

DR-QCJ400 Chocolate bean forming machine



Specification

The machine is specifically used to forming different shapes of chocolate beans.

The chocolate glaze is poured into the cavities of the two rollers with cooling system and form the chocolate beans. Then the chocolate beans fall on the conveyor belt and are sent to the cooling tunnel (three layers). After full cooling, then send to the deburring device. Then it needs the labor to take the chocolate beans from the chocolate bean forming line to the chocolate coating machine for coating or polishing.

Technical data

Capacity: 100-150kg/hour

Speed of rollers: 0.3-1.5r/min

Temperature of cooling roller surface: about -24°C

Temperature of cooling tunnel: 0-5°C

Cooling time: 18-30min

Total Power: 25kw

Size: 8620*1040*1840mm

Weight: 2500kg