

Automatic Continuous Chocolate Tempering Machine For Natural Cocoa

Brief Introduction:

The chocolate tempering machine is specially for natural cocoa butter. After tempering, the chocolate product will be with good flavour and good for long-term storage.

Technical Parameter:

Type	Capacity(kg/h)	Total power(kw)	Dimension (mm)	Net Weight (Kg)	Cooling compressor
AMT100	100	1.5	800*550*1350	200	3HP
AMT250	250	8.3	1100*1000*1700	580	3HP
AMT500	500	10.57	1300*1000*1700	880	3HP

Advantage:

- Specializing in this field for more than **10** years, we've been the **Global Supplier** of multinational companies.
- Have **own R&D Dept.** & **Production** Equipment.
- A number of Practical Patents in the **Energy Saving** and **Environmental Protection**.
- CE, TUV, ISO, AQA Certificated.
- Nice appearance.
- Unique Design for **Cover**, which can be opened double sides.
- Various of dimensions, **customized** is available.
- Precise **temperature control** by separated zones used.
- Precision** engineering.
- Radiation cooling.

Detail Image:



Package:

Chocolate coating enrobing machine: 1. wooden case. 2. depend on customers' requests.

FAQ:

1. Delivery Time: 2 months after receiving the payment.

2. Terms of payment:

50% T/T in advance, the balance shall be paid before the shipment. The above price is based on current exchange rate, if the exchange rate changed 2%, we cannot keep the price.

3. Factory Test

Following assembly, we always conduct a Factory Acceptance Test (F.A.T), often with the participation of our customers.

4. On-site Installation Final assembly often takes place in cooperation with the customer.

5. Testing & Training (If you need):

The plant layout design, assembling, installation and debugging, startup and local team training will be Free at no cost. But the buyer should be responsible for the round trip air tickets, local transportation, board & lodging, and USD \$ 45/day/person for the pocket money to our technicians.

About Us:

