

CSL380 Chocolate Cutting Machine



If you're in the chocolate business, then you know that the presentation of your product is just as important as its quality. A well-crafted piece of chocolate should be cut with precision and accuracy to ensure it looks perfect and tastes even better. And that's where a Chocolate Cutting Machine comes in. Let's take a closer look at this fantastic machine and what benefits it can offer.

Description

A chocolate cutting machine is designed to precisely cut through any type of chocolate bar or mold. This machine uses a heated cutting edge to slice through the chocolate quickly, cleanly, and accurately. The heating element ensures that the blade does not stick to the chocolate, which would result in an uneven cut. The machine also features adjustable settings so that you can tailor the size and shape of each individual piece.

Instructions:

- 1. Turn on the power; put the chocolate blocks in.
- 2. Fix the splint, turn on the power, and adjust the governor to the required position.

3. The counterweight equipped with this machine can be added or subtracted according to the scraping needs.

4. After the work is completed, cut off the power supply, and the cutter head must be removed and cleaned.

Feature And Application:

- Chocolate Cutting Machines are invaluable for anyone making chocolates or other sweet treats.
- They offer unparalleled accuracy and speed when cutting products, allowing for perfectly shaped pieces every time.

- In addition, these machines also offer enhanced hygiene since no human contact occurs during cutting thus reducing potential contamination risks significantly!
- All things considered, investing in one of these machines might be just what you need if you want to take your business up a notch!

Technical Parameters

Model	CSL380
Voltage	220V
Power	180W
Machine size	380*380*610mm
Weight	25KG
Applicable chocolate size	1KG for chocolate, chocolate size 25x215x340mm
Suitable processing temperature	15°C~25°C
Packing size and gross weight	760x460x500mm, 28kg