machine is capable of chocolate coating as well as crispy sugar coating;
- \*Machine has been widely used in foods and pharmaceuticals industries as well as military industries;
- \*Machine can be used for polishing after the coating process.

Model	500L	1000L
<b>Capacity</b>	400-600KG/batch	800-1200KG/batch
<b>Chocolate Coating Speed</b>	45-90 min/batch	45-90 min/batch
<b>Crispy Sugar Coating Speed</b>	3-6 h/batch	3-6 h/batch
<b>Coating Machine Power</b>	12KW	14KW
<b>Rotary Speed</b>	2-12rpm	2-12rpm
<b>Feeding Window Diameter</b>	450MM	450MM
<b>Rotary Drum Diameter</b>	1600mm	1600mm
<b>Rotary Drum Length</b>	1500mm	2900mm
<b>Air Supply For Air Cylinder</b>	0.6MPA	0.6MPA
<b>Powder Tank (Optional)</b>	100L	100L
<b>Hot Water Tank</b>	300L tank+6kw heating	300L tank+6kw heating
<b>Core Material Size</b>	≥2mm	≥2mm
<b>Air Conditioner</b>	10HP	15HP
<b>Rotary Dehumidifier Capacity</b>	9-13kg/h	22-25kg/h
<b>Power Supply</b>	380V-50HZ or customized	380V-50HZ or customized

