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## **SEMMco chocolate machine list**

**No.:20200101**

**Dated:2020/01/01**

Based on our terms and conditions listed in the following and on the enclosed supplementary General Conditions for the Supply of Machinery we submit the following quotation:

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**Department: Sales**

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**Price list**

No.	Name	Image	
1	T6 chocolate tempering machine		
2	T12 chocolate tempering machine		
3	HT05 chocolate holding tank		





4	MM08 chocolate moulding machine		
5	MM08 with the enrober system		
6	MM15 chocolate moulding machine		
7	MM15 with the enrober system		

8	MM30 chocolate moulding machine		
9	MM30 chocolate enrobing machine		
10	MM60 chocolate moulding machine		
11	MM60 chocolate enrobing machine		

12	ER600 chocolate enrober		
13	1250mm width chocolate cooling tunnel 35m length		
14	ZDT01 vibrating table		
15	TWG75 chocolate tempering tank		


16	TWG150 Chocolate tempering tank		
17	BWG250 chocolate melting tank		
18	BWG500 chocolate melting tank		






19	2000L chocolate holding tank excluding the top device		
20	LD280-4.2 cooling tunnel		
21	Chocolate coating machine		
22	Whole system of the chocolate cabinet machine		

23	1kg Chocolate shaving machine		
24	3kg Chocolate shaving machine		
25	T75 chocolate automatic tempering		



26	Pneumatic chocolate pump		
27	Pneumatic chocolate pump with tank		
28	Cocoa beans roast machine, 30-50kg per batch		
29	Cocoa bean cracker & winnow machine		




30	Bean to bar machine	 <p>Cocoa bean to bar processing machine</p> <p>Cocoa beans → Roast machine → Shell &amp; winnow off machine → Ball mill machine → Chocolate refiner → Chocolate tanks → Chocolate tempering machine → Chocolate enrober</p> <p><a href="http://www.sheurolink.com">www.sheurolink.com</a></p>	
31	Cocoa pod cutting machine and the seeds separated, capacity up to 1000kg/h		
32	BT6 chocolate tempering & ball mill		

33	BT12 chocolate tempering & ball mill		
34	B12 chocolate Ball mill system		
35	BT60 chocolate tempering & ball mill functions		

36	BT180 chocolate tempering & ball mill functions		
37	R75 chocolate refiner machine make the chocolate taste smooth		
38	TR180 Three rolls chocolate refiner		



39	Chocolate one shot depositing machine		
40.1	Truffle cutter cutting area 300X300mm, the gap is 20mm		
40.2	Double knives guitar cutter Size: 15X15, 15X22.5, 15X30, 22.5X22.5 22.5X30 30X30mm., and the plate size: 360X360mm		
41	CH04/08/15 chocolate melting		

42	Macron depositing machine, also the truffles depositing machine		
43	Jacket chocolate pips		
44	Chocolate Ornamental machine and tasting		



	<p>Chocolate dragee core forming machine Two pairs/four pairs</p>		

## **Equipment Description**

### **1. T6 chocolate tempering machine**

Capacity: 6L

Voltage: 220V, Single phase

Heating power: 400w

Cooling Power: 900w

Motor: 250W

Dimension: 600mm(L) x 570mm(W) x 620mm(H)

Weight: 75kg

Equipped with touch screen full automatic tempering.

### **2. T12 chocolate tempering machine**

Capacity: 12L

Voltage: 220V, Single phase

Heating power: 500w

Cooling Power: 900w

Mixing Motor: 250W    Argue Motor: 250W

Dimension: 600mm(L) x 570mm(W) x 750mm(H)

Weight: 100kg

Equipped with touch screen full automatic tempering.

### 3. HT05 chocolate holding tank

Capacity: 7L

Heating power: 300w

Silica gel heating; 304 stainless steel;

Dimension: 460mm(L)x320mm(W)x180mm(H)

### 4. MM08 chocolate moulding machine

Capacity: 8kg

Power: 500W

Dimension: 450mm(L)x550mm(W)x550mm(H)

Voltage: single phase, 220V

Variable speed wheel;

Digital temperature control;

Full 304 stainless steel;

### 5. MM08 chocolate molding enrober machine

Capacity: 8kg

Power: 600W

Dimension: 450mm(L)x1550mm(W)x550mm(H)

Voltage: single phase, 220V

Variable speed wheel;

Digital temperature control;

Full 304 stainless steel;

Conveyor

## 6. MM15 chocolate moulding machine

Capacity: 15kg

Power: 1250W

All 304 stainless steel;

