



Chocolate Injection Machine LCY-450



Features & Advantages

1. Cold press is a new high tech machine that produces high quality chocolate cups.
2. Fast, high tech and hygeian.
3. The specially treated press head will not produce any water so the chocolate will not stick on the press head when press into the chocolate. And it is easy and fast to change the press head for product switch.
4. It always need to be used after depositing machine.

Press Head

1. The press head is aeronautical material, which makes sure the good temperature transfer performance. And at the same time, the press head will not stick on the chocolate, it make the demolding much easier.
2. Special mechanism of the press head makes it easy to change the pressing head for product switch.
3. There are 2 sets of cold press head, each press head can produce maxim 96 products at one time, so 2 times of press head will produce as much as 192 chocolate cups.
4. The cold press machine will need to have a 5HP water chiller to make the temperature of the press head to -10°C--20°C.
5. It presses 3-10 seconds to make the chocolate cup, usually makes 6-14 moulds/min

Technical Parameters:

Dimensions	2000*1500*1850mm
Productivity	6-10 moulds/mins, single mould.
Thickness of chocolate cup	2mm-3.5mm
Water Chiller	5P water chiller
Dehumidifier	3P
Total Power	12kw
Air Source	4MP
Power supply	380V-50HZ
Total weight	800kg
Mould size	450-300-30mm