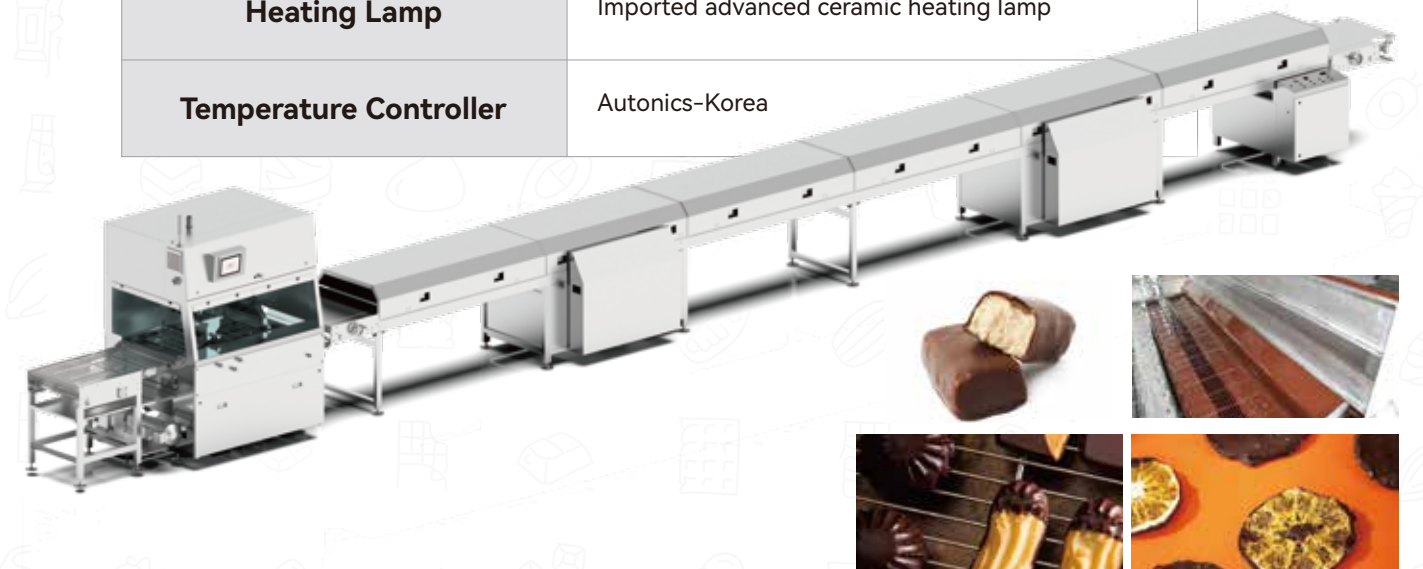




# CHOCOLATE ENROBING SERIES

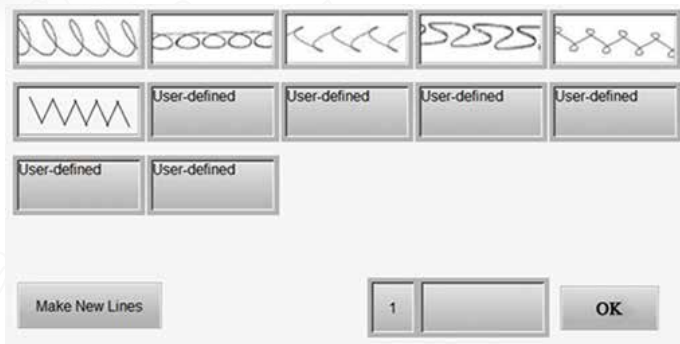
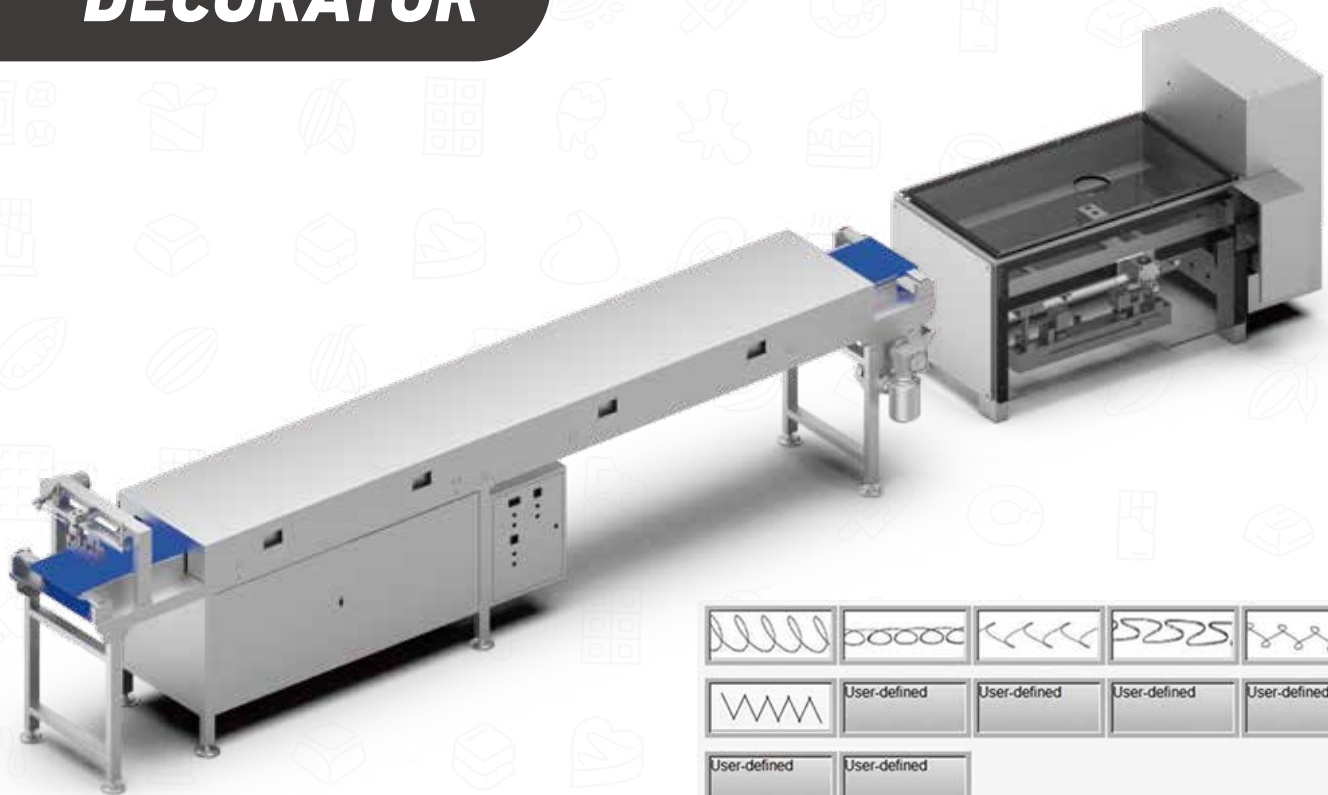
## CHOCOLATE ENROBING MACHINE

<b>Belt Width Available</b>	400/600/900/1200/1500mm
<b>Structure</b>	Full Stainless Steel
<b>Scope Of Application</b>	Real Chocolate/Compound Chocolate/Caramel, etc Full Cover/Bottom Cover
<b>Feeding Conveyor</b>	Collapsible, easy for maintenance
<b>Chocolate Pump</b>	Durrex Rotor Pump
<b>Chocolate Tank</b>	With Screw Mixer
<b>Air Blower</b>	Movable
<b>Chocolate Circulation</b>	Inlet/Outlet/Inner Circulation/External circulation
<b>HMI</b>	Delta Touch Screen
<b>Electric Parts</b>	Delta, Schneider
<b>Heating Lamp</b>	Imported advanced ceramic heating lamp
<b>Temperature Controller</b>	Autonics-Korea





