



Food& Beverage Factory Small Chocolate Melting And Holding Machine 110/220V

Specifications :

Payment Terms	L/C T/T Western Union
keyword	Small Chocolate moulding machine, chocolate coating machine, chocolate melter, chocolate melting machine, chocolate tempering machine

Detail Introduction :

Small Chocolate Melting and Holding

Chocolate melting machine



1. Motor is strong ,the machine can continue working for 12 hours.
2. Machines all adopt 304 stainless steel material,thickness from1.5MM
3. Our machine with CE approval ,has exported to Europe from 9 years.
4. Our machine has chocolate sprout mouth, which can pour different shape chocolate cube.
5. Temperature control stable, with 3 range temperature control safe mode.
6. Electric control element use OMRON brand
7. Temperature-controlled meter use Delta brand
8. Switch use Japan IDEC brand
9. Our machine use Taiwan Delta variable frequency motor ,international Warranty Service.



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Specification:

Model	CXJZ08	CXJZ15
Capacity	8kg	15Kg
Voltage	110/220V	110/220V
Convey power	650W	850W
Motor	Frequency conversion	Frequency conversion
Size	430*510*480MM	560*600*590MM
Weight	39Kg	52kg

Chocolate melting machine

Specification:

Model	CXJZ24
Capacity	8Kg*3
Voltage	110/220V
Convey power	1950W
Motor	Frequency conversion
Material	304 stainless steel
Size	1360*650*600MM
Weight	106Kg

Specification:

Model	CXJZ30	CXJZ60
Capacity	30Kg	60Kg
Voltage	220/380v	220/380V
Convey power	1500W	2000W
Motor	Frequency conversion	Frequency conversion
Vibration table	Include	Include
Material	304 stainless steel	304 stainless steel
Size	900*670*1230MM	1200*880*1420MM
Weight	125Kg	187kg

Chocolate Vibration Table

Specification

Model	CZDJ01
Power	45w
Voltage	110/220V
Size	420*390*600MM
Mold size	135*375mm 175*375mm
Weight	18Kg



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The CZDJ01 has a draining grid which is particularly useful when turning out excess chocolate from praline or hollow figure moulds. It is height –adjustable so that it can be positioned above most bain-maries and melting tanks. Please note that the draining grid is not heated .