CATALOGUE - 01/09/2024

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CHOCOLATE BALL MILL MACHINE – BATCH SIZE 50KG, 100KG, 200KG AND 500 KG.

- **High Capacity:** The machine can handle large volumes of chocolate, making it perfect for industrial-scale production. This high throughput allows for continuous and efficient processing.
- **Efficient Grinding**: Utilizing steel balls, the machine grinds and refines the chocolate mass into a smooth and homogeneous mixture. This ensures that the final product has a consistent texture and flavor.
- **Temperature Control**: Equipped with a jacketed structure, the machine allows for precise temperature control. This is crucial for maintaining the optimal consistency and quality of the chocolate throughout the grinding process.
- **Versatility**: The machine is suitable for producing various types of chocolate, including dark, milk, and white chocolate. Additionally, it can handle other confectionery products like nut pastes and pralines.
- **Continuous Operation**: Designed for continuous processing, the machine reduces production time and increases overall efficiency. This feature is particularly important for meeting the high demands of industrial production.
- **Durability:** Made from high-grade materials, the industrial chocolate ball mill machine is built to last. Its robust construction ensures long-lasting performance and minimal maintenance requirements.
- **Customization**: Manufacturers can customize the machine to meet specific production needs. It can be integrated with other equipment, creating a seamless production process from start to finish.

Terms and Conditions :-

- Wooden Box Packing Charges – Included.
- Manufacturing Time – 3 to 4 Weeks.
- Machine need to operate at 25-35 degree centigrade room temperature.