



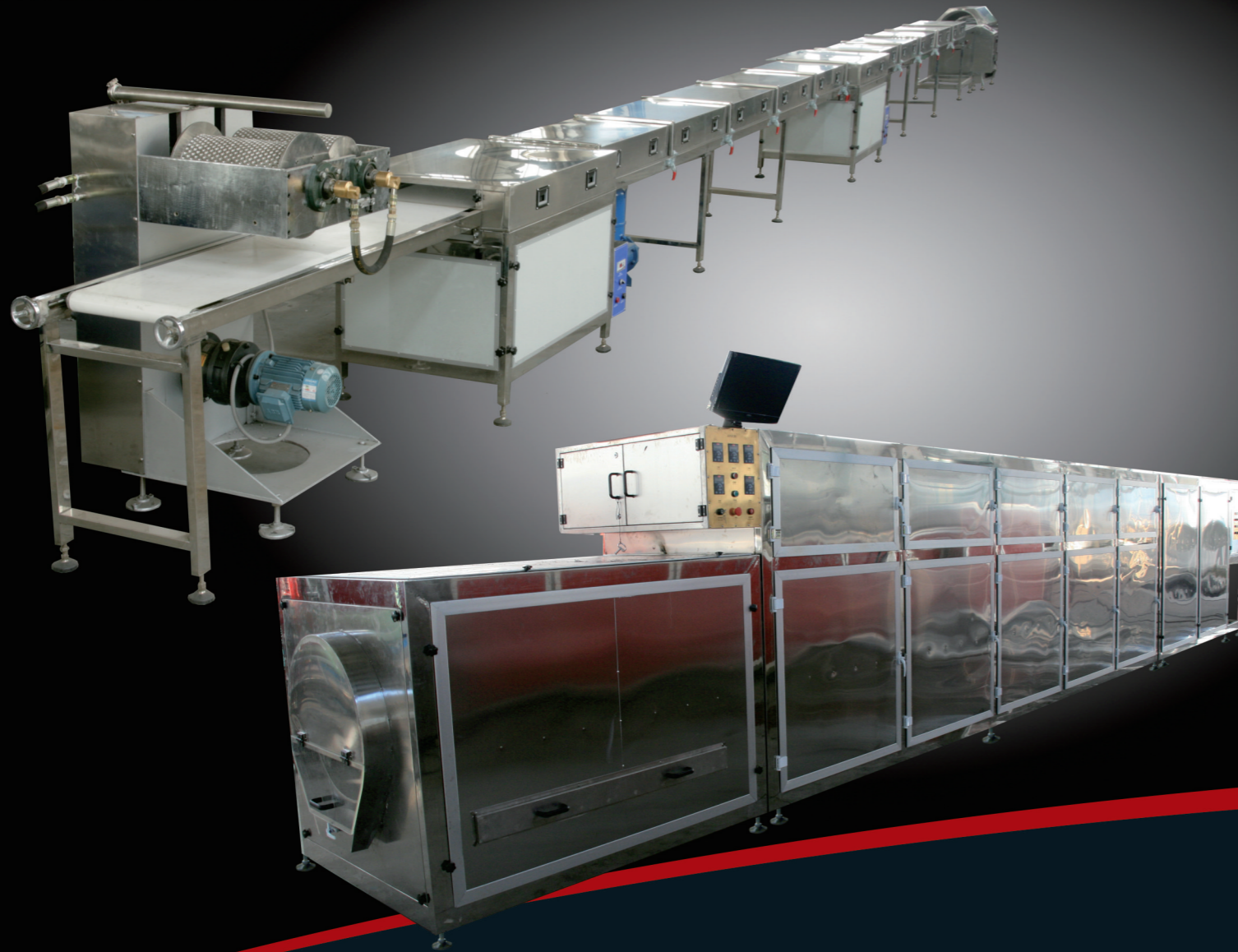
CANDYMACHINE

助迪食品机械

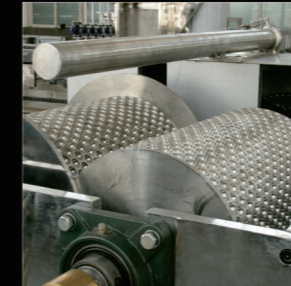
专 / 业 / 糖 / 果 / 巧 / 克 / 力 / 设 / 备 / 制 / 造 / 商  
Confectionery chocolate equipment manufacturer

