



500kg/h Easy Operate Machine To Melt Chocolate For Making Chocolate

Specifications :

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

Detail Introduction :

Machine To Melt Chocolate

Machine To Melt Chocolate is a high-quality chocolate tempering process that allows the crystallization of cocoa butter at different temperatures to produce stable crystallization at a specific temperature, resulting in a beautiful shine and crispness.

When the chocolate is heated to a specific temperature, the internal particles reassemble, changing the crystalline structure and giving the chocolate a smooth appearance and texture when cooled again. Tempering has three key temperatures: melting temperature, cooling temperature, and rewarming temperature. The specific tempering process varies depending on the cocoa butter content of the chocolate. The following are some of the common temperature adjustment processes used by the **Chocolate Melting Machine**.



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Chocolate Tempering Machine's tempering process.

Tempering process of Chocolate Tempering Machine.			
Type	Melting temperature (?)	Cooling temperature (?)	Return temperature (?)
Dark chocolate	45	27	30
Milk chocolate	40	26	29
White chocolate	40	25	28

The tempered chocolate becomes high-quality chocolate, which is always in demand in the market. This chocolate is solid at room temperature but melts immediately when it enters the mouth and enters the body at a temperature of 37 degrees Celsius, thanks to the tempering effect of the cocoa butter in the chocolate by the **Chocolate Melter**.



Benefits of Machine To Melt Chocolate.

Advantages of Machine To Melt Chocolate.	
1	The machine is made of food-grade stainless steel, with high hygiene standards.
2	Compact structure, small footprint.
3	Advanced tempering technology, precise control of temperature and time, higher quality of tempered chocolate.
4	The chocolate is easy to take off the mold after tempering.
5	PLC control system is used, easy to operate and adjustable process.

Chocolate Melting Machine can be directly used to make raw chocolate, truffle chocolate, and various kinds of sandwich chocolate, which will be richer and more delicate to eat. In addition, we can provide customized service, if you have special production needs, you can contact us and we will customize the machine for you with different power, output, and other aspects.

We have many years of experience in the market and understand the most essential needs of our customers, using our **Chocolate Tempering Machine** will produce the most satisfying chocolates for consumers.