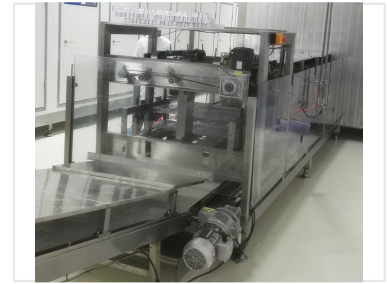


Automated Chocolate Block Moulding Line

This automated line is designed for moulding chocolate into blocks. It ensures precise depositing, consistent block formation, and efficient cooling.



ADDITIONAL IMAGES



Overview

High-Capacity Automated Chocolate Moulding

This automated moulding line is specifically designed for the high-volume production of 1kg and 2kg chocolate blocks. The system integrates advanced image recognition for mould quality control with a sophisticated elevating cooling tunnel to maximize space efficiency. Constructed from stainless steel for hygiene, it offers a fully synchronized process from depositing to finished product output, ideal for large-scale confectionery facilities.

Key Performance Metrics

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10 m

Cooling Tunnel Length

18 layers

Mould Layers

1 inch

Chain Delivery Size

Production Capabilities

Process Flow

- Mould heating
- Orientated depositing
- Vibrating
- Multi-layer cooling
- Finished product output

Supported Block Sizes

1kg Chocolate Block, 2kg Chocolate Block

Technical Features

Automation & Control

- Image recognition for dirty mould detection
- Automatic dirty mould removal and empty mould supplement
- Programmable Logic Controller (PLC) for process automation
- Chain synchronization device for smooth template movement
- Adjustable PU conveyor for easy cleaning
- Safety interlocks and emergency stop controls

Cooling System

Cooling Zone Configuration

Feature	Specification
Cooling Zones	4 Independent Zones
Regulation	Independent air quantity and wind speed
Temperature Control	Adjustable cooling water volume per zone
Air Distribution	Axial flow fan with baffle redirection
Tunnel Type	Elevating type (Space-saving)

Construction & Maintenance

Build & Maintenance

- Full stainless steel frame construction
- Transparent safety enclosures
- Modular design for flexible configuration
- Hygienic design for easy cleaning