Dimension: 560mm(L)x600mm(W)x590mm(H)

Single phase, 220V

Variable speed wheel;

Digital temperature control;

## 7. MM15 chocolate moulding machine

Capacity: 15kg

Power: 1250W

All 304 stainless steel;

Dimension: 560mm(L)x1600mm(W)x590mm(H)

Single phase, 220V

Variable speed wheel;

Digital temperature control;

## 8. MM30 chocolate moulding machine

Capacity: 30kg

Power: 1kw

304 stainless steel

Single phase, 220-240V

With an onboard vibrating table;

Digital temperature control;

Dimension: 920mm x 650mm x 1190mm

### 9. MM30 chocolate enrobing machine

Capacity: 30kg

Power: 1kw

304 stainless steel

Single phase, 220-240V

Digital temperature control;

Dimension: 1300mm x 650mm x 1190mm

Belt width: 180mm

### 10. MM60 chocolate moulding machine

Capacity: 60kg

Power: 2kw

304 stainless steel

Single phase, 220-240V

With an onboard vibrating table;

Digital temperature control;

Dimension: 1220mm x 780mm x 1290mm

### 11. MM60 chocolate enrobing machine

Capacity: 60kg

Heater: 2kw

Digital temperature control

All stainless steel

Power supply: single phase, 220-240V, three phase optional

Dimension: 1220mm(L)x780mm(W)x1590mm(H)

The entire procedure can be carried out by just one operator, who can easily move from the loading and enrobing area to the product exit conveyor.

## 12. chocolate enrober

Optional width 400mm/900/1200/1500mm

1. All parts made of steel stainless 304. And PU conveyor.
2. Movable van(which is easy for cleaning)
3. All motors use SEW or NORD Germany brand and electrical use Siemens and Omron brand, automatic tracking.
4. The quotation already includes the cooling tunnel also Italy brand or French brand refrigerator (including **CE** certification)
5. Top coating or bottom coating and both coating can be set.

Technical Parameters:

Project	Model 600
Wire mesh and belt width (mm)	600



Wire mesh and belt Speed (m/min)	1~3
Refrigeration unit (set)	3
Cooling tunnel temperature(°C)	2~10
Total power (kw)	16.5
Weight (kg)	2300
Outside dimensions (mm)	17500×950×1800
Capacity of the van	60 Liters

### 13. chocolate cooling tunnel

Belt width: 1250mm

Belt speed:0.5-5m/min

Cooling tunnel total length: 35m

Cooling unit: one 25p compressor, cooling station in the middle

Import Italy PU belt

Cooling temperature: 5-10°C

Dimension: about 40000 mm (L) x 1500 mm (W) x 2230 mm (H)

Weight: about 2600kg

304 stainless steel;

The hoods are made using a stainless steel sandwich construction with 30mm thick insulation and an air-tight seal between sections to ensure high energy efficiency

#### 14. ZDT01 chocolate Vibrating table

Power: 45W

Voltage: single phase, 220V

Dimension: 560mm(L)x290mm(W)x450mm(H) ZDT01

Sized to fit two standard moulds at a time (135x175mm or 175x275mm)

Sturdy compact free-standing design;

Adjustable height legs;

All stainless steel.

#### 15/16. TWG75/TWG150 chocolate tempering tank

Capacity : 75kg/150kg

Power : 4.7KW/5KW

Fully automatic batch tempering;

Forced water cooling;

Scraped surface stirrer;

Pulsed water inlet control for maximum efficiency;

Typically use 50% less water than competitive tanks;

Good access for cleaning ;

Full 304 stainless steel;

Enclosed warming ;

Digital temperature control;

Plumbing needed : (infeed/outfeed)

Dimension : W900mm x H1400mm/W900mm x H1500mm

Three phase 415V

### 17/18. BWG250/BWG500 chocolate melting tank

Capacity: 250L/500L

Forced water cooling

Scraped surface stirrer

Pulsed water inlet control for maximum efficiency

Typically uses 50% less water than competitive tanks

Goods access for cleaning

Constructed from high quality stainless steel

Enclosed insulation

Digital, programmable controller

Plumbing needed(infeed/outfeed)

Dimension: 892mm x 791mm x 1560mm(BWG250)/

1146mm x 946mm x 1650mm(BWG500)

Power: 4.5kw(BWG250)/5.6kw(BWG500)

### 19. BWG2000 chocolate melting tank

Capacity: 2000L

Forced water cooling

Scraped surface stirrer

Pulsed water inlet control for maximum efficiency

Typically uses 50% less water than competitive tanks

Goods access for cleaning

Constructed from high quality stainless steel

Enclosed insulation

Digital, programmable controller

Plumbing needed(infeed/outfeed)