# DECORATOR

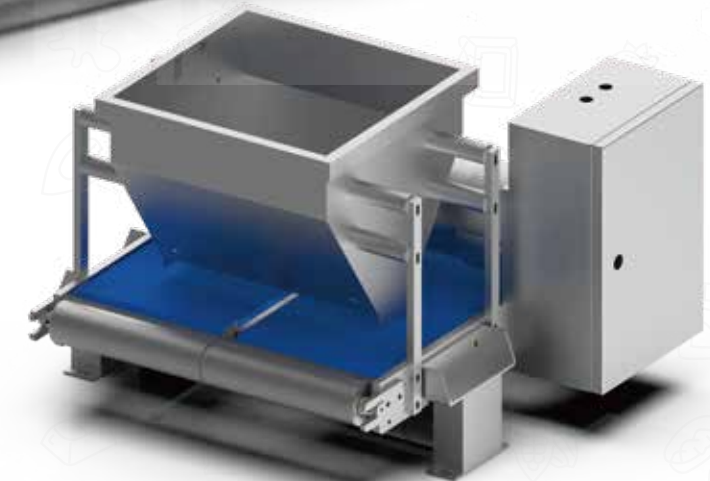
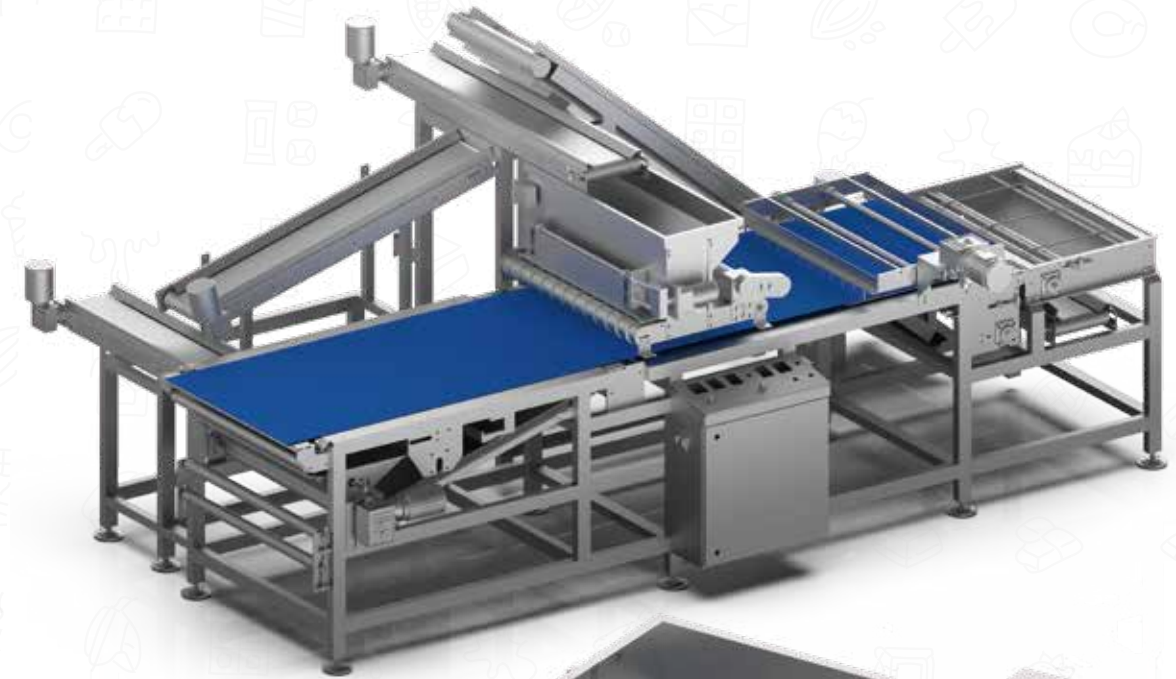


<b>Standard Decorator</b>	Z or S type simple decorating
<b>Smart Decorator</b>	Servo Motor Driven PLC controlled Suitable for a variety of simple or complex decorating
<b>Decorator Structure</b>	Standalone/Stand on cooling tunnel



# NUTS FEEDER

<b>Standard Nuts Feeder</b>	Stand on Cooling Tunnel Collect excess nuts at the end of cooling tunnel Speed adjustable vibrator feeder
<b>Smart Nuts Feeder</b>	Stand-alone feeder with a recycling system Speed adjustable vibrator feeder With mixer to make sure full coverage