中国糖果食品机械第一品牌 / 一直以核心技术引领市场  
The No.1 leading position in candy machine in China / Lead market with core technology

ML400/800 Full Automatic Chocolate Bean Forming Machine  
ML400/800 全自动巧克力豆成型机



成型辊  
Forming roller



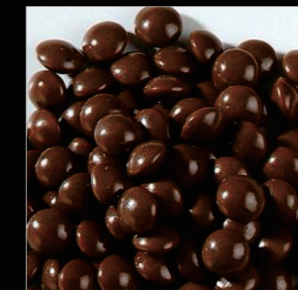
巧克力储存桶  
Chocolate storage tank



冷柜  
Cooling tunnel



可生产巧克力豆  
Chocolate bean produced by this line



ML400/800 chocolate bean forming machine is the equipment we developed according to imported technology. It mainly consists of chocolate storage tank, chocolate bean forming machine, cooling tunnel and polishing machine etc. ML800 model is for full closed production, avoid operators touching the material, meet the food production sanitary standard. It is little influenced by environmental temperature and humidity, it's the ideal equipment for chocolate production enterprise.

ML400/800巧克力豆成型机是我公司引进国外技术研制开发的设备，主要由巧克力储存桶，巧克力豆成型机，冷柜和抛光机等组成。ML800型号为全封闭生产，避免了由于人员接触多卫生标准低的问题，达到食品卫生制作标准。另外它受环境温度、湿度影响小，是广大巧克力生产企业的理想设备。

技术参数/Technical Specifications

型号 Model	ML400	ML800
生产能力 Capacity(kg/h)	100-150	400-600
最佳成型温度(℃) Forming Temp.	-30-28	-30-28
冷道温度(℃) Cooling tunnel temp.	5-8	5-8
主电机功率(KW) Main motor power	1.5	5.914
外形尺寸(mm) Outside dimension	17800*400*1500	10800*2000*2700

Main performance

- \*Cooling press forming type, can produce ball shape, oval shape, oblate shape chocolate bean etc.
- \*Low energy consumption, high capacity, products have good taste.
- \*Easy operation and high automation.

主要性能

- \*冷轧成型，能冷却成型多种形状纯巧克力豆，包括球形，椭圆形，扁豆形等；
- \*能耗低，产量大，成品口感好；
- \*操作简单方便，自动化程度高。



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CM300 多功能脆米巧克力成型机  
CM300 Multi-functional Crispy Rice Chocolate Forming Machine



控制电箱  
Electrical control box



连续混合器  
Continuous mixer



冷柜  
Cooling tunnel



可生产脆米巧克力  
Crispy rice chocolate produced by this line



技术参数/Technical Specifications

型号Model	C M300
产量 Capacity	400-600kg/hr
总功率 Total power	45KW
压缩空气用量 Compressed air consumption	0.3M <sup>3</sup> /min
工作环境要求 Working condition	Temperature/室温: < 25°C Humidity/湿度: < 55%
冷柜长度 Cooling tunnel length	11250mm
模具尺寸 Mould dimension	455*95*36mm
模板数量 Moulds qty	340pcs
机器外形尺寸 Outside dimension	16500*1000*1900mm

CM300 multi-functional crispy rice chocolate forming machine is mainly composed of chocolate storage tank, crispy rice quantify transfer machine, continuous mixing machine, forming and leveling machine, cooling tunnel, automatic demoulding device etc. It can produce all kinds shapes and flavors of oat chocolate products. It has high automation and can one time finish the whole process from mixing, filling, forming, cooling to demoulding, without destroy the product interior nutrition ingredients. Produced crispy price chocolate has attractive appearance, crisp texture and good taste, nutrition and Health.

