

CHOCOLATE TECHNOLOGY

成都耐斯特科技有限公司
Chengdu LST Science and Technology Co., Ltd.



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COMPANY PROFILE

Founded in 2009, LST focuses on the research & development and production of candy machinery, and is committed to providing customers with a complete set of production solutions for the chocolate candy series. LST Group has five subsidiaries, covering mechanical parts and sheet metal processing factory, mechanical assembly and debugging factory, candy mold-making factory, electric control company, and foreign trade sales company.

Now we have more than 100 employees, and the factory covers an area of 10,000 square meters. LST has a first-class technology research and development team, a young and energetic sales and production team. In the past ten years, we have won more than 30 patents, and we keep the pace of developing 3-5 new products every year.

Since establishment of LST, our equipment have been exported to more than 100 countries. We have developed long-term cooperation with more than 500 chocolate candy factories at home and abroad, and we strive to spread the "Sweet Business" to all over the world.

With the customization needs rising and peer competition getting more pierce in the market, LST provides OEM services and will always adhere to the core concept of "Extreme professionalism and ultimate service".

LST STORY

• 2009

Two brothers founded the LST brand, dedicated to chocolate equipment research and development

• 2012

Started foreign trade journey

• 2016

Talent introduction and rebuild LST sales and management team

• 2020

Increase company scale to 100 staffing

• 2025

We constantly focus on customer satisfaction and provide one-stop chocolate and candy solutions



BEAN TO BAR CHOCOLATE

1 HARVESTING

Chocolate is made using cacao beans which come from the Theobroma cacao tree.

Harvesting is usually done by hand as great care is needed to ensure the bark of the tree is not damaged.



2 FERMENTING

The beans and pulp are exposed to oxygen and begin to ferment as soon as the pods are opened.

Cacao farmers usually allow the beans and pulp to special fermentation boxes for 5 to 8 days.



3 DRYING

Most cacao farmers dry their beans by laying them in the sun for several days.

Once dried, the beans are sorted and bagged before being shipped to roasters worldwide.



4 ROASTING

Roasting cacao beans crucial in developing their flavor.

Roasting also kills off any lurking bacteria while becoming the outer shell of the bean.



5 WINNOWING

The shells are winnowed from the nibs using 400 µm sieves. The stone nibs are used in the production of chocolate.



6 GRINDING

Cacao nibs are ground using a stone called a melangeur to form a paste known as cocoa liquor. Extra ingredients such as sugar, milk powder, or vanilla are added during this stage.



7 TEMPERING

Tempering chocolate is the process of melting and lowering the temperature of the chocolate to alter the crystal structure. Tempered chocolate is shiny, firm, and has that recognizable snap.



8 MOLDING & WRAPPING

The tempered chocolate is poured into molds to make bars of chocolate. Once the chocolate is solidified it's wrapped in foil or paper packaging to keep them fresh.



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One-Shot Chocolate Depositor



Gummy Depositor



Chocolate Tempering Machine



Chocolate Fountain-Tasting Model



Chocolate Fountain



Hot Chocolate Machine



Double 5.5L Chocolate Dispenser



Chocolate Spinning Machine



Chocolate Melanger

SMALL SCALE CHOCOLATE MAKING SERIES



ONE-SHOT CHOCOLATE DEPOSITOR

The LST One Shot Mini Depositor is capable of depositing chocolate with various thickness and shapes directly into polycarbonate molds or trays. With One Shot technology, this machine can produce up to 60-120 kg of chocolates per hour, including praline, chocolate bars, bonbons, center filled chocolates, etc. It is designed specifically to help optimize small to medium production processes.



