

CE, ISO9001 300kg/h Energy Saving Chocolate Melting Machine

Specifications :

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

Detail Introduction :

Chocolate Melting Machine

Chocolate Melting Machine is a new type of food machine with a very advanced production process, which can regulate the temperature of the chocolate and can choose different processes according to different types of chocolate, with very strict tempering procedure and precise temperature and time control, thus it can produce stable chocolate syrup with crystals quickly and efficiently.

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Specifications of Chocolate Melter.

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Model	YC-1	YC-2	YC-3	YC-4
Power (kW)	60	100	150	200
Capacity (L)	250	500	1000	2000
Weight (kg)	500	800	1200	1500
Machine To Melt Chocolate price ? \$?	1000	1200	1500	2000

Machine To Melt Chocolate price is our updated promotional price for 2022, please contact our **Chocolate Melting Machine** technical team for more details.

The **Chocolate Melter** has very clear advantages in terms of productivity and quality of production. The tempered chocolate syrup is more stable and produces a delicate, rich, and sweet chocolate, which is also easier to release from the mold, bringing significant economic benefits to chocolate manufacturers.



The main process of Chocolate Tempering Machine.

The main processes of the Chocolate Tempering Machine are?

Melting	The solid chocolate is first melted, usually at a temperature of about 60°C.
cooling down	The melted chocolate is further cooled down and stirred continuously during the cooling process to balance the chocolate until the temperature can be reduced to about 28°C.
warm up	The temperature of the cooled chocolate is raised again to stabilize the crystals and is heated to about 31°C.

Now our **Chocolate Tempering Machine** has been exported to many countries and regions around the world, such as Singapore, Canada, Japan, Brazil, India, Ethiopia, the Netherlands, etc. Countless customers have given very high praise, we can provide you with many different types of chocolate tempering processes, if you need, welcome to contact us, we will be happy to serve you!