

Brief Introduction:

[chocolate enrobing machine](#) can coat chocolate paste on the surface of many kinds of foods, such as candy, cake, wafer, biscuit and fruit etc.

It can coat chocolate on all sides of food or coat chocolate on bottom-side for your option.

Our AMC also is the biggest cooling tunnel suppliers of Kraft, Nestle, Henke, 3M, etc.

Our factory has its own mid-sized chocolate Lab, if customers like, we can arrange to you feel the a whole set chocolate production line manufacturing technique in-site. and we'll take care of you debug a satisfactory taste so far.

Technical parameter:

Model	AMC-SSEM400	AMC-SSEM600	AMC-SSEM800	AMC-SSEM1000	AMC-SSEM1200
Total power(kw)	7.5	9.17	9.17	12	12.5
Dimension	12000*850*1800	12000*940*1800	12000*1400*1800	12000*1650*1800	12000*1850*1800
Net Weight(g)	1800	2300	2800	3600	4000
Width of conveyor belt(mm)	400	600	800	1000	1200
Speed of conveyor belt(m/min)	1-3	1-3	1-3	1-3	1-3
Width of mesh belt(mm)	350	550	750	950	1150
Temperature of cooling tunnel(°C)	0-10	0-10	0-10	0-10	0-10
Cooling tunnel length(m)	10	10	10	10	10

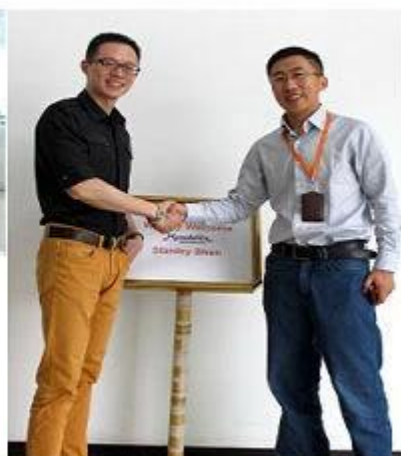
Detailed picture:

chocolate



AMC





AMC

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



Our Cetification



Our outdoor activities:

