



CSM50/100 Oats Chocolate Production Line



This Oats Chocolate Production Line has a PLC interface control, simple operation, and automatic ejection. It mixes the crumbly granule, peanut granule, and sesame equably before depositing them in the mold to make natural bars with various geometrical patterns. The machine has a cooling tunnel as well.

An Oats Chocolate Production Line is a complete system that helps to produce high-quality chocolate products. It consists of several components, such as a heating unit, cooling unit, mixing chamber, and cutting machine. This type of production line can be used for producing high-grade chocolates for both commercial and personal use.

Product Description

An Oats Chocolate Production Line consists of several components that work together efficiently to produce high-quality chocolates for commercial and personal use. From heating units to cooling units, mixing chambers, and cutting machines, each component is vital in ensuring that your final product meets industry standards while being aesthetically pleasing and delicious!

Feature And Application:

With its many advantages including cost savings due to efficient production rates as well as higher yields due to precision cuts made by cutting machines – investing in an oats chocolate production line may be just what your business needs!

Technical Parameters

Model	CSM50	CSM100
Candy weight	according to the shape of candy	According to the shape of the sugar
Casting speed	>40moulds/min	>40moulds/mins
Power	6kw	4KW
Voltage	380v	380V
Size	12000jÁ2500jÁ1000mm	5000jÁ2500jÁ1000mm
Weight	about 4000kg	1500kg