



3 functions in the same machine
Melting / Tempering / Dispensing



- Automatic equipment for the homogenization of temperature in the production of chocolate. The machine has two functions: melting and tempering
- Production capacity: 20 kg / hour
- Easy operation panel, with temperature indicators (set and actual chocolate temperatures)
- Vibrating table with heating
- Programmable dispenser – you can set the exact quantity according to the type of chocolate produced, with the control pedal
- Voltage: 220V – three-phase
- Continuous production – chocolate is melted inside the heating tank




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**Chocolate
Production
Equipment**

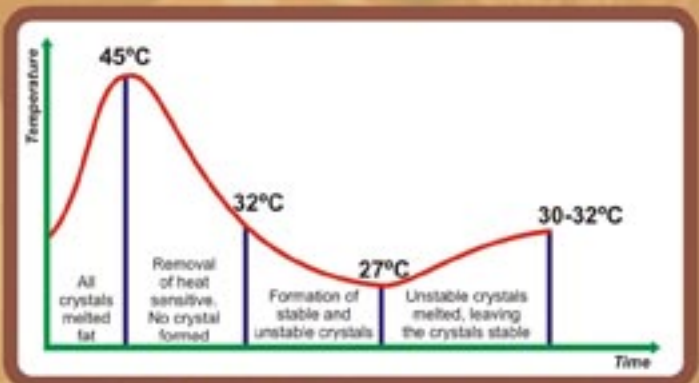
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Production of Different Types of Chocolate

- Milk Chocolate
- White Chocolate
- Bitter Chocolate
- Bittersweet Chocolate
- Dark Chocolate



Because of the nature of cocoa butter, chocolate must be tempered or precrystallized. Tempering is a controlled-crystallization process with the primary purpose of forming stable crystals in cocoa butter, which allows quick chocolate hardening in the mold, easy unmolding, and provides excellent sheen, texture and flavor characteristics to the chocolate. Chocomachine offers accurate and correct temperature variation to achieve optimal sheen in chocolate and ensure perfect quality of the product.



Graph showing the correct tempering of milk chocolate



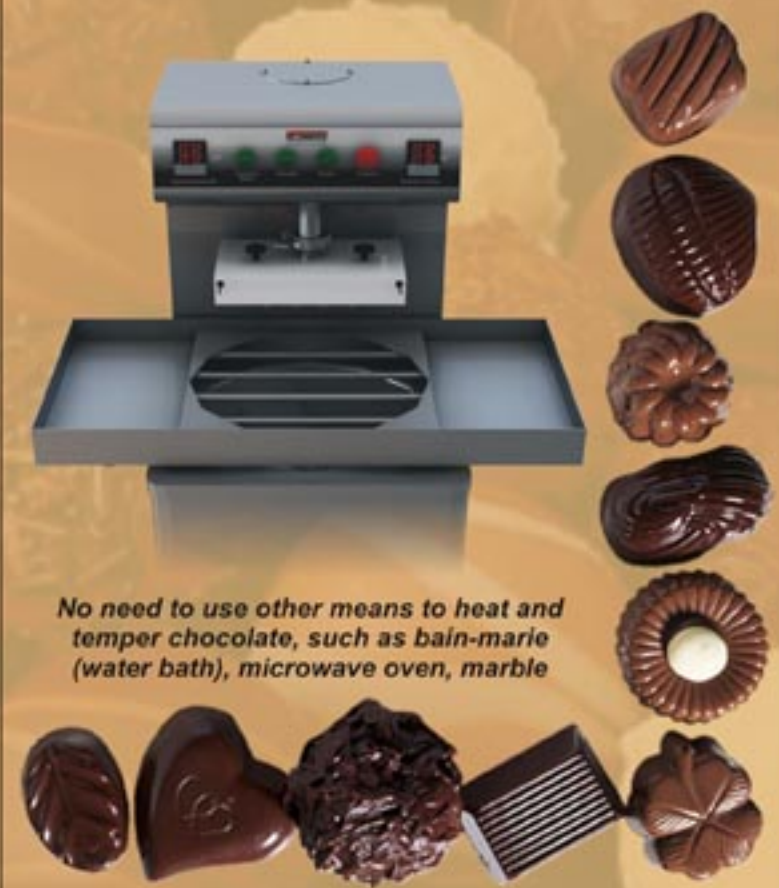
Chocomachine Advantages

- Production efficiency – continuous equipment enables using the chocolate directly in the tank, without the need of pre-heating
- More accuracy in adjusting temperature for chocolate tempering
- The dispenser eliminates waste by preventing excess of chocolate in the mold
- Production of a standard, flawless and superior quality product
- More hygienic – avoids accumulation of chocolate in the mold edges during production
- Production of chocolate in various shapes and sizes, even small and delicate, since the equipment does not allow the formation of air bubbles in the chocolate mixture



Producing Chocolate

Use Chocomachine for the automatic temperature homogenization. Set the temperature that the chocolate mixture should reach (shown in the panel's thermostat). Turn on the vibrating table. Press the pedal to stop the chocolate dispenser. Slide the mold on the vibrating table device, and then release the pedal to fill the mold holes with chocolate mixture. The vibrating table prevents the formation of air bubbles inside the molds. Such air bubbles should be avoided, since they compromise the esthetic quality of the final product. When the mold holes are filled with chocolate mixture, press the pedal again to stop the dispenser. Remove the mold from the device and leave it vibrating for some seconds on the vibrating table. After leaving it cooling for approximately 10 minutes, the chocolate will be ready to be packed.



No need to use other means to heat and temper chocolate, such as bain-marie (water bath), microwave oven, marble