



600kg/h Multi-function Stepless Speed Adjustment Chocolate Tempering Machine

Specifications :

Payment Terms	L/C T/T Western Union
Keyword	chocolate tempering machine,chocolate melter,machine to melt chocolate

Detail Introduction :

Chocolate Tempering Machine

Although there are many different kinds of chocolate, the taste of chocolate varies a lot. The tempering process is the most critical step in determining the taste of chocolate and the most important step in the production of chocolate. Cocoa butter accounts for about 48%-57% of the weight of cocoa beans, and it is also an important substance that allows the chocolate to melt in the mouth without melting at room temperature.

Cocoa butter is polycrystalline and will form different types of crystals under different solidification conditions. Only by tempering the chocolate can it maintain a smooth texture and soft taste at all times.

The **Chocolate Tempering Machine** is ideal for tempering chocolate. During the tempering stage, the chocolate is heated, cooled, and then reheated to a precise temperature to obtain stable crystals of cocoa butter.



The basic structure of the Chocolate Melter.

The basic structure of the Chocolate Melter is as follows

1	Square/round shapes available
2	Glass Wool Isolation Layer
3	Auto Weighting System /Flow Meter chain
4	Jacketed Fat Transfer Pump
5	Hot Water Circulated Fast Melting Grid
6	Stirring
7	Water Circulation Pump
8	Moveable Caster

Features of the Chocolate Melting Machine.

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1	Ensures safe transport of the chocolate mass from the tempering machine to the molding.
2	Equipped with a rated temperature (adjustable) for storing finely ground chocolate paste that has been stirred to complete degassing, deodorizing, dehydrating, and avoiding grease separation of the paste.

Machine To Melt Chocolate produces chocolates with a smooth inbound appearance, a melt-in-your-mouth texture, and a crisp sound you can hear when you break the chocolate. To enable more chocolate manufacturers to further increase their competitiveness in the market, we have developed a wide range of **Chocolate Melting Machines** with different specifications and at very competitive prices.



The latest prices for the updated 2022 Chocolate Tempering Machine.

Promotional Price for Chocolate Tempering Machine 2022			
Model	Power	Output	Output
01	50kw	800\$	100-200kg/h
02	80kw	1000\$	200-300kg/h
03	100kw	1200\$	300-500kg/h
04	120kw	2000\$	500-600kg/h
05	150kw	2500\$	600-700kg/h
06	200kw	3000\$	800-1000kg/h

If no equipment meets your needs, welcome to contact us, we can customize **Chocolate Melting Machine** for you according to your needs, our engineers will provide you with the most satisfactory service, we also sincerely invite you to our factory for a site visit, I believe our equipment will make you satisfied and return!