

Chocolate Chip Depositing Machine Chocolate Making Machine - DRQDJ



The chocolate chip depositing machine can produce smallest 0.098g chocolate chips and big chocolate drops. The depositor can be pneumatic or servo motors. There is a cooling tunnel to cool down chocolate chips. The width of the conveyor belt can be from 600mm to 1200mm.

The chocolate drops/chips can be poured on the conveyor belt directly and the weight of the each drop can also be adjustable.

The material of the line which touch with the chocolate is made in stainless steel or aluminium alloy except the conveyer belt is made in PU. The insulation board can be also stainless steel.

Specification:

Capacity	180-200kg/h	Power	45kW
Weight of chocolate	0.1-5g	Weight of machine	2500kg
Dimensions of the machine	22000*1540*1600mm	Cooling temperature	0-10°C