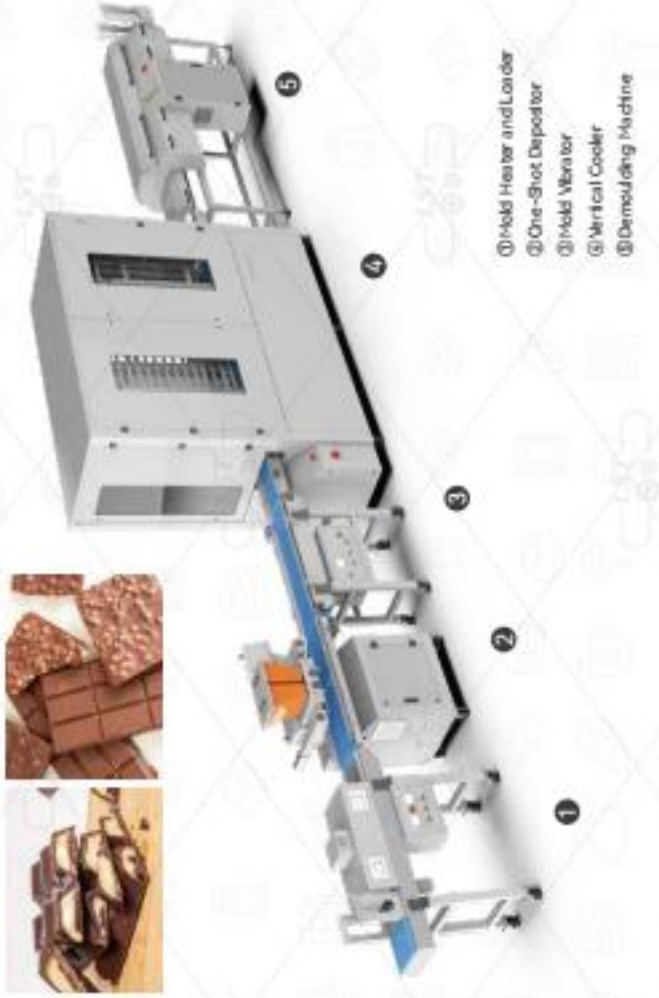
Heating	▶ Separated heating for hoppers and valves
Pot Capacity	▶ 8L*2
Drive Motor	▶ All movements are activated by 4 sets of 0.1kw servomotors
PLC	▶ Standard DELTA PLC, Siemens PLC available
Power	▶ 130/220V~single phase 50/60Hz, or customized
Machine Size	▶ 115*67*114cm
Machine Weight	▶ 340kg
Package Size	▶ 129*79*167cm
Package Weight	▶ 394kg

CHOCOLATE MOLDING SERIES



MINI ONE-SHOT DEPOSITING LINE

We combine the LST molding machine with other related equipment to form a standard fully automated production line. This production line utilizes a modular system which allows for the addition of related equipment to produce various types of products according to needs. We also offer customized making solutions to cater to specific customer needs, helping to improve your production efficiency and product quality.



- ① Mold Heater and Loader
- ② One-Shot Depositor
- ③ Mold Vibrator
- ④ Vertical Cooler
- ⑤ Demoulding Machine

Out Put	▶ 1-3mold/minute, depending on product size and structure
Mould Size	▶ 2.75*1.75mm/2.75*1.35mm
PLC/Touch Screen	▶ DELTA/SEMIENS
Power	▶ 2.20V/380V, or customized

1D/2D/3D CHOCOLATE DEPOSITOR

LST 1D/2D/3D vertical depositor is a bigger version of mini depositor machine. It can be upgraded to 3D depositor for chocolate decorating.

1D/2D/3D Depositor

Depositing Speed	▶ 4-18 mold/min 150-300g/h
Qty of Piston	▶ 24/32/48/72/96/2 pistons, depending on the product size
Diameter of Piston	▶ 8-12*14-16-20-25mm
Products Per Shot	▶ Up to 192 pcs
Servo Motor	▶ 3-5 sets of Delta servo motors
Movable Axis	▶ A+B(X)+Z Axis, X and Y is optional
Depositing Mode	▶ A/B/W/B+X+Y+Z
Depositing Accuracy	▶ ±0.1g Or 0.05g
Filling Rate	▶ $\leq 0.0\%$, depends on the filling flowability
Mould Size	▶ 450-300-30mm/450-230-30mm



COLD PRESS CHOCOLATE MOLDING LINE



Productivity	▶	2-8 moulds/min
Thickness of Chocolate Cup	▶	1.5mm-1mm
Water Temperature	▶	Room temperature to -25°C
Humidity	▶	<20% , extra dehumidifier needed
Mould Size	▶	450-225-30mm, 450-300-30mm, or customized



- ① Mold Heating Machine
- ② 1D/2D/3D Depositor
- ③ Mold Vibrator
- ④ Cold Press Molding Machine
- ⑤ Powder & Maltinellow Feeding Machine
- ⑥ Heating unit
- ⑦ Mold-close and press machine
- ⑧ Vertical Cooling Tunnel
- ⑨ Auto Demoulding Machine
- ⑩ Mold Returning System

COMBINED 1D/2D/3D CHOCOLATE DEPOSITING LINE

- ① Mold Heating Machine
- ② Main 1D/2D/3D Depositor
- ③ Sausage Feeding Machine
- ④ Conveyor Belt
- ⑤ Vertical Cooling Tunnel
- ⑥ Auto Demoulding Machine



This chocolate molding line can make varieties of chocolate products at medium to high volumes. With its modular design, we can easily add or modify the system to meet your specific needs. Plus, our decentralized control system makes adding production stations simple, so you can keep things flexible and adaptable. With this setup, you can make a wide variety of chocolate products



- ① Mold Heating Machine
- ② 3D Chocolate Depositor-1
- ③ Small Vertical Cooling Tunnel
- ④ 3D Chocolate Depositor-2
- ⑤ Small Vertical Cooling Tunnel
- ⑥ 3D Chocolate Depositor
- ⑦ Mold Vibrator
- ⑧ Big Vertical Cooling Tunnel
- ⑨ Auto Demoulding Machine
- ⑩ Mold Returning System

CHOCOLIZED CHIP MOLDING LINE

The chocolized chips molding line mainly consists of three parts: feeding system, molding machine and cooling tunnel.