Dimension: 2146mm x 946mm x 1650mm

Power: 12.6kw

## 20. LD280-6 cooling tunnel

Belt width: 280mm

Belt speed: 0.5-4m/min

Cooling tunnel total length: 4.2m

Cooling unit: one 3p compressor

Import Italy PU belt

Cooling temperature: 2-10°C

Dimension: about 4200 mm (L) x 730 mm (W) x 1230 mm (H)

Weight: about 350kg

304 stainless steel;

The hoods are made using a stainless steel sandwich construction with 30mm thick insulation and an air-tight seal between sections to ensure high energy efficiency

## 21/22. Chocolate coating machine/ Chocolate coating machine whole set

Width of conveyor belt: 1600 mm,

Weigher cell brand METTLER TOLEDO

PLC Mitsubishi control touch screen

Electrics: Siemens or Omron and others famous brand electrical units,

SYNCHROFLEX belts Germany Brand

polishing speed is adjustable

The number of jets is 73, and there are 5 nozzle tubes to supply chocolate to keep the jets spray chocolate continuously.

Chocolate heating hose available to heat and convey chocolate.

Variable speed feed chocolate by time control and pressure of the air.

Motor: SEW

Capacity approx 250kg-300kg per batch

## 23. 1kg Chocolate block shaving machine

Voltage: 220V

Power: 280W

Dimension: 380x380x610mm

Weight: 25kg

Apply to chocolate dimension: 1kg packing chocolate

## Cutting Effect Diagram



### 24. 3kg Chocolate block shaving machine

Voltage: 220V

Power: 380W

Dimension: 410x410x650mm

Weight: 35kg

Apply to chocolate dimension: 3kg packing chocolate



Corrugated blade

Flat blade

Lotus

leaf blade



## 25. T75- chocolate continuous tempering machine

Batch Capacity: 75L

Tempering capacity: 200kg/h

Power: 5.5kw

Compressor :1.5HP

Voltage: 380V 50Hz

Dimension: 1220mm x 900mm x 1380mm

Weight: 220kg

## 26. Piston chocolate pump can be dosing on ration

The piston can set up the capacity of the chocolate dosing and the time , which help the chocolate making improving the working efficients

## 27. Piston chocolate pump with chocolate holding tank

The piston can set up the capacity of the chocolate dosing and the time , which help the chocolate making improving the working efficients

Which can make the chocolate flouts and dosing very well.

## 28. RT50 Cocoa beans roast machine

Size: 1.8 \* 1.2 \* 1.7m

Loading 30-50kg one batch

Size: 1.85 \* 1.2 \* 1.6m

Motor power 1.1kw

Electric heating power 18kw

Gas heating consumption 3-6 cubic meters

380V 50Hz

Temperature: normal temperature - 300 °C automatic setting full  
automatic constant temperature

### 29. CW200 Cocoa bean cracker & winnow machine

Output: 200kg / h

Motor power: 0.75kw

Extension power: 0.55kw

Voltage: 380V

Stripping rate: > 98%

Overall dimension 120 \* 110 \* 120cm

Weight 140 kg

Material: upper and lower hopper, shell, contact food stainless  
steel, frame transmission carbon steel

### 30. The small capacity bean to bar machine, also we can

customized making according to your project.

### 31. CCTS1000 Cocoa pod cutting machine and the seeds

separated

Output up to 1000 kg / h

power: 2kw

Voltage: 380V 50Hz boundary dimension: 4.6 \* 1.3 \* 2m

Material: 201 stainless steel transmission parts carbon steel

weight: 400kg

### 32. BT6 chocolate tempering & ball mill

Volume: 6L, when you use tempering function the chocolate mass is 6L, when you use ball mill, the chocolate mass aprox 3L

Voltage: 220V, Single phase

Heating power: 400w

Cooling Power: 900w

Motor: 380W

Dimension: 600mm(L) x 570mm(W) x 620mm(H)

Weight: 110kg

Steel ball: 30kg

Equipped with touch screen full automatic tempering.

### 33. BT12 chocolate tempering & ball mill

Volume: 12L, when you use tempering function the chocolate mass is 12L, when you use ball mill, the chocolate mass aprox 7L

Voltage: 220V, Single phase

Heating power: 500w

Cooling Power: 900w

Motor: 380W

Dimension: 700mm(L) x 610mm(W) x 750mm(H)

Weight: 150kg

Steel ball: 50kg

Equipped with touch screen full automatic tempering.

