

The image shows a close-up of industrial chocolate-making equipment. In the foreground, a stainless steel tray is filled with small, cylindrical chocolate pieces. A label on the side of the machine reads "SOLLICH". The background shows more of the machinery, including a conveyor belt and various mechanical components. The entire scene is overlaid with a decorative pattern of orange and red autumn leaves. A semi-transparent green box with a gradient background is positioned in the center, containing the text "List of technical apparatus for Chocolate product line".

# List of technical apparatus for Chocolate product line

1-Apparatus for grinding sugar with a capacity of 300 kg per hour, the apparatus is fed by sugar and provides ground sugar, having a complete electrical enclosure



2-Apparatus for melting oil with a capacity of 1000 kg, made from double walled stainless steel with a 4000 W heater with an automatic evacuation pump and warm water circulation pump for the double walled pipes that carry oil.



3. a pre-mixer apparatus for preparing chocolate to be fed to the refiner apparatus, which is double walled stainless steel with a capacity of 1500 kg, has two axes and is turbo with a two-inch pump to evacuate and gearbox engine 2.2 kw, 160 rpm and two 4000 W heaters and a circulation pump for warm water and a complete electrical enclosure



4. A Wiener pellet refiner apparatus with the capacity of 1500 kg with a double walled tank and 450 kg of pellets size 10, and a 22 kw 100 rpm Yilmaz Turkish gearbox engine, and a 2.2 kw and 170 rpm gearbox engine and a 2-inch Alborz Iranian double walled pump and two 6000 W heaters and automatic system for product heat control by an electrical valve and full stainless steel double walled pipes with size 51 dairy product governor valves with a complete electrical enclosure having PLC and two 22 kw Danfoss inverter with dimension of 270\*220\*220 and weighing approximately 3.5 t



5. Italian Mont Nari conching mixer apparatus with two horizontal double walled axes within stainless steel with reverse rotary arms and a 2.2 kw gearbox engine and a double walled pump for evacuating