

Product Name :
Chocolate Production Line

Product Code :
MM-CHINA11005-0028



Description :

Chocolate Production Line

Technical Specification :

Raw Material Preparation

Cocoa liquor, cocoa butter, milk powder, sugar, and emulsifiers are precisely measured and mixed.

Refining

The mixture passes through a five-roller refiner, achieving a smooth chocolate paste with fine particle size ($\leq 20 \mu m$).

Conching

Removes moisture and volatile acids while improving aroma and texture.

Tempering

Ensures proper crystallization of cocoa butter, giving chocolate its glossy finish and snap.

Molding / Depositing

Automatic depositor fills molds with liquid chocolate or fillings.

Cooling Tunnel

Solidifies chocolate at controlled temperature and humidity.

Demolding & Packaging

Cooled chocolates are released automatically and proceed to flow-wrapping or pillow-packing.



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