#### 34. B12 chocolate ball mill

Volume: 12L,

Voltage: 220V, Single phase

Motor: 380W

Dimension: 700mm(L) x 610mm(W) x 750mm(H)

Weight: 100kg

Steel ball: 50kg

Force water connection to control the temperature

Equipped with touch screen full automatic tempering.

#### 35. BT60 chocolate tempering & ball mill

Volume: 60L, when you use tempering function the chocolate mass is 60L, when you use ball mill, the chocolate mass aprox 40L

Voltage: 220V, Single phase

Heating power: 1500w

Cooling Power: 1200w

Motor: 1500W

Dimension: 1100mm(L) x 900mm(W) x 1250mm(H)

Weight: 300kg

Steel ball: 100kg

Equipped with touch screen full automatic tempering.

### 36. BT180 chocolate tempering & ball mill

Volume: 180L, when you use tempering function the chocolate mass is 180L, when you use ball mill, the chocolate mass approx 120L

Voltage: 380V, 3phases

Heating power: 1500w

Cooling Power: 1200w

Motor: 1500W

Dimension: 1500mm(L) x 1200mm(W) x 1250mm(H)

Weight: 400kg

Steel ball: 200kg

Equipped with touch screen full automatic tempering.

### 37. R75 chocolate refiner machine make the chocolate taste smooth

This is argue pump mount on the 75L chocolate tank, and the temperature arise up to 60 degree, and it keep cycling working, so it can

### 38. TR180 Three rolls chocolate refiner

The distance um can be adjusted. The distance between the rollers of other types of three roller grinders is adjusted by the front and rear hand wheels, and is adjusted by a unified hand wheel.

The distance scale is directly adjusted with coordination, so that

the distance between the three rollers can be adjusted between 0.1-140um, this machine produce chocolate to 25 um, capacity up to 25kg per hour.



In order to properly eliminate the work of the roller and the influence of the thermal expansion caused by the friction on the flatness of the contact surface of the roller, a cooling water pipe is installed at the right shaft head of the roller, and a rubber pipe is sleeved at the joint of the water pipe. After the heat exchange of



the water through the inner wall of the roller, the water is returned to the water tank from the original hole and flows into the sewer.

### 39. OSD275 Chocolate one shot depositing machine

This machine is suitable to realize filled products throughout simultaneous dosage of chocolate that prepares shell and filling. It can also be used to dose and realize any type of solid/thick product. It is possible to choose and set working options on the machine, by a graphic interfaced state-of-the-art software that allows

intuitive knowledge and easy operation use, thanks to specific recipes menu. It's equipped with a couple of removable red silicon heating elements in order to allow an easy cleaning disassembling operation by washing every parts in dishwasher machine The machine's frame is realized with anodized hardened aluminium and stainless/steel fine material.

AISI304 steel casing.

Bowl capacity: 6 kg.

Hourly capacity: 80 kg/h.

Power installed: 2,4 kW

Voltage: 230 V - 50/60 Hz

Dimensions: 1170x720x1380h mm

40.1. CT300 Truffle cutter cutting area 300X300mm, the gap is 20mm

Cutting area size: 300\*300

The gap of the wires: 20mmX20mm

40.2. CT360 guitar cutter cutting area 360X360mm, the gap list as below: Double knives guitar cutter

Size: 15X15, 15X22.5, 15X30, 22.5X22.5 22.5X30 30X30mm., and the plate size: 360X360mm

Cutting area size: 360\*360

41. CH04/08/15 chocolate melting pot

8kg capacity Air heated 250W heater Single phase,  
220-240V Body 304 grade stainless steel Vats 316 grade  
stainless steel Dimensions: (L) 410mm x (W) 295mm x (H)  
230mm

Vats/lids sold separately sturdy compact free-standing design

Sized to fit two standard moulds at a time (135x275mm or  
175x275mm) Removable food grade silicon rubber mat

Variable speed control Single phase, 220-240V, 50Hz

Power 45W Fitted with a UK 3-pin plug

All stainless steel Max dimensions: (W) 300mm x (D) 350mm  
x (H) 210mm

#### 42. MINO400 Macron depositing machine, also the truffles

depositing machine

Deposited Macron : 15 strokes per minute, the production rate per hour will depend on the dough consistency and the form of the biscuit. (15 strokes per minute is an estimated 30-40 Kg/hour for biscuits that weigh a minimum of 10 grams each).

#### 43. Jacket chocolate pips

#### 44. Chocolate Ornamental machine and tasting

#### 45. Chocolate dragee core forming machine