CM300脆米巧克力成型机主要由巧克力储存桶, 脆米定量输送机, 连续混合机, 成型和整平机, 冷柜, 自动脱模装置等组成, 可生产各种形状和口味的燕麦巧克力, 该设备高自动化, 可在完全不破坏产品内部营养成分的前提下, 一次性完成从搅拌, 下料, 成型, 冷却, 到脱模的全部生产过程。生产出来的燕麦巧克力外形美观, 香浓酥脆, 营养健康。

Main performance

- \*High capacity, up to 400-600kg/h.
- \*Unique designed leveling device, assure smooth surface of candy.
- \*Candy shape can be custom made, moulds easily for replacing.

主要性能:

- \*产量高, 达400-600公斤/小时;
- \*独特设计的整平装置, 使糖果外表平整美观;
- \*糖块形状可根据客户要求定制, 模具更换方便;



CANDY MACHINE

助迪食品机械

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QKT400/600/800/1000/1200 Chocolate Coating Line  
QKT400/600/800/1000/1200 巧克力涂层机



冷柜  
Cooling Tunnel



巧克力储存桶  
Chocolate storage tank



涂层机网带  
Enrobing wiremesh



可涂层巧克力产品  
Chocolate enrobed products produced by this line



The enrobing line is to coat chocolate on various food such as biscuit, wafers, eggrolls, cake pie and snacks, etc. There are following special devices for option also:  
Automatic feeder: to simplify the feeding of biscuits or wafers etc to the enrobing wiremesh, improve production efficiency of 1/3;  
Granular sprinkler: to sprinkle sesame or peanut granulars on the enrobing products;  
Decorator: to decorate zigzags or stripes of different color on the surface of enrobing products.

本机是生产花色巧克力品种的专用设备，能在多种食品表面浸涂巧克力浆料，诸如威化、饼干、蛋卷、蛋黄派、膨化食品等，形成多种口味的巧克力制品。可选配以下装置：

- \*自动送料，可将被涂层产品排列整齐，输送到涂层机网带，定位正确，生产效率提高1/3；
- \*颗粒撒播机，可在被涂层产品上撒播芝麻或者花生碎粒；
- \*丽花，可在涂层后的产品表面丽Z字形或者条纹图案。

**Main performance**

- \*Whole machine made of stainless steel material, good sanitary condition.
- \*Enrobing on food surface, bottom or whole food is optional as per request.
- \*Cooling tunnel length can be custom made.

**主要性能**

- \*整机不锈钢制造，卫生条件良好；
- \*可根据要求选择食品表面涂层，底部涂层或整体涂层；
- \*冷柜长度可根据要求定制

型号 Model	QKT400	QKT600	QKT800	QKT1000	QKT1200
网带、皮带宽度 (mm) Wiremesh and belt width	420	620	820	1020	1220
网带、皮带速度 (m/min) Wiremesh and belt speed	1-6	1-6	1-6	1-6	1-6
配套制冷机组(set) Refrigeration unit	2	2	2	3	3
隧道长度 (m) Cooling tunnel length	15.4	15.4	15.4	22	22
隧道温度 (°C) Cooling tunnel temperature	2-10	2-10	2-10	2-10	2-10
全机功率 (kw) Total power	16	18.5	20.5	26	28.5
整机重量 (kg) Gross weight	1900	2300	2800	3600	4000
外形尺寸 (mm) Overall dimension	W850*H1800	W940*H1800	W1400*H1800	W1650*H1800	W1850*H1800



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Confectionery chocolate equipment manufacturer

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QM 300/620 Servo Driven Chocolate Moulding Plant  
QM 300/620 伺服巧克力浇注成型机



模具输送机

Moulds conveyor



冷柜

Cooling tunnel



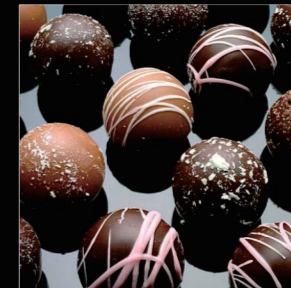
浇注头

Depositing Head



可生产巧克力

Chocolate produced by this line



This machine is designed as the most advanced chocolate pour-forming plant integrates mechanical control and electric control all in one. Full automatic working program is applied throughout the flow of production by PLC control system, including mould heating, pouring, vibrating, cooling, demoulding and conveying. This machine has the advantage of high capacity, high efficiency, high demoulding rate etc. It can produce various kinds of chocolate, pure chocolate, chocolate with center filling, two-color chocolate and chocolate with nuts mixed. Produced chocolate enjoy attractive appearance, smooth surface and good taste.

