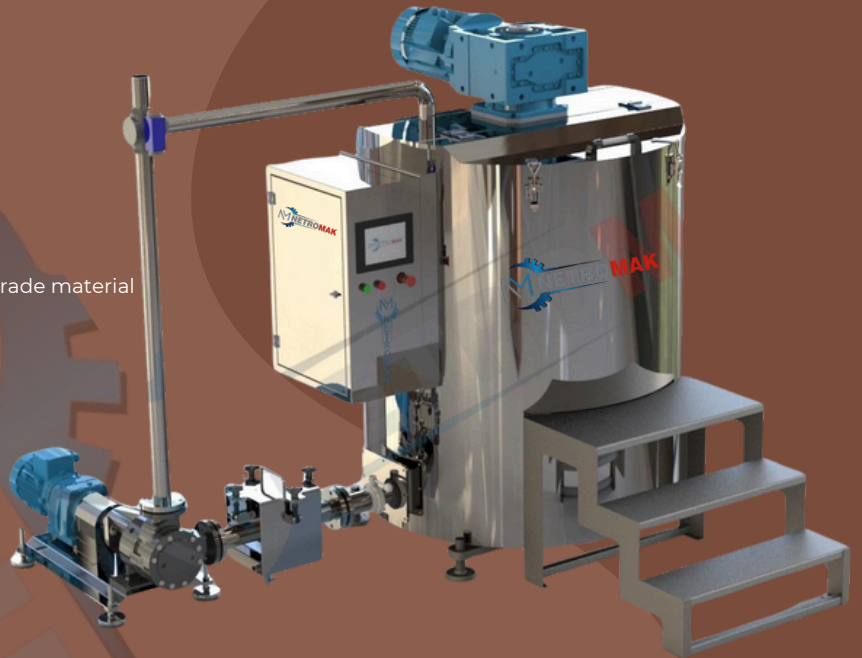


## CHOCOLATE BALL MILL

- Very low finesses achievable of < 20  $\mu$ m
- Capacity 25 kg - 2000 kg
- Perfect cooling possibilities on vessel
- All product contact parts are made from the food grade material



## FAT MELTING TANK

- Stainless steel construction
- Capacity 500 kg
- Steam or hot water heating system
- PLC or Electronic Thermostat with PID control



## CHOCOLATE PREMIXER

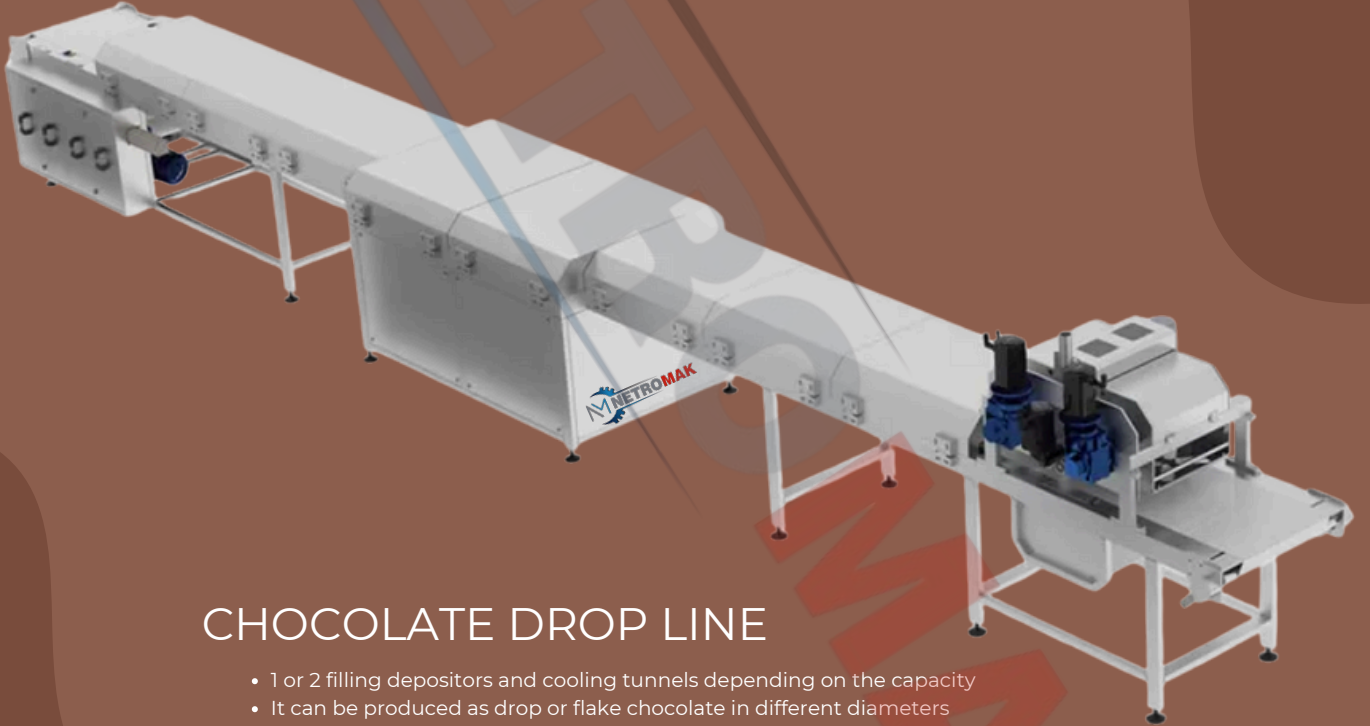
- Stainless steel construction
- Capacity 1000 kg
- Homogeneous mixtures in a shorter time
- Hot water heating system





## CHOCOLATE STOCK TANK

- Rest, stock and transfer the product
- Capacity 250 - 5000 kg
- Stainless steel construction
- Heat jacketed body structure



## CHOCOLATE DROP LINE

- 1 or 2 filling depositors and cooling tunnels depending on the capacity
- It can be produced as drop or flake chocolate in different diameters
- Depositers and cooling tunnels are made of Stainless steel material
- Chiller or refrigerant cooling options.



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