

FTJ250 Sugar grinding machine/sugar mill



This machine is for grinding sugar to be sugar powder as required. The max. capacity is 250kg/hour.

To put one bag of sugar(about 50kgs) in hopper. There are screws under the hopper which will send sugar to the grinding device, after grinding, there will be a filter and the sugar powder will flow to the bag and the big grains will be ground again. There is a fabric bag can breathe freely.

Fineness degree before grinding is 0.5-2mm and after grinding is 100 mesh

The hopper and cover of the machine are ss304, frame and screws are iron, grinding device is Mn steel.

Technical Data:

Model	FTJ250
Capacity	250kgs/hour
Spindle Motor Power	7.5kw
Speed of main axis	3800rpm
Feeder Motor Power(screws)	1.5kw
Speed of conveyor motor	217rpm
Spindle Speed	3800r.p.m
Dimensions	1240x 960x1733mm
Packing Size:	1300x1500x2400mm
Weight:	N.W. :500 kg G.W.650 kg

Cocoa Butter Melting Tank



Cocoa butter blocks should be melted before to be put into chocolate conche. The tanks are cylinder shape, there are heating tubes in the jacket tanks, so cocoa butter blocks can be put on them and melted quickly. It can also melt chocolate blocks.

Cocoa butter melting tank is water jacket , , the jacket tank is ss304. It is heated by electrical heating tubes.

Technical Data:

Model	Max Capacity(L)	Power(kw)	Weight(kg)	Dimension(mm)
RYG 500	500	6	600	Dia.1000*1260
RYG 1000	1000	9	1000	Dia.1220*1380
RYG1500	1500	12	1200	Dia.1370*1635

Chocolate conche and refiner



Specification

The tank of chocolate conche is jacket, it is heated by electric heating tubes. The behind cover is installed with the ventilating fan, surface cover (shell) is SUS304, others are made by carbon steel with paint. The material of the lining bars and scrapers(blades) are 65Mn after heating treatment, it can prelong their life. The base and gear box are cast iron, so it will be more stable and can make sure the fineness degree.

Technical data

Model	Max . capacity(L)	Working Time(h)	power(kw)	Weight (kg)	Dimension (mm)
JMJ40	40	7-9	2.2+2	360	1100*800*1100
JMJ500A	500	12-16	15+6	2800	2500*1080*1370
JMJ1000A	1000	14-18	22+6	3500	2780*1330*1800
JMJ2000	2000	16-20	37+9	5300	3320*2000*1950
JMJ3000	3000	18-22	55+9	8500	4200*2000*1950

DR-QMJ250 Chocolate ball mill



Specification

The chocolate ball mill machine is used for fine grinding the chocolate paste material. It is a special machine for fine milling chocolate mass and its admixture. Through the impact and friction between the material and the steel balls inside the vertical cylinder, the mass is fine milled into the required fineness.

The inside of the tank is stainless steel 304. The impellers are T10 steel, the ball is bearing steel and its size is 5mm, it is about 180kg balls in each machine. The shaft is made by 40Cr.

Technical Data:

Model	DR-QMJ250
Main motor	15kw
Spindle Speed	250-500rpm
Grinding Medium	200kg(sphere weight)
Average Process Ability	150-250kg
Cooled Water:	1500kg/h

Temperature:	15-20℃
Outside Dimension:	1240x1250x2250mm
Weight of machine	2000kgs
Input/Output Pump:	0.75kw*2

Chocolate Storage Tank



Specification

Chocolate storage tanks can hold fine ground chocolate mass and they will refine chocolate mass at same time. The temperature of water in the jacket is adjustable.

The volume of tank can be customized.

The inside layer of the jacket tank is stainless steel, the outside layer can also be stainless steel or iron with paint. Motor with gearbox can be SEW or Chinese brands.

