

## *Grain/Oat Chocolate Production Line HTL-T888A/HTL-T888B*



It is suitable for the molding production of coarse grain sugar mixed with chocolate, cereal, oats, chestnut rice, peanuts, nuts and other granular objects.

1. PLC control, industrial man-machine interface, dialogue operation, Chinese display parameters are intuitive and simple, and it is more convenient to select and use.
2. It can store dozens of different product formula parameters, product replacement can be done with one button, and parameters can be dynamically adjusted during operation.
3. The material of the forming part is selected 304, the precision rotor pump is injected, which is more stable and easier to clean, and meets the food hygiene standards.
4. The chocolate transfer and mixing temperature are controlled by a thermostat to stabilize the constant temperature of the chocolate slurry.
5. Automatic alarm device, reminding fault, chocolate position, low material
6. Direct compression molding, no rework waste and loss
7. Automatic paving, automatic leveling, automatic cooling, automatic demoulding, large output, high efficiency, no need for labor
8. The whole machine is mechatronics equipment, the positioning is very precise, the mold at the forming part is closely matched, the forming effect is good, and the finishing is beautiful.
9. The mold is a quick change template, which is convenient and quick to change the mold.

**Technical Parameters:**

<b>Model</b>	<b>HTL-T888A</b>	<b>HTL-T888B</b>
Production kg/24hours	20000-24000	8000-10000
Molding cooling rate T/min	8-11	4-5
Coarse grain sugar shape	Various shapes, can be customized according to customer requirements	
Number of templates n	90	68
Template size mm	800*300	800*300
Voltage	380V/50Hz	380V/50Hz
Host motor power kw	5.5	5.5
Freezer host power kw	22	7.5
Working temperature °C	30-35	30-35
Cooling capacity kw	49	17
Cooling tunnel temperature °C	5-10	5-10
Machine weight kg	3800	3000
Overall dimensions m	10*2.35*1.95	7.2*2.35*1.95