

Automatic Chocolate Depositing Line HTL-TI/TII/TIII



This machine is designed to automatically feed a series of processes such as template baking, pouring, and tapping. It is suitable for pouring various geometric patterns of chocolate. It can cast two colors, sandwiches, nuts and other chocolate varieties. It has strong adaptability. Easy to operate.

Technical Parameters:

Model		HTL-I	HTL-II	HTL-III
specification				
Outout (KG/8HOURS)		800-2500	800-2500	800-2500
Pouring speed (N/MIN)		10-18次10-18 times		
Chocolate shap		Various shapes (more than 100 kinds), can be customized according to customer requirements		
power supply	Voltage	380V		
	(KW)	21	30	30
air pressure	DOSAGE 0.67 (m3/min)	0.22	0.412	0.1925
	PRESSURE (Mpa)	0.7		
Operating temperature	TEMP (oC)	20-25		
Cooling capacity	kcal/H	21800	21800	21800
Cooling tunnel temperature	TEMP (oC)	5-10	5-10	5-10
Chocolate weight	plain chocolate (g)	2.5-512		
	Chocolate sandwich (%)	15-40		
Machine weight (kg)		5250	6950	7450
Machine size (L*W*H)m		16.7*1.21*2.5	19.85*1.21*2.5	19.85*1.21*2.5