Model	Max Capacity(L)	Power(kw)	Weight(kg)	Dimension(mm)
BWG100	100	4.75	150	Dia.700*1250
BWG 200	200	4.75	150	Dia.800*1250
BWG500	500	4.75	600	Dia.1000*1380

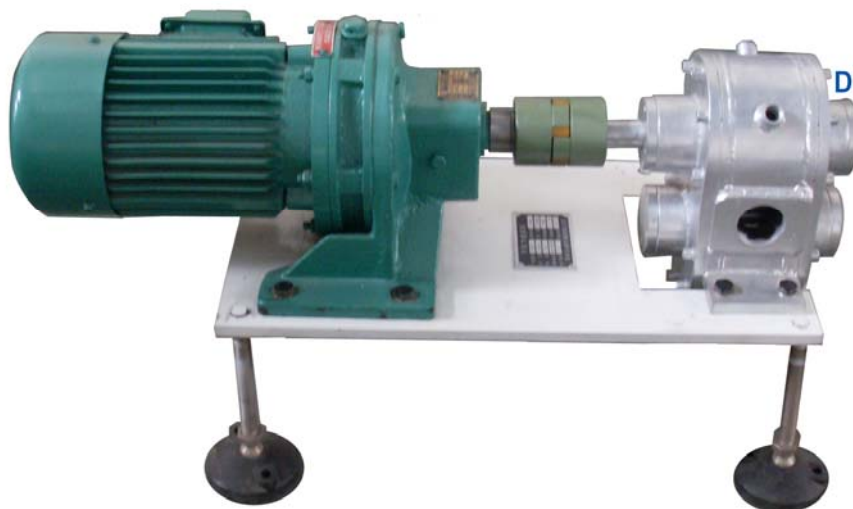
BWG1000	1000	8.2	1000	Dia.1220*1850
BWG2000	2000	12	1500	Dia.1400*2500
BWG3000	3000	13	2000	Dia.1700*2500
BWG5000	5000	14.5	3000	Dia.1930*2910

DR-SJB25C chocolate pump



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DR-SJB30C chocolate dosing pump



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DR-SJB30Y chocolate pump



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DR-SJB80Y chocolate pump



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The chocolate pump is specialized for dosing chocolate mass.

The pump body is with water-circulating heat preservation system. Customers can choose different model according to the flow rate required. The pump can be used individually or with other production line for automatic chocolate mass feeding.

Technical data

Model	Flowrate(L/min)	lift(m)	Dia.	Power(kw)	Dimension(mm)
SJB25-C	25	8	1"	0.75	650*290*330
SJB32-C	32	8	1.5"	1.5	785*370*350
SJB30-Y	30	10	1.5"	1.5	750*390*350

SJB50-Y	50	10	2"	1.5	750*390*350
SJB80-Y	80	10	3"	2.2	1100*450*450

DR-QT Chocolate tempering machine



Specification

Chocolate temper machine is designed according to the characteristics of the natural cocoa butter and cocoa butter equivalent(CBE).

It is in vertical structure,the chocolate mass is fed from the side, then go up through the ten plates and output from the top of the machine. The tank is divided into four temperature sections with 10 plates.After this process, chocolate paste will be crystallized well with smooth taste, shine surface and longer shelf life.

The material of the main parts for stainless steel tempering machines:

1. ten plates are stainless steel 304
2. impellers are copper
3. cover and main frame is stainless steel 304
4. principal axis will be stainless steel 304
5. heating water tank is stainless steel 304
6. Compressor to be Copeland brand water-cooled (made in China)
7. Motor and reducer is SEW(made in China),electric components are Schneider or Siemens. PLC with touch screen is Siemens. Water pump is Grundfos, temperature controller is Omron.

