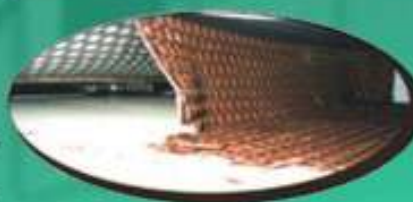




MDB CHOCOLATE CASTING MACHINE



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



BASIC SPECIFICATION:

Outout	100 ~300 kgs/h
Total power	28.23 kw
Line dimensions	10610 x 2090 x 2865 mm

This machine specializes in making colorful chocolate core material, chocolate bean, etc. it can make the relative forming moulds according to the chocolate shapes, such as spherical shape, button shape, olive shape, cashew shape, triangle shape, etc. the chocolate syrup is feed from the thermal tank thought the pump to the mould, the mould is working under the refrigeration situation, the lowest temperature can be regulated to $-28^{\circ}\text{C} - 30^{\circ}\text{C}$, it makes the liquid syrup in the mould become solid in a moment, and then transferred to cooler of $5^{\circ}\text{C} - 8^{\circ}\text{C}$ thought conveyor for further definite form. The finalized shape enters the rollerscreen barrel for remove the burr of the core, and automatically discharged. The part of molding contracting with the foods uses special products, which behaves in conformity with food sanitation GMP. The molding procedure is finished in a seal cavity, conformity with food sanitation GMP, less influence by the ambient temperature & humidity, with reducing the production cost, easy to change the moulds, reducing the time to stop machine, and improving the machine utilization ratio. Having real time monitored control system and guarantee the products quality, improving the production rate.