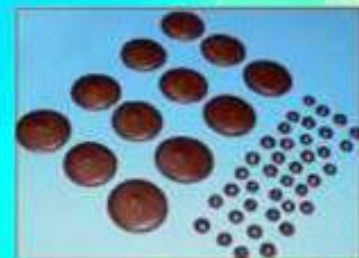


CCD CHOCOLATE DROP DEPOSITING LINE



- This kind of chocolate drop depositing line is used to produce small chocolate drops. It includes the moulding unit and cooling tunnel with chilling unit.

Belt width : 400~1200mm
 Molding speed : 0~15 times/minute
 Cooling temp : 0~10°C
 The min weight of drop : 0.098g

Note :
 Due to keeping innovation,
 the specification and
 Machine pictures or color
 are subject to alteration
 without notice!

CXJZ 10, CXJZ30, CXJZ60 SMALL CHOCOLATE MOULDING MACHINE



CXJZ60



CXJZ10/CXJZ30

- A very compact table-top machine that is ideal as an entry-level or secondary machine for chocolatiers or for a small patisserie or pastry kitchen. It is also perfect as a demonstration machine as it is relatively light and portable