

300-500kg/h No Noise No Pollution Chocolate Melter With Siemens Motor

Specifications :

Payment Terms	L/C T/T Western Union
Keyword	chocolate melter,machine to melt chocolate,chocolate melting machine

Detail Introduction :

Chocolate Melter

The **Chocolate Melter** is a machine designed to meet all types of chocolate according to the chocolate maker's process requirements, resulting in a more stable chocolate paste and higher quality chocolate.

The **Chocolate Melting Machine** is designed to melt solid fats, including cocoa butter, cocoa liquor, and some vegetable fats, and has been recognized by chocolate manufacturers for its versatility.



Basic features of the Chocolate Tempering Machine.

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Model	01
Power	80kw
Conveyor Belt	Removable conveyor belt
Cleaning	Automatic hopper cleaning
Drive Motor	All movements are activated by 4 sets of 0.4kw servo motors
PLC	Standard DELTA PLC, Siemens PLC available
Power	110/220V-single phase 50/60HZ, or customized

Machine To Melt Chocolate produces more stable chocolate syrup crystals, which improves the taste and quality of the chocolate and is almost comparable to the first-tier chocolate brands. The main advantage of our equipment is that the price is more obvious, and when your investment cost is lower, then you will get higher economic benefits.

In addition, we can also provide you with very perfect after-sales service, no matter what kind of needs you have, we can provide you with the corresponding help. Now we have served customers from many countries and regions such as Singapore, Russia, Japan, France, Egypt, Nigeria, etc. With our help, our customers have established a stable market network in their local areas and gradually started to develop overseas markets.



What are our services?

Our main types of services	
Professional Production	Solutions Provide professional Chocolate Melting Machine solutions.
Professional R&D service	Provide professional machine design service according to each customer's requirements.
High Quality	We use strict quality control and inspection rules to ensure that all machines are in the best condition.
Fast delivery	For standard machines, our delivery time will be within 30 days.

Chocolate Tempering Machine is a process that changes the structure of the chocolate fat molecule combination so that it can be hardened at room temperature and present a certain crispness and attractive shine. If you are interested in our machines, feel free to contact us and we will provide you with the most cost-effective solution!