本机是用于巧克力浇注成型的先进设备，集机，电，气控制于一体，整个生产流程包括烘模，浇注，振荡，冷却，脱模，输送等全自动工作程序，本机具有产量高，灵活性大，脱模率高，生产巧克力品种多等优点。能产生纯巧克力，夹心及双色巧克力，颗粒混合浇注巧克力，产品外表光滑美观，口感良好。

技术参数/Technical Specifications

型号Model	Q M300	Q M620
生产能力 Capacity	200-300kg/h	500-800kg/h
浇注速度 Filling Speed	14-24 n/min	14-24 n/min
整功率 power	34kw	85kw
整机重量 Gross Weight	6500kg	8000kg
设备外型 Overall Dimension	16000*1500* 3000 mm	16200*1650* 3500 mm
模盘尺寸 Size of Mould	300*225*30 mm	620*345*30 mm
模盘数量 Qty of Mould	320pcs	400pcs

Main performance

- \*Single or double heads depositor is optional as per request.
- \*PLC and servo driven control depositing process, filling quantity accurate.
- \*Nuts spreader is optional to produce nuts mixed chocolate.
- \*Moulds turning device, twisting device and demoulding device assure high demoulding rate.
- \*Chocolate shape can be custom made.

主要性能

- \*可根据需求选配单浇注头或双浇注头；
- \*PLC和伺服控制浇注过程，浇注量准确；
- \*可选配果仁投放机生产果仁混合型巧克力；
- \*翻模，扭模，脱模装置保证脱模率高；
- \*模具形状可根据客户要求定制。