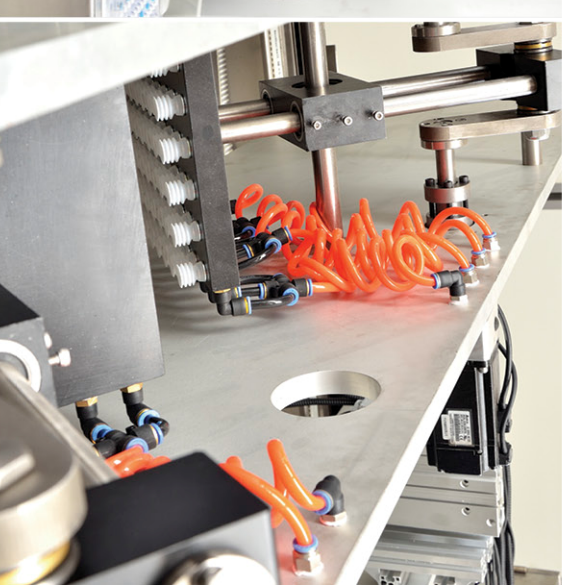
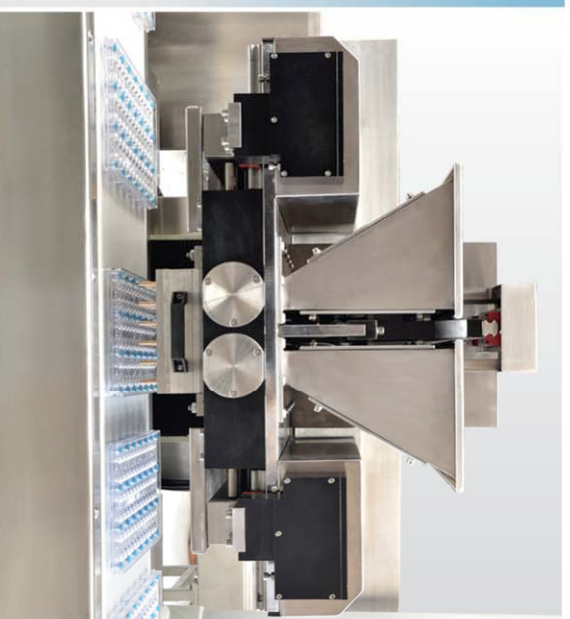
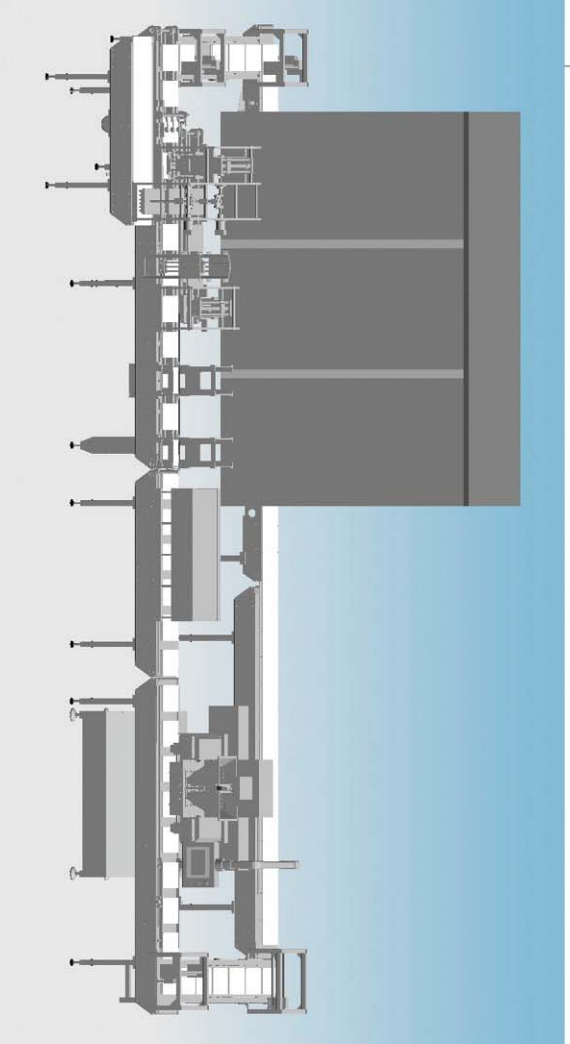
Technical data

Model	QT-250	QT-500	QT-1000
Flow rate(kgs/h)	100~250	250~500	800~1000
screw speed(rpm)	48	48	48
Refrigeration unit	3HP Copeland	3HP Copeland	5HP Copeland
Total Power(kw)	8.3	11	15.25
Dimensions(mm)	1000×850×1900	1100×980×1900	1200×1080×1900



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DRQJ-1S SERVO DEPOSITING PLANT FOR CHOCOLATE WITH DECORATION



SPECIFICATION

Production capacity:	1200~3000kg / 8hour
Mould size:	450X225mm
Depositing speed:	10 ~12 mould
Machine power:	40KW
Compressed air:	0.8 m³ / min, 0.8Mpa
The total number of the mould:	315 pcs
Cooling Capacity:	21800KCAL/H
Cooling machine power:	15P
Size of machine:	8500X3700X2800cm
Weight of machine:	4500kg

D&R INDUSTRIES CO.,LTD

Tel: 86-574-83080933 87830056

Fax:86-574-87839559

Email: danielge20@gmail.com

busi@dr-machinery.com

Web-Site:www.dr-machinery.com

Chocolate enrobing machine



Specification

This chocolate coating machine is a special equipment for coating assorted chocolate. It can coat on the surface of all kinds of foods, such as candy, cake and biscuit, etc. with thick chocolate liquid, creates many kinds of chocolate products with various flavors.

The material of the conveyor belt is PU. There are Siemens PLC and touch screen to control the enrober and separate control panel for cooling tunnel. Electric components are also Siemens except the temperature controller is Omron. The frame is ss304, insulation plates and other parts which contact with products are ss304. The jacket tank (hopper) under the enrober is ss304, it can be pulled out to clean.

Main motor with gearbox are SEW brand, SMC cylinders to make sure the belt will move straightly. Compressors are Copeland brand (factory in China), there are Copeland chillers. Under the enrober, there is a SJB30Y chocolate feeding pump (ss304 head, its motor with gearbox couldn't be SEW because its structure) to send chocolate mass back to chocolate storage tank.

Technical Data:

Model	Mesh belt width (mm)	Speed (m/min)	Power (kw)	Weight (kg)	Dimension (m/min)
TYJ400	350	0~7	9.17	2000	L*940*1800
TYJ600	550	0~7	9.17	2300	L*940*1800
TYJ800	750	0~7	9.17	2800	L*1400*1800
TYJ1000	950	0~7	12	3600	L*1650*1800
TYJ1200	1150	0~7	12.5	4000	L*1850*1800



D&R MACHINERY

Ningbo D&R Machinery Co.,Ltd.

www.dr-machinery.com

[Email:sales5@dr-machinery.com](mailto:sales5@dr-machinery.com)

DR-TYJ-II Chocolate Coating Machine



This machine is an advanced equipment for chocolate coating, especially for chocolate bean, melon, nuts, dry fruit and so on. The machine is automatically controlled by PLC program, installed with system of recipe save and automatic

ADD: Lishe Village, Shiqi Town, Yinzhou District, Ningbo, China

Tel:0086-574-83080932 FAX:0086-574-87839559



Ningbo D&R Machinery Co.,Ltd.

www.dr-machinery.com

[Email:sales5@dr-machinery.com](mailto:sales5@dr-machinery.com)

weighing. The flow of chocolate mass, the capacity of cold wind, the speed of mesh belt moving are adjustable.

1. process time: 40-50min/batch, humidity of air should be 45-55% (The process time is based on the material of coating layer and products which need to coat, temperature of air and humidity inside of machine.). The weight of coated products is about 250kgs.
2. Capacity
 - A. Peanuts 120kgs/ batch, coating time: 40-50 minutes
 - B. Raisin 120kgs/batch, coating time: 60 minutes
 - C. Almond 80kgs/ batch, coating time: 60 minutes
3. Size: 2200*1550*2030mm.

Characteristic

1. Stainless steel structure for wash easily.
2. Full automatic and exact chocolate coating metering valve.
3. Jacket chocolate sprinkler system with tip cleaner to make sure the nozzles will not be blocked.
4. There are lights in the machine.
5. Convenient and detachable system for recovery of scrap material.
6. There are four legs with automatic weighing system (load cell).
7. There is a chocolate mass adjustment valve to control the flow rate of chocolate mass.
8. Power of main motor is 3KW. There is a 50L hot water tank and a water pump for the insulation system of the coating machine. Most of parts including the frame, cover and the parts which contact with products (except plastic conveyor belt) are ss304.
9. Electric components are Siemens or Schneider brand. Control system is Delta brand (PLC). Chinese brand motor with gearbox. Pneumatic system is Airtac.
10. It should work with one 500L chocolate storage tank, one chocolate feeding pump (speed adjustable), hot water tank, jacket pipes and hot water tank.

Working condition:

1. Electricity: 380V.
2. Temperature 26°C, relative humidity 45-55%.
3. Recycle hot water with temperature 40°C-50°C.
4. Supply of cold wind

Price:

ADD: Lishe Village, Shiqi Town, Yinzhou District, Ningbo, China

Tel: 0086-574-83080932 FAX: 0086-574-87839559



Ningbo D&R Machinery Co.,Ltd.

www.dr-machinery.com

[Email:sales5@dr-machinery.com](mailto:sales5@dr-machinery.com)

More picture:



(coating machine+polishing machine)

ADD: Lishe Village, Shiqi Town, Yinzhou District, Ningbo, China

Tel:0086-574-83080932 FAX:0086-574-87839559

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

DR-QDJ Chocolate chip depositing machine



The machine is for depositing chocolate drops (chips). 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 convey belt is made in PU. The insulation board can be also stainless steel.

Technical data

Conveyor belt width : 400-1200mm

Depositing speed: 0~15 times/min

Temperature of cooling tunnel: 0~10°C

The min. weight of drop: 0.098 g