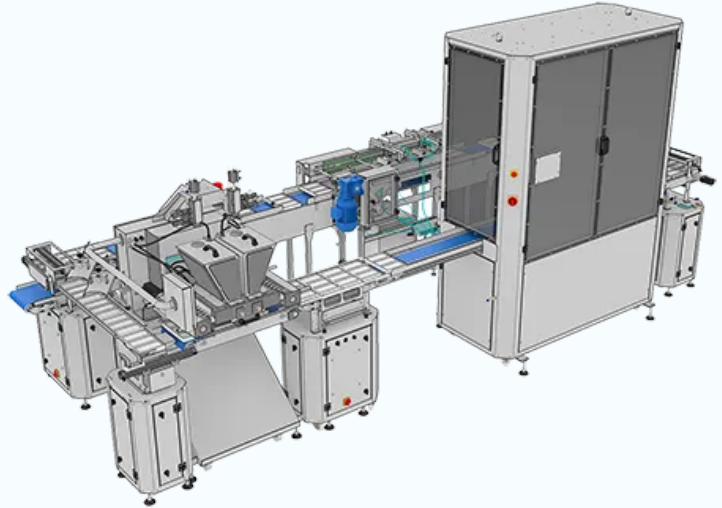


Chocolate Forming

Chocolate molding line

Chocolate molding line models: MMEL100, MML100.
Each model is shown with its image and technical specifications.

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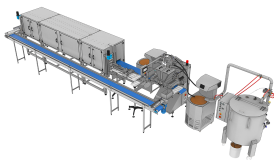
Technical details

Category	Chocolate Forming
Model range	2
Cooling	Multi-storey cooling tunnel on rails for mold conveying.
Discharge	Manual demolding at the line outlet.
Total power consumption	380 V three-phase, 8 kW.
Model	MMEL100
Material	Food-contact stainless steel

Models and specifications

Mini molding line

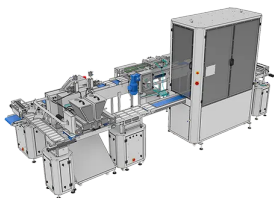
MMEL100



Role: molding at 50–100 kg/h with the option to add a separate enrober later — multi-storey cooling tunnel on rails, manual demolding at the outlet. Switch to MML100 for fully unattended molding; specify a dedicated enrober line if enrobed product is the primary SKU; move to an industrial molding line above ~200 kg/h. 380 V three-phase, 8 kW.

Cooling	Multi-storey cooling tunnel on rails for mold conveying.
Discharge	Manual demolding at the line outlet.
Cooling	Optional add-on chocolate enrober; enrobed articles enter the same cooling tunnel.
Total power consumption	380 V three-phase, 8 kW.
Model	MMEL100
Material	Food-contact stainless steel

Mini molding line
MML100



Role: fully unattended molding at 50–100 kg/h — elevator cooling tunnel with integrated automatic demolding, no operator at the outlet. Switch to MMEL100 if you may add an enrober later or accept manual demolding; move to an industrial molding line above ~200 kg/h. 380 V three-phase, 10.2 kW.

Cooling	Elevator-type vertical cooling tunnel; 108 molds inside the cooling loop.
Control system	Integrated automatic demolding.
Total power consumption	380 V three-phase, 10.2 kW.
Model	MML100
Material	Food-contact stainless steel