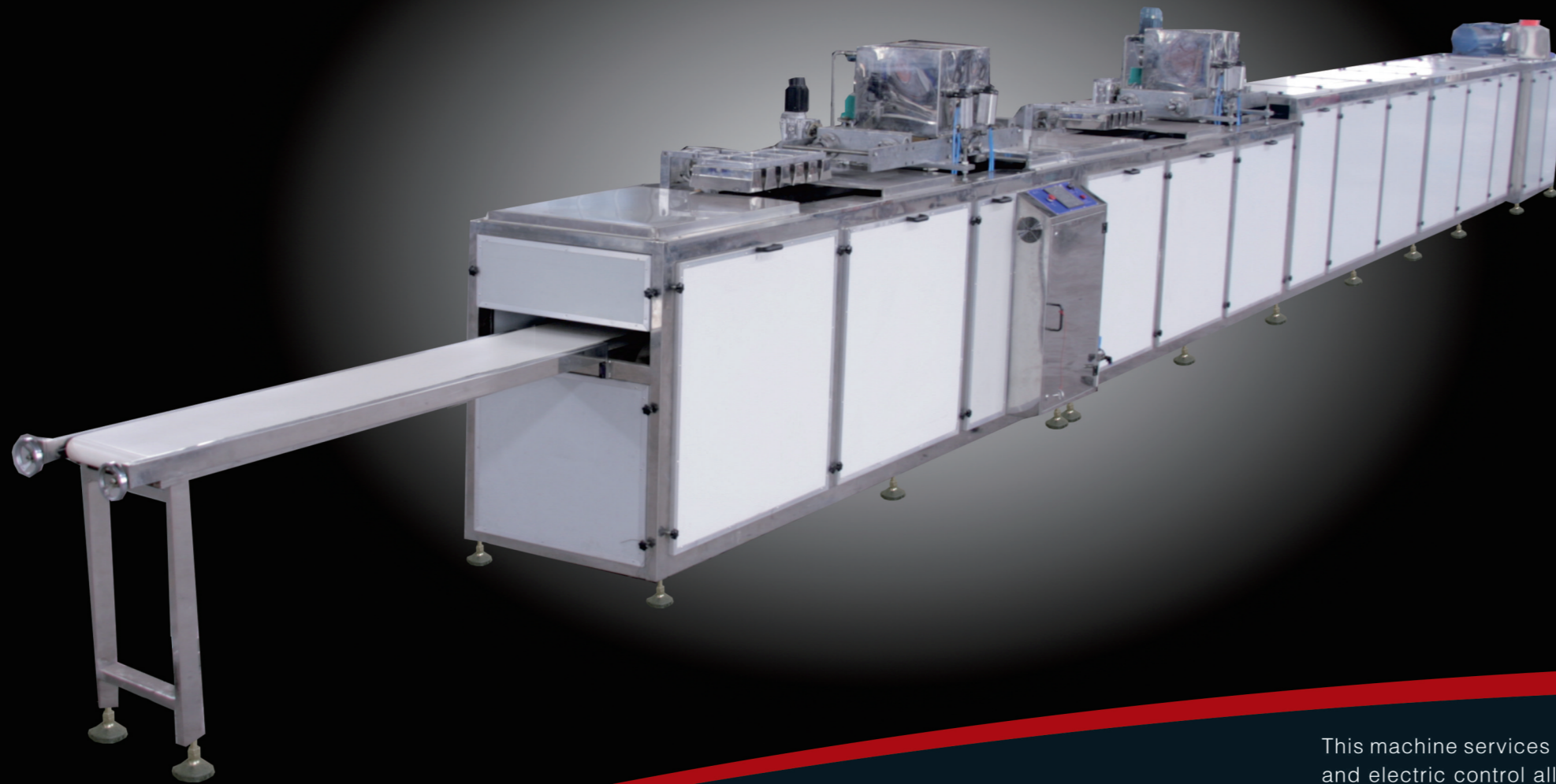
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助迪食品机械

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Confectionery chocolate equipment manufacturer

QJZ300/470 Servo Driven Chocolate Moulding Plant  
QJZ300/470 伺服巧克力浇注成型机

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精磨机  
Conche



送浆泵  
Transfer pump



巧克力保温缸  
Chocolate storage tank



可生产巧克力  
Chocolate produced by this line



This machine services as advanced chocolate pour-forming equipment that integrates mechanical control and electric control all in one. Full automatic work program is applied throughout the flow of production, including mould heating, pouring, vibrating, cooling, demoulding and conveying. This machine can produce pure chocolate, chocolate with filling, two-color chocolate and chocolate with granule mixed. The products enjoy attractive appearance and smooth surface.

本机是巧克力浇注成型的专用先进设备，集机，电，气控制于一体，整个生产流程包括烘模，浇注，振荡，冷却，脱模，输送等全自动工作程序，本机能产生纯巧克力，夹心及左右双色巧克力，颗粒混合浇注巧克力，产品外表光滑美观。

**Main performance**

- \*Single or double heads depositor is optional as per request.
- \*PLC and servo driven control depositing process, filling quantity accurate.
- \*Chocolate shape can be custom made.

**主要性能**

- \*可根据需求选配单浇注头或双浇注头；
- \*PLC和伺服控制浇注过程，浇注量准确；
- \*模具形状可根据客户要求定制。

技术参数/Technical Specifications

Model 型号	QJZ300	QJZ470
生产能力/Capacity	0.8~2.5 吨/班 ( T/8h )	1.2~3.0 吨/班 ( T/8h )
整功率/Power	30kw	40kw
制冷量/Refrigerating Capacity	35000大卡/小时 ( Kcal/hr )	35000大卡/小时 ( Kcal/hr )
整机重量/Gross Weight	6500kg	7000kg
设备外型/Overall Dimension	16300*1100* 1850 mm	16685*970* 1850 mm
模盘尺寸/Size of Mold	300*225* 30 mm	470*200* 30 mm
模盘数量/Qty of Mold	240pcs	270pcs