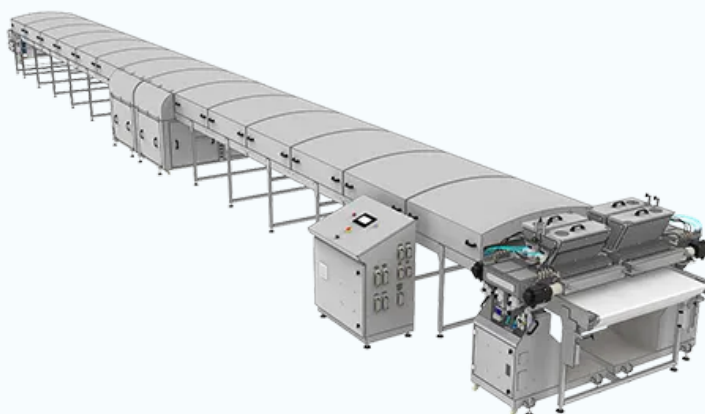


Chocolate Forming

Chocolate drops line

Chocolate drops line models: CDFLx2. Each model is shown with its image and technical specifications.

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Technical details

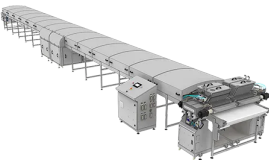
Category	Chocolate Forming
Model range	1
Material	AISI 304 stainless steel, aluminium, and FDA-grade plastics.
Cooling	CFC-free rubber-insulated cooling tunnel, divided into two cooling zones for independent surface and core control.
Feature	Pneumatic belt tensioning unit; belt-sliding prevention.
Heating	PID-controlled dry heating of the depositor body and nozzles — no water jacketing, no condensation risk inside the depositor.
Motor	Servo-driven vertical motion of the depositors; servo-controlled chocolate suction and outpouring.
Control system	Level sensors on each depositor hopper for chocolate feed control.
Cooling tunnel	14, 18, or 25 m selected at quotation by product format.
Production capacity	~200 kg/h drops, ~600 kg/h chips on 18 m tunnel, ~800 kg/h chips on 25 m tunnel; button output subject to piece weight.
Total power consumption	380 V three-phase, 22 kW.

Model	CDFLx2
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Models and specifications

Chocolate drops manufacturing line

CDFLx2



Role: dedicated belt depositing of drops, chips, and buttons at industrial volume — two PID dry-heated servo depositors on a shared two-zone cooling tunnel. Switch to CDFLx1 below ~200 kg/h chips; depositor count and tunnel length (14/18/25 m) are fixed at order by the longest-cycle product. Real or compound chocolate. 380 V three-phase, 22 kW. Not for filled or center-filled pieces.

Material	AISI 304 stainless steel, aluminium, and FDA-grade plastics.
Cooling	CFC-free rubber-insulated cooling tunnel, divided into two cooling zones for independent surface and core control.
Cooling	Mist eliminators on the cooling tunnel reduce belt condensation and surface defects.
Cooling	Evaporators 12,500 kcal × 2 pcs and condensers 7 HP × 2 pcs for the two cooling zones.
Feature	Pneumatic belt tensioning unit; belt-sliding prevention.
Heating	PID-controlled dry heating of the depositor body and nozzles — no water jacketing, no condensation risk inside the depositor.
Motor	Servo-driven vertical motion of the depositors; servo-controlled chocolate suction and outpouring.
Control system	Level sensors on each depositor hopper for chocolate feed control.
Material	Aluminium plate with dry heating ahead of the depositors.
Cooling tunnel	14, 18, or 25 m selected at quotation by product format.
Production capacity	~200 kg/h drops, ~600 kg/h chips on 18 m tunnel, ~800 kg/h chips on 25 m tunnel; button output subject to piece weight.
Total power consumption	380 V three-phase, 22 kW.
Model	CDFLx2