A special belt system is used to fold the flat chocolate discs into chips form.

Frame Shell	▶	SUS304
Electrical Brand	▶	Delta
Refrigeration System	▶	9-IP
Temperature Control System	▶	Delta
Total Power	▶	7.9KW



CHOCOLATE CLUSTER



Model	TC-E4-00F/H	TC-E600 F/H
Belt Width	400mm	600mm
Mixing Power	2.3kw	2.3kw
Forming Power	1.1kw	2kw
Forming Capacity	25-35 times/min	25-35 times/min



FULL AUTOMATIC CHOCOLATE MOULDING LINE

- *Pull-out type depositing head: Makes switching products, changing plates and cleaning the depositor much easier.
- *Triple tension protection system for Chain: Protects the chain, moulds and the entire machine automatically in case of jam.
- *Mould twister and double demoulder ensures a 100% demoulding.
- *Servo motor is contamination-free and combined with planetary gear, enabling precise depositing and easy product parameter modification.
- *Remote diagnosis: Monitor and edit the machine program online, saving time in case of trouble shooting.
- *Moulds Heater: Automatically open when the moulding line stops, preventing moulds from getting burnt inside.



Depositing Line Type	Single/Double/Triple Depositors
Depositing Speed	12-25 moulds/min 200-600kg/h
Depositing Accuracy	<±0.1g
Depositor Type	Fixed or movable
Filling Rate	Chocolate Filling: 70% Other Filling: 60% Nuts: 5mm - one color product Nuts: 1mm - 2 colors product
Pull-Out Depositor	Support, Optional
Mould Amount	333 pcs/3.65 pcs for double depositor or head
Cooling Tunnel(12 layers)	Temperature range: 0-room temperature, Compressor Brand: 20-HP Copeland Blower Air volume: 004.015m³/h Total defrosting power: 10kw
Structure	Full Stainless steel
Total Power	4.2kw(including defrosting power 10kw)



CHOCOLATE DROPS/CHIPS DEPOSITING MACHINE



Buttons



Chunks



Drops



Batons

Model	DJ-0400	DJ-0-600	DJ-0900	DJ-D 1000	DJ-D1200
PLC	DELTA	DELTA	DELTA	DELTA	DELTA
Motor	Gear Motor 750W	Gear Motor 750W	Gear Motor 1.1KW	Gear Motor 1.3KW	Gear Motor 1.5KW
Belt Width	400mm	600mm	900mm	1000mm	1200mm
Drop Size	5-30mm	5-30mm	5-30mm	5-30mm	5-30mm

OATMEAL CHOCOLATE PRODUCTION LINE



- ① Mold Heater
- ② Oatmeal Hopper
- ③ Oatmeal Mixer
- ④ Press Oatmeal Into Mold
- ⑤ Scraper Device
- ⑥ Coding Tunnel
- ⑦ Demoulding Machine
- ⑧ Mold Circulating System



- ① Mold Heater/Demoldor
- ② Oatmeal Hopper with Mixer
- ③ Press Oatmeal Into Mold
- ④ Coding Tunnel
- ⑤ Demoulding Machine
- ⑥ Chocolate Feeding System
- ⑦ Oatmeal Feeding Machine

Model	Productivity	Compressed Air	Total Power	Mold Size	Mold Amount	Electric Parts	Structure
OCM-300	200-400kg/h 8-1/2mold/min	0.6MPa	25kw	470*253*30 mm or custom ized	150pcs	DELTA/Schneider Autonics/SVC	Full Stainless Steel
OCM-600	400-600kg/h 8-1/2mold/min	0.6MPa	30kw	470*253* 30mm or customized	280pcs	DELTA/Schneider Autonics/SVC	Full Stainless Steel

HORIZONTAL COOLING TUNNEL

Belt Width Available	▶	400/600/700/1200/1500mm
Length Available	▶	>2.5m
Support for Cover	▶	Air Spring
Speed Control	▶	Stepless
Belt Deviation Correction	▶	Automatic
Belt Tension Adjustment	▶	Handheld
Cleaning	▶	Open Space for cleaning
Frame	▶	Stainless Steel
Belt	▶	White/Blue Food Grade PU
Compressor	▶	Emerson
Temperature Controller	▶	Omnion/Touch screen



VERTICAL COOLING TUNNEL



Capacity	20 moulds (Transition type)	180 moulds	240 moulds
Power	5.5kw	10kw	23kw
Dimension	2000-1520-1930mm	3562-1054-2375mm	5197-1575-2685mm
Layers	10 layers	15 layers	20 layers
Compressor	5P water or air cooled, Copeland or Bitzer	10P water or air cooled, Copeland or Bitzer	20P water or air cooled, Copeland or Bitzer
Temperature Range	3°C-room temperature	3°C-room temperature	3°C-room temperature

CHOCOLATE & SUGAR PANNING MACHINE



BELT CHOCOLATE COATING MACHINE

Output	200-300kg/batch
Total Power	15KW
Dimension	2450-1650-2250mm
Net Weight	800kg
Belt Speed	5-20m/min
Belt Width	1650mm
Compressed Air	0.4MPa
Power Supply	380V/50Hz or customized
Work Temperature	18-22°C humidity ≤50%
Cooling System	7HP Air conditioner for hot and cold air supply
Electronic Part	Schneider/Delta/SiMC
PLC and HMI	DELTA



Model	PGJ-400	PGJ-600	PGJ-800	PGJ-1000	PGJ-1250	PGJ-1500
Dimensions	410*400*600 mm	600*600*750 mm	1200*800*1250 mm	1300*1000*1350 mm	1400*1250*1550 mm	1700*1500*1700 mm
Productivity	1-3kg/batch	10-15kg/batch	20-30kg/batch	50-80kg/batch	80-120kg/batch	100-170kg/batch
Motor Power	0.2KW	0.2KW	0.75KW	1.1KW	2.2KW	3.5KW
Fan Power	60W	60W	80W	80W	120W	150W
Heating Power	1KW	1KW	2KW	2KW	4KW	4KW
Rotary Speed	23-45/min	23-45/min	16-32/min	16-32/min	12-23/min	6-12/min
Package Size	600*600*800 mm	800*800*950 mm	1400*1000*1450 mm	1900*1200*1550 mm	1600*1500*1800 mm	2000*1700*2000 mm
Net Weight	30KG	40KG	90KG	150KG	250KG	500KG
Gross Weight	65KG	80KG	140KG	200KG	350KG	600KG
Thickness	1.5mm	1.5mm	1.5mm	1.5 or 2.0mm	3mm	4mm



1. Automatic production, large output, save manpower.
2. Automatic weighing system.
3. Automatic chocolate syrup feeding, coating and shaping, temperature control.
4. Automatic chocolate spraying and pouring in different production process.
5. Recipe production make sure final products from different batches are of the same size and quality.

ROTARY CHOCOLATE / SUGAR /POWDER COATING MACHINE



- ① Feeding Machine For Feeding
- ② Rotary Drum Coating Machine
- ③ Rotary Drum Polishing Machine
- ④ Conveyor Belt
- ⑤ Unloading Machine For Discharging
- ⑥ Unloading Cart
- ⑦ Rotary Dehumidifier
- ⑧ Electric Control Cabinet-1
- ⑨ Electric Control Cabinet-2
- ⑩ Chocolate/Sugar/Syrup Feeding System

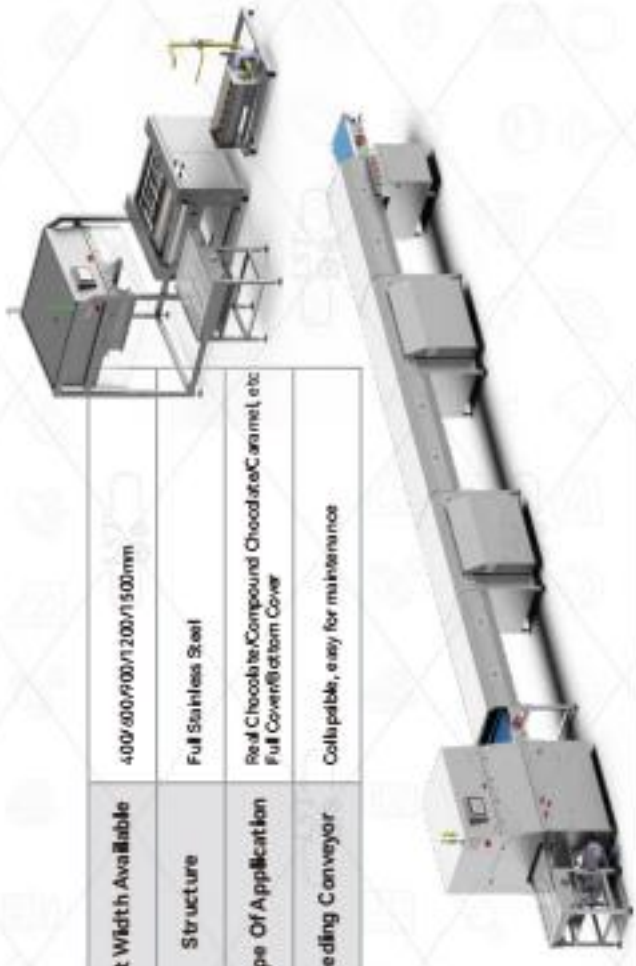


- Main Features:**
- * PLC-controlled automatic material loading, processing and unloading;
 - * Big capacity, save space and manpower;
 - * Automatic syrup spray, powder spray and powder dust removal;
 - * Automatic cleaning, drying and dehumidification system;
 - * Enclosed space, temperature and humidity controllable, no contamination;
 - * Machine is capable of chocolate coating as well as crispy sugar coating;
 - * Machine has been widely used in foods and pharmaceuticals industries as well as military industries;
 - * Machine can be used for polishing after the coating process.

Model	GT-RC500	GT-RC1000
Capacity	400-600KG/batch	800-1200KG/batch
Chocolate Coating Speed	45-90 min/batch	45-90 min/batch
Crispy Sugar Coating Speed	3-6 h/batch	3-6 h/batch
Coating Machine Power	12KW	14KW
Rotary Speed	2-12 rpm	2-12 rpm
Feeding Window Diameter	450MM	450MM
Rotary Drum Diameter	1400mm	1600mm
Rotary Drum Length	1900mm	2900mm
Air Supply For Air Cylinder	0.5MPa	0.5MPa
Powder Tank (Optional)	100L	100L
Hot Water Tank	300L tank+d/w heating	500L tank+d/w heating
Core Material Size	≥2mm	≥2mm
Air Conditioner	10HP	15HP
Rotary Dehumidifier Capacity	3000CBM/h, RH<30%	5000CBM/h, RH<10%
Power / Steam	Customized	Customized

CHOCOLATE ENROBING MACHINE

Belt Width Available	400/500/600/1200/1500mm
Structure	Full Stainless Steel
Scope Of Application	Real Chocolate/Compound Chocolate/Caramel, etc Full Cover/Bottom Cover
Feeding Conveyor	Collapsible, easy for maintenance



FULLY AUTOMATIC FINGER BISCUIT COATING LINE

Total Power	▶	45KW
Conveyor Motor	▶	5.5KW
Feeder Power	▶	180W*2
Heating Power	▶	3KW
Cooling System	▶	3HP
Chocolate Pump	▶	DURROCK-4



CHOCOLATE ENROBING SERIES

CONTINUOUS CHOCOLATE BALL MILL

High Speed Ball Mill	Model	Productivity	Motor	Grinding Balls
Vertical Ball Mill	LST-BH-500-V	500-3000kg/h/1-3 Ball Mills Group	75kw	φ4.78mm/280kgs
Horizontal Ball Mill	LST-BH-500-H	300-2000kg/h/1-2 Ball Mill Group	55kw	φ4mm/1200kgs



**CHOCOLATE
SYRUP PROCESSING
SERIES**

VERTICAL CHOCOLATE BALL MILL



- ①.Chocolate storage tank
- ②.Powder feeder
- ③.Ball mill
- ④.Fat melting tank

Capacity	Grinding Time	Grinding Fineness	Weight of Balls	Motor Power
50L	4-6 hours	18-25µm	160KG	3KW
300L	4-6 hours	18-25µm	260KG	15KW
500L	4-6 hours	18-25µm	360KG	30KW
1000L	4-6 hours	18-25µm	560KG	45KW

CHOCOLATE REFINER

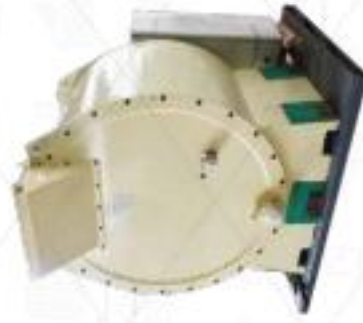


20L Chocolate Refiner



Horizontal Chocolate Refiner

CHOCOLATE CONCHE



Capacity	40L	500L	1000L	2000L	3000L
Grinding Time (h)	8-10	1.6-2.2	1.6-2.2	1.6-2.2	1.6-2.2
Main Motor Rotating Speed (rpm)	95	33	36	36	35
Grinding Fineness (microns)	20-25	20-25	20-25	20-25	20-25
Main Motor Power(kw)	2.2	15	22	37	45
Electrical Heating Power(kw)	1	5	2*2	3*2	12
Height	400	2572	3050	5350	7500
Outside Dimensions (mm)	1000*800*900	2465*1144*1312	2627*1280*1520	3040*1912*1920	3430*2010*2280

CHOCOLATE MELANGER



Model	GM-10	GM-25	GM-50	GM-100
Capacity	10L	25L	50L	100L
Mixer Power	0.37kw	0.75kw	1.5kw	3kw
Grinding Time	48-72h	48-72h	48-72h	48-72h



CHOCOLATE STORAGE TANK

Model	Diameter	Material	Mixer Power	Speed (rpm)	Heating Power
50L	φ736*780	SSS304	0.25KW	14	3KW
100L	φ950*1250	SSS304	1.1KW	14	3KW
150L	φ650*1330	SSS304	1.1KW	14	6KW
300L	φ740*1620	SSS304	1.5KW	14	6KW
500L	φ1000*1650	SSS304	1.5KW	14	6KW
1000L	φ1200*1800	SSS304	2.2KW	14	9KW
2000L	φ1500*2100	SSS304	3KW	14	12KW
5000L	φ2000*2500	SSS304	5.5KW	14	27KW



FAT MELTING TANK-SQUARE TYPE

Model	Diameter	Heating	Structure
100L	840*507*50 mm	3kw	Full SS 304
300L	1000*600*60 mm	6kw	Full SS 304
500L	1200*1150*840 mm	6kw	Full SS 304
1000L	1750*1150*1370 mm	9kw	Full SS 304
2000L	2220*1000*1998 mm	12kw	Full SS 304
High Speed Type	3000*1500*1150 mm	18kw	Full SS 304



MELTING TANK-ROUND TYPE

Model	Diameter	Mixer Power	Speed (rpm)	Heating Power	Heating Dimension
1000L	φ1900*1500 mm	2.2kw	14	12kw	1700*1900 mm
2000L	φ1700*1700 mm	3kw	14	18kw	1900*2200 mm
3000L	φ1000*1700 mm	5.5kw	14	24kw	2000*2200 mm



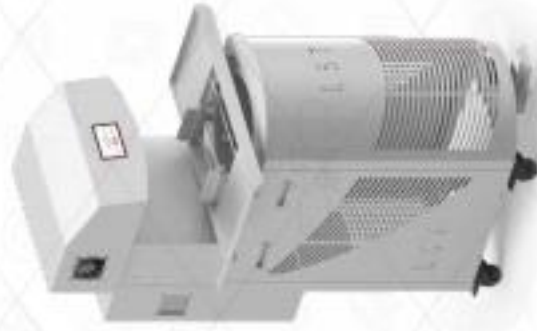
CONTINUOUS TYPE CHOCOLATE TEMPERING MACHINE

Model	TW-TP250	TW-TP500	TW-TP1000
Output	250kg/h	500kg/h	1000kg/h
Main Motor	2.5 kw	3 kw	4 kw
Heater	5*4 kw	5*4 kw	5*4 kw
Proportional Valve	Siemens	Siemens	Siemens
PLC/PLM	Delta/Siemens	Delta/Siemens	Delta/Siemens
Water Pump	Grundfos pump	Grundfos pump	Grundfos pump
Water Chiller	5HP	10HP	15HP



- ① Chocolate storage tank
- ② Chocolate pump
- ③ Chocolate tempering machine
- ④ Water chiller

BATCH CHOCOLATE TEMPERING MACHINE



- *Temper 20 kg of chocolate in just 15-20 minutes
- *Touch screen control panel for easy operation
- *Compact size
- *Night mode feature ensures a smooth start-up
- *Removable screw pump
- *Screw pump speed adjustable
- *Mixer speed adjustable
- *Foot pedal dosing, automatic dosing
- *Dosing plate, vibrator, enrober are optional

Model	TW-TP10	TW-TP25	TW-TP60	TW-TP100
Capacity	10L	25L	60L	100L
Productivity	8kg/batch	20kg/batch	50kg/batch	80kg/batch
Tempering Time	20-30minutes	20-30minutes	30-40minutes	30-40minutes
Total Power	2kw	4.5kw	6.5kw	6.5kw



Enrober



Dosing Head



Vibrator

BEAN TO CHOCOLATE MASS



COCOA BEANS ROASTER



COCOA BEANS PROCESSING SERIES



COCOA BEANS WINNOWER



COLLOID MILL

Model	Fineness μm	productivity KG/H	Motor power KW	Hopper capacity L
JWS-80S	2-50	50-100	4	8.5L
JWS-120S	2-50	100-150	7.5	15L
JWS-130S	2-50	200-300	11	15L
JWS-150S	2-50	400-500	15	22L



AUTOMATIC SCREW OIL PRESS MACHINE

The automatic hydraulic oil press has features of high pressure and large capacity. It can be used for hot and cold pressing for variety nuts, such as cocoa beans, walnut, almond, pine nuts, sesame, olives and mountain tea seeds, etc.



	Capacity	▶	30/70/100kg/h
Height of the cylinder	▶	800mm	
Stack height	▶	800mm	
Piston diameter	▶	280mm	
Cylinder diameter	▶	420mm	
Working pressure	▶	4-6 Mpa	

COARSE COCOA CAKE GRINDING MACHINE

Model	WF-60	WF-800	WF-400	WF-500	WF-600
Productivity(kg/h)	30-200	100-400	150-600	200-1000	300-2500
Main Motor (kw)	2.2	4	5.5	7.5	15
Motor (V)	380	380	380	380	380
Dimension (mm)	1020*920*1100	1020*1030*1100	1300*780*1300	1200*800*1360	1230*800*1400



COCOA POWDER/SUGAR GRINDING MACHINE

Model	MLS-180	MLS-230	MLS-270	MLS-370	MLS-420	MLS-500
Productivity(kg/h)	5-40	10-40	30-200	80-400	100-800	200-1000
Feeding Size(mm)	6	8	10	12	12	12
Fineness (mesh)	5-120	5-120	5-120	5-120	5-120	5-120
Spindle Speed(r/min)	4500	4500	4500	4900	4900	4900
Total Power (kw)	2.2	3	4	7.5	15	18.5
Voltage(V)	220/380	220/380	380	380	380	380
Dimension (mm)	480*430*730	670*500*720	650*500*720	600*700*1480	800*1000*1960	1000*1600*1400



GUMMY SOFT CANDY HARD CANDY SERIES



GUMMY DEPOSITOR

Control Method	Touch screen+PLC+Servo motors
Depositing Speed	30~40 times/min
Depositing Weight	1~4.5grams/shot multiple times deposit allowed
Productivity	18000~25000pcs/min
Hopper Capacity	12 Liters
Power Input	170~240V AC 50-60HZ
Total Power	2.5KW
Maximum Temperature	130°C
Nozzles/Pistons	10pcs



GUMMY DEPOSITING LINE

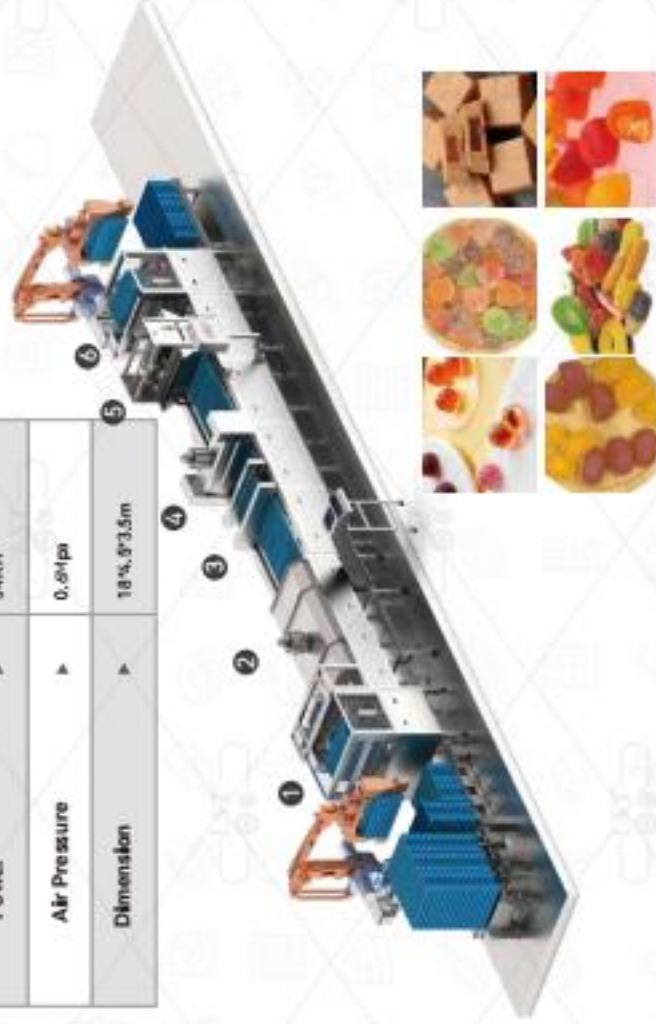


GUMMY MOLDING LINE

The SWT-NS820 starch-free molding line is designed for high-efficiency gummy candy production. It uses easy-to-clean PC molds to prevent product contamination and ensure quality and safety. With over 30 years of R&D experience in the candy equipment field, we offer comprehensive, efficient, and innovative production solutions, especially in customized equipment to meet diverse client needs cost-effectively. Ideal for food enterprisers producing single-color, multi-color, and filled gummy candies, it serves the supplement, vitamin, medicine, food homology, and OTC markets.

Capacity	▶	1000kg/h
Mold Size	▶	820*400*65mm
Deposit Speed	▶	20 molds/min
Power	▶	54KW
Air Pressure	▶	0.6Mpa
Dimension	▶	18*5.8*3.5m

- ① Mold feeder
- ② Emulator
- ③ Dry mold ejector
- ④ Sprayer
- ⑤ Spooler
- ⑥ Mold changer



COOKING SYSTEM

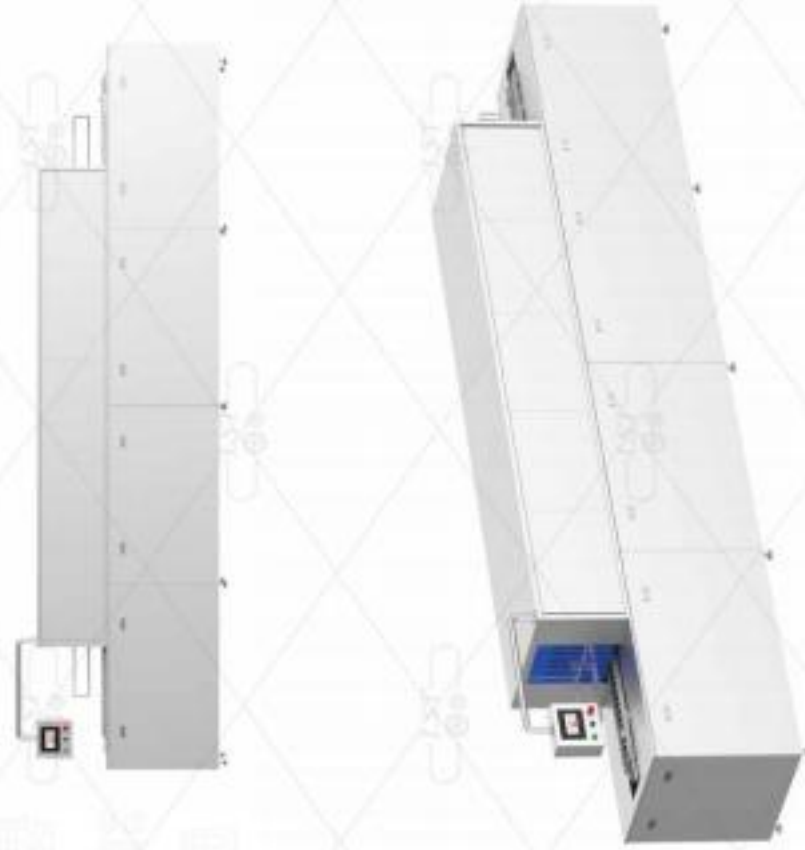
The New JCA300 Integrated Tube Cooker: Ideal for Gummy Candy Processing
 The newly-designed JCA300 integrated tube cooker is specifically engineered for processing various gummy candies. Its highly compact design enables it to occupy less floor space compared to traditional gummy candy boiling equipment such as coil cookers. The system incorporates front and rear storage tanks, tube heat exchangers, vacuum tanks, lobe pumps, steam systems and vacuum systems.
 During the entire boiling process, the product has no contact with steam. Steam passes through the tube bundle while syrup flows between the tube bundles. There is a syrup flow guide plate in between, ensuring a first-in-first-out syrup boiling process without dead corners. This achieves low-pressure steam boiling with a stable temperature, reaching the desired syrup brix in the shortest time and producing optimal candy quality.
 After boiling, the syrup enters the vacuum tank. It evenly enters the vacuum chamber through the jet valve. Secondary steam is released, and the syrup is concentrated and cooled to the brix required by the product. Finally, it is transported to the storage tank via the lobe pump.



Model	JCA300	JCA600	JCA1000
Output	300kg/h	600kg/h	1000kg/h

CHOCOLATE MOLD WASHING MACHINE

Chocolate Mold Washing Machine: Cleans molds, trays, etc. Uses high-pressure multi-angle rinsing to remove chocolate and stains. Full 304 stainless steel structure, with wash, rinse and dry functions. Strong adjustable pressure fits different materials and dirt levels, protecting molds and cleaning stubborn stains. Guarantees efficient and hygienic production, enhancing chocolate production efficiency and quality.



CANDY SILICONE MOLD



For more mold designs, please contact us for catalog.



CHOCOLATE PACKING SERIES

AUTOMATIC CHOCOLATE DOUBLE-TWIST PACKING MACHINE

AUTOMATIC CHOCOLATE TOP-TWIST PACKING MACHINE

AUTOMATIC CHOCOLATE FOLD ENVELOP PACKING MACHINE

AUTOMATIC CHOCOLATE PILLOW PACKING MACHINE

AUTOMATIC CHOCOLATE ALUMINUM FOIL PACKING MACHINE

TOY EGG CHOCOLATE PACKING MACHINE

AUTOMATIC CHOCOLATE FILLING MACHINE

COCOA BEAN PROCESSING



Cocoa Beans Roaster



Hydraulic Oil Press Machine



Cocoa Beans Peeling Machine



Coarse Crusher



Colloid Mill



Powder Grinder

CHOCOLATE PROCESSING



High Speed Ball Mill



Fat Melting Tank



High Speed Ball Mill



Batch Type Chocolate Tempering Machine



Vertical Ball Mill



Continuous Chocolate Tempering Machine



Chocolate Refiner



20L Chocolate Refiner

CHOCOLATE MOLDING



One Shot Chocolate Depositor



Chips Drops Buttons Production Line



Chocolate Enrobing Line



Coating Rin



2D Chocolate Depositor



Cold Press Chocolate Holding Line



Optimal Chocolate Production Line



Belt Type Coating Machine



3D Chocolate Depositor



Full Automatic Chocolate Production Line



3D Chocolate Decorating Line



Rotary Drum Coating Machine



Chocolate Cluster



Chain Type Optimal Production Machine

GUMMY MOLDING



Gummy Depositor



Automatic Gummy Production Line



Cooking System



Mini Gummy Production Line