Technical Data:

Model	500
Capacity (kg / h)	≥500
Main motor power (kw)	4
Heating power (kw)	5 × 4
Weight (kg)	950
Outside dimensions (mm)	1000 * 1200 * 1800

Product Description:
Chocolate temperature adjuster is designed according to the characteristics of the natural cocoa butter and cocoa butter equivalent (CBE). It is in vertical structure, the chocolate mass is fed from the bottom by the chocolate pump, then passing through four temperature adjusting zones and one temperature holding zone, then output from the top of the machine. After this process, the chocolate product will be well crystallized with smooth taste, good finishing and longer shelf life.

Packaging & Delivery:
1. The machine will be packed in a Wooden Case, Avoiding unexpected damage.
2. The machine will be shipped from Shanghai port.

Service:
1. Along with the separate machines, our company also has an ability to deliver integrated solutions for the manufacture of the chocolate product.

2. Engineers are available for traveling to the customer's site overseas, in order to launch and maintain machines, as well as to provide a team training at the customer's location.

Product Details:

Fcatory:

Certifications:

Clients witn us:

Chocolate products:

2 Chocolates

If you need help or require chocolate machinery or start up factories, let me know contact us, we can steer you in the right direction.