Brief Introduction:

the **continuous chocolate tempering machine** is specially for natural cocat butter,

after tempering, the chocolate product will be with good flavour and good for long-term storage.

Technical parameter:

Model	Capacity(kg/h)	Total power(kw)	Dimension(mm)	Net weight(kg)	Cooling Compressor
AMC-TQR100	100	1.5	800*850*1350	200	3HP(Brand:COPELAND)
AMC-TQR250	250	8.3	1100*1000*1700	580	
AMC-TQR500	500	10.57	1300*1000*1700	880	

Detailed picture:









AMC SYSTEM TECHNOLOGY (SUZHOU) CO., LTD.



AMC was established in 2004, which is a high tech enterprise with a number of patented inventions as well as professional R&D and sales team.

Our Partners











































Our partners around the world