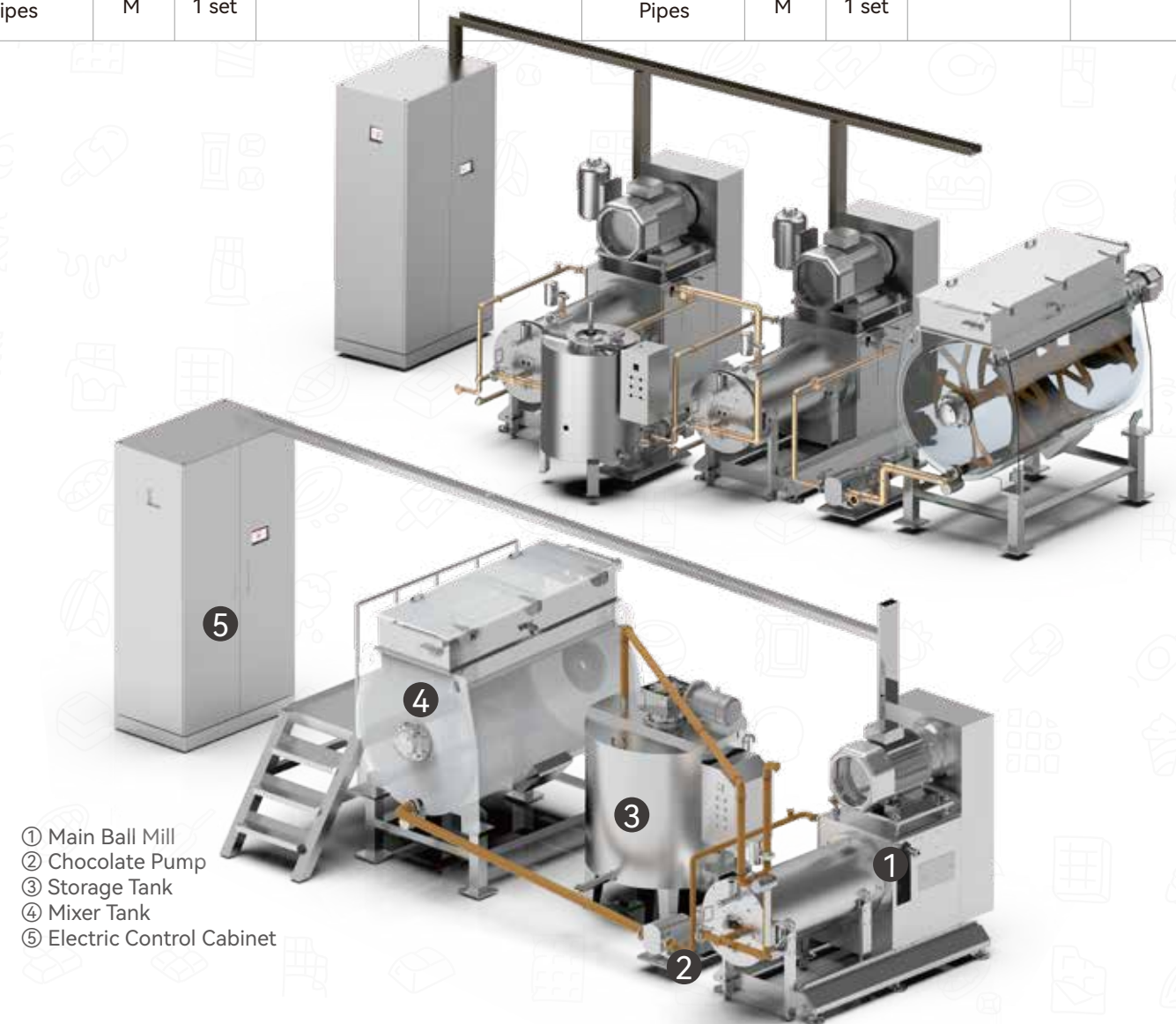




# CHOCOLATE SYRUP PROCESSING SERIES

## HORIZONTAL CHOCOLATE BALL MILL

LST-BM1000				LST-BM500			
List	Remarks	Fineness	Output	List	Remarks	Fineness	Output
Ball Mill	BM500 2units	8-25µm	1-2T/h	Ball Mill	BM500 1unit	8-25µm	0.5-0.8T/h
Mixer Tank	1000L 1 unit			Mixer Tank	1000L 1 unit		
Transfer Tank	150L 1 unit			Transfer Tank	1000L 1 unit		
Syrup Pump	2T/h 2 units			Syrup Pump	2T/h 1unit		
Strong Magnetic Strainer	M 1 unit			Strong Magnetic Strainer	M 1 unit		
Water Chiller	7P 1 unit			Water Chiller	5P 1 unit		
Pipes	M 1 set			Pipes	M 1 set		



- ① Main Ball Mill
- ② Chocolate Pump
- ③ Storage Tank
- ④ Mixer Tank
- ⑤ Electric Control Cabinet



## VERTICAL CHOCOLATE BALL MILL

Vertical ball mill is a low-speed agitated type mill, designed for fine grinding of cocoa liquor, chocolate, fat, and sugar-based compounds for micronization purposes. It is efficient, reliable and commonly used by many customers worldwide. The machine comes equipped with 12mm steel balls and a chocolate pump, which work together to micronize the raw materials as they enter the bottom of the ball mill vessel. The chocolate is continuously circulated from bottom to top, ensuring even grinding. The machine features a stainless steel vessel, is jacketed and temperature is automatically adjustable. When operating, the machine automatically regulates cold water inlet/outlet based on syrup temperature. The final product has a fineness of 18-25 microns, usually achieved after 4-6 hours of operation. Dehumidifying and odor removing system is optional.



Capacity	Grinding Time	Grinding Fineness	Weight of Balls	Motor Power	Packing Size	Packing Weight
50L	4-6 hours	18-25µm	160KG	3KW	944*64*114cm	350KG
300L	4-6 hours	18-25µm	260KG	15KW	182*144*202cm	1470KG
500L	4-6 hours	18-25µm	360KG	30KW	176*166*221cm	2050KG
1000L	4-6 hours	18-25µm	560KG	45KW	180*160*248cm	2350KG

## CHOCOLATE REFINER



20L Chocolate Refiner

Horizontal Chocolate Refiner

Vertical Chocolate Refiner

## CHOCOLATE CONCHE



Capacity	20L	40L	100L	500L	1000L	1500L	2000L	3000L
Grinding Time (h)	8-10	8-10	12-16	16-22	16-22	16-22	16-22	16-22
Main Motor Rotating Speed (rpm)	93	95	48	33	35	35	35	35
Grinding Fineness (micron)	20-25	20-25	20-25	20-25	20-25	20-25	20-25	20-25
Main Motor Power(kw)	20-25	2.2	5.5	15	22	30	37	45
Electrical Heating Power(kw)	0.6	1	2.5	5	2*2	6	3*2	12
Weight	295	400	1050	2572	3050	4850	5350	7500
Outside Dimensions (mm)	920*600*1110	1000*800*800	1200*1150*1050	2465*1146*1312	2627*1280*1520	2918*1650*1920	3040*1912*1920	3450*2016*2280



## CHOCOLATE MELANGER

The Melanger is an exceptional tool that offers a seamless and user-friendly experience. Thanks to its granite stones, this device provides chocolate makers with an unparalleled grinding capacity that results in a beautifully smooth and rich flavor. One of its key advantages is the continuous operating motor that ensures efficient grinding without the risk of overheating, making it a dependable and reliable machine. Additionally, the tilt mechanism feature makes it remarkably easy to clean and empty the contents of The Melanger. Whether you are a professional or a hobbyist, The Melanger is a top-of-the-line option that guarantees exceptional results with every use.



## CHOCOLATE STORAGE TANK

Model	Diameter	Material	Mixer Power	Speed (r/m)	Heating Power
50L	Φ736*780	SSS304	0.25KW	14	3KW
100L	Φ560*1250	SSS304	1.1KW	14	3KW
150L	Φ660*1330	SSS304	1.1KW	14	6KW
300L	Φ760*1620	SSS304	1.5KW	14	6KW
500L	Φ1000*1650	SSS304	1.5KW	14	6KW
1000L	Φ1200*1800	SSS304	2.2KW	14	9KW
2000L	Φ1500*2100	SSS304	3KW	14	12KW
5000L	Φ2000*2500	SSS304	5.5KW	14	27KW



## FAT MELTING TANK-SQUARE TYPE



Model	Diameter	Heating	Structure
100L	860*550*750 mm	3kw	Full SSS304
300L	1000*800*980 mm	6kw	Full SSS304
500L	1200*1150*840 mm	6kw	Full SSS304
1000L	1750*1150*1370 mm	9kw	Full SSS304
2000L	2228*1060*1598 mm	12kw	Full SSS304
High Speed Type	3000*1500*1150 mm	18kw	Full SSS304

## MELTING TANK-ROUND TYPE

Model	Diameter	Mixer Power	Speed (r/m)	Heating Power	Packing Dimension
1000L	Ø1500*1500 mm	2.2kw	14	12kw	1700*1900 mm
2000L	Ø1700*1799 mm	3kw	14	18kw	1900*2200 mm
3000L	Ø1800*1799 mm	5.5kw	14	24kw	2000*2200 mm





## CONTINUOUS TYPE CHOCOLATE TEMPERING MACHINE

The tempering process guarantees chocolate with a satin shine and a crispy bite. During tempering, the cocoa butter in the chocolate takes on a stable crystal-clear shape, which result in the silky taste in chocolate. Tempering also causes the chocolate to shrink as it cools, making it easier to demould . Our industrial tempering machines stand out because of the constant maintenance of the correct temperature, and the many possibilities inherent in the use of PLC.



\*Capacity: 250kg/h 500kg/h



## BATCH CHOCOLATE TEMPERING MACHINE

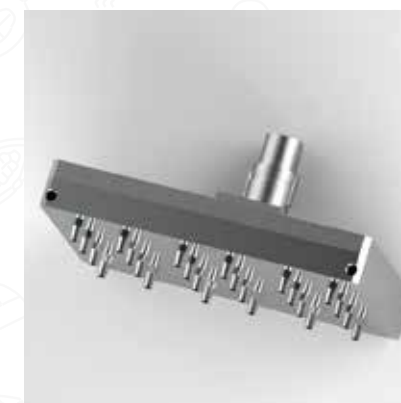
- \*Temper 20 kg of chocolate in just 15-20 minutes
- \*Touch screen control panel for easy operation
- \*Compact size
- \*Night mode feature ensures a smooth start-up
- \*Removable screw pump
- \*Screw pump speed adjustable
- \*Mixer speed adjustable
- \*Foot pedal dosing, automatic dosing
- \*Dosing plate, vibrator, enrober are optional



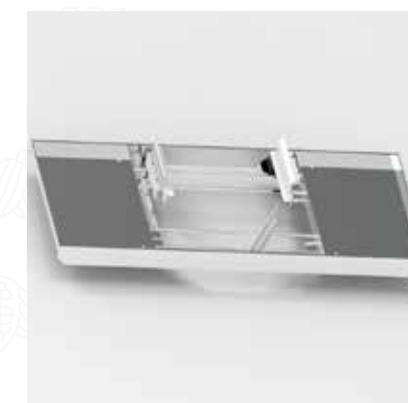
Model	TW-TP25	TW-TP60	TW-TP100
Pot Capacity	25L	60L	100L
Productivity	75KG/H	120KG/H	200KG/H
Total Power	4.5KW	6.5KW	6.5KW
Package Weight	245KG	360KG	430KG
Machine Size(L*W*H)	1060*840*1780mm	1350*880*1780mm	1600*770*1100mm
Package Size (L*W*H)	1250*800*1670mm	1450*900*1910mm	1450*900*1910mm



Enrober



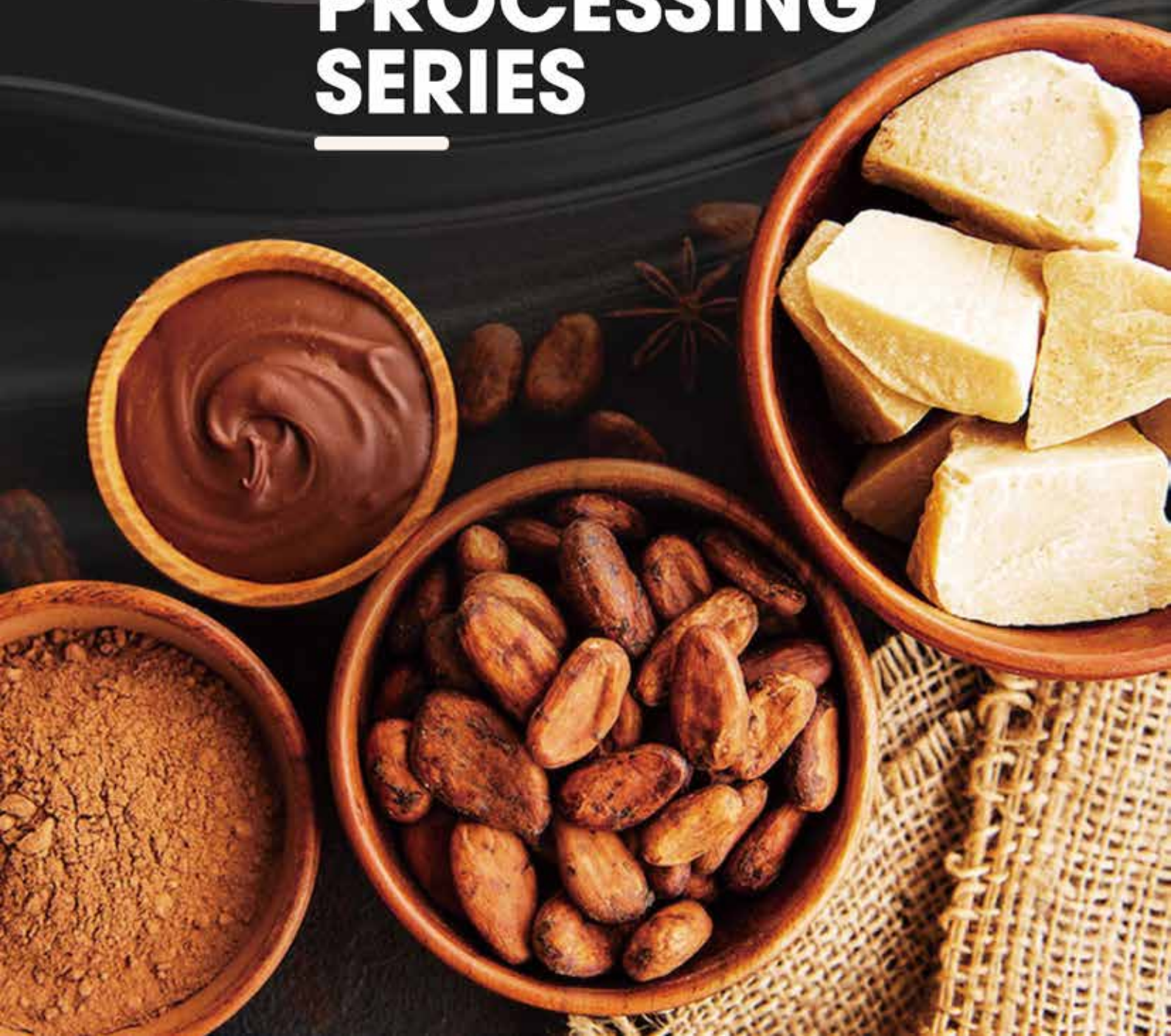
Dosing Head



Vibrator



# COCOA BEANS PROCESSING SERIES



## COCOA BEANS ROASTER

This machine is designed primarily for roasting various types of granular nuts including peanuts, chestnuts, walnuts, almonds, swallow beans, coffee beans, melon seeds, etc. It utilizes coal, electric, fuel oil, or infrared catalytic combustion type gas as a heat source, and utilizes the principle of heat conduction radiation to roast the material. During the roasting process, the nuts do not touch the framework, and the spiral piece in the drum continuously pushes the nuts, allowing for an uninterrupted rolling motion that ensures even heating. With this method, the baking quality, color, and taste are effectively guaranteed.



Model	Capacity (kg/h)	Motor Power (kw)	Electric Heating Power (kw)	Gas Heating Power (kw)
MHK-1	80-120	1.1	18	2~3
MHK-2	180-250	2.2	35	4~6
MHK-3	280-350	3.3	45	6~8
MHK-4	380-450	4.4	60	8~10
MHK-5	500-650	5.5	70	10~12



## COCOA BEANS WINNOWER

This machine is composed of peeling roller, fan sieve and sorting parts, with simple and compact structure, it is easy to operate. It works stably to ensure safety and reliability.

### Working Principle:

Cocoa beans are uniformly fed into the hopper, peeled by rollers, then dropped to the vibrating sieve for screening. The wind blower sucks the peeled skins of different sizes to the Shakron outside of the machine. The peeled cocoa bean kernels are discharged through the material port, and all the peeling kernels can be separated by adjusting the size of the wind force.



## COLLOID MILL

Through the relative movement of different geometric shapes of rotor grinding teeth and stator grinding teeth under high-speed rotation, the processed materials are subjected to strong shearing under the action of self-gravity, centrifugal force and other compound forces through the adjustable annular gap. Force, friction and high-frequency vibration help to achieve the purpose of dispersion, crushing, emulsification, homogenization and mixing.

Model	Fineness (μm)	Productivity (kg/h)	Motor Power (kw)	Motor Speed (r/min)	Dimension (mm)	Weight (kg)
JMS-85	2-50	80-300	5.5	18.5	680*380*880	120
JMS-130	2-50	150-500	11	Adjustable	990*440*1100	180
JMS-130	2-50	150-500	18.5	Adjustable	990*440*1100	180
JMS-260	2-50	250-1000	18.5	Adjustable	1000*500*1200	450



## AUTOMATIC SCREW OIL PRESS MACHINE

The automatic hydraulic oil press has features of high pressure and large capacity. It can be used for hot and cold pressing for variety nuts, such as cocoa beans, walnut, almond, pine nuts, sesame, olives and mountain tea seeds, etc.

Model	6ZL-180	6ZL-260	6ZL-300
Working Pressure	55Mpa	55Mpa	55Mpa
Pushing Force of Working	150t	190t	200t
Inner Dia of Pressing Barrel(mm)	180	230	300
Working Stroke of Piston(mm)	260	300	450
Capacity of Pressing Barrel(kg/h)	30	45	100
Main Motor(kw)	1.1	2.2	3
Motor of Heating(kw)	1.5	2	2
Overall Dimension(mm)	830*750*1240	830*750*1240	830*750*1240
Weight(kg)	510	780	1500



## COARSE COCOA CAKE GRINDING MACHINE

Model	WF-60	WF-300	WF-400	WF-500	WF-600
Productivity(kg/h)	30~200	100~400	150~600	200~1000	300~2500
Main Motor(kw)	2.2	4	5.5	7.5	15
Voltage(V)	380	380	380	380	380
Dimension(mm)	1020*520*1100	1020*520*1100	1200*730*130	1200*800*1350	1230*830*1400



## COCOA POWDER/SUGAR GRINDING MACHINE

Model	MLS-180	MLS-230	MLS-290	MLS-370	MLS-420	MLS-500
Productivity(kg/h)	5~60	10~80	30~200	80~400	100~800	200~1000
Feeding Size(mm)	6	8	10	12	12	12
Fineness(mesh)	5~120	5~120	5~120	5~120	5~120	5~120
Spindle Speed(r/min)	4500	4500	4500	4500	4500	4500
Total Power(kw)	2.2	3	4	7.5	15	18.5
Voltage(V)	220/380	220/380	380	380	380	380
Dimension(mm)	480*430*930	670*500*720	550*600*1250	600*700*1450	800*900*1550	1000*950*1400





# GUMMY SOFT CANDY HARD CANDY SERIES



## GUMMY DEPOSITOR

Gummy depositor comes with a 12L heated hopper for chocolate, gummy, caramel and hard candy. Stainless steel construction and 10 adjustable depositing nozzles can be aligned to different mold layout easily. Touch screen allows you to set and modify all the parameters in one station. Servo motor controlled depositing delivers accurately metered fillings with great flexibility and can deposit 18000-25000 candies per hour. Silicone molds, PC molds and steel molds with suitable dimension are all acceptable.

Control Method	Touch screen+PLC+Servo motors
Depositing Speed	30-60 times/min
Depositing Weight	1-4.5grams/shot multiple times deposit allowed
Productivity	18000-25000pcs/min
Hopper Capacity	12 Liters
Power Input	110-240V AC 50-60HZ
Total Power	2.5KW
Maximum Temperature	130°C
Nozzles/Pistons	10pcs
Machine Size (L*W*H)	620*550*600mm
Net Weight	60kg
Package Size	700*700*870mm
Package Weight	75kg





## GUMMY DEPOSTING LINE



## SUGAR COOKING POT

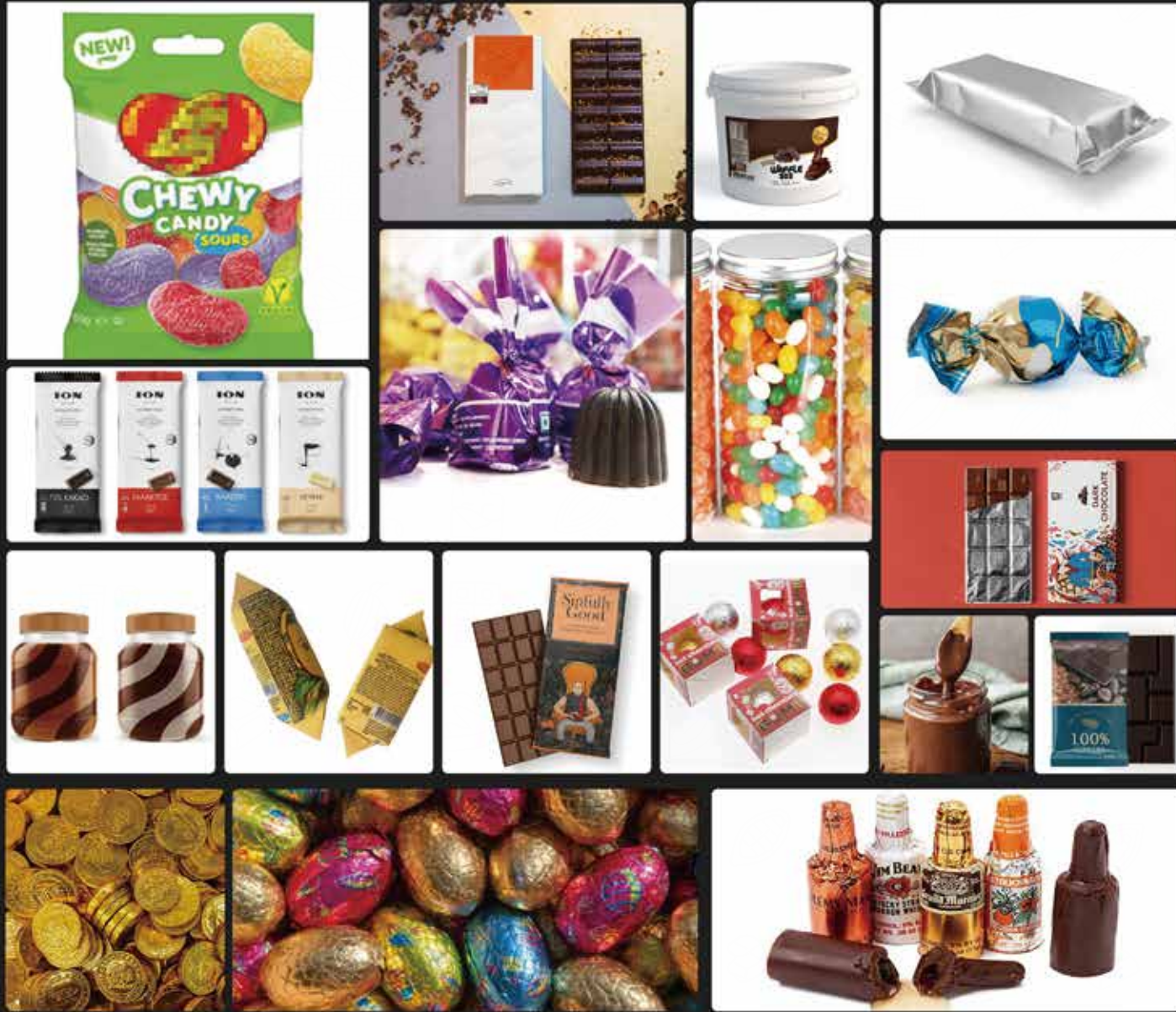


## CANDY SILICONE MOLD



For more mold designs, please contact us for catalog.





# CHOCOLATE PACKING SERIES

AUTOMATIC CHOCOLATE DOUBLE-TWIST PACKING MACHINE

AUTOMATIC CHOCOLATE TOP-TWIST PACKING MACHINE

AUTOMATIC CHOCOLATE FOLD ENVELOP PACKING MACHINE

AUTOMATIC CHOCOLATE PILLOW PACKING MACHINE

AUTOMATIC CHOCOLATE ALUMINUM FOIL PACKING MACHINE

TOY EGG CHOCOLATE PACKING MACHINE

AUTOMATIC CHOCOLATE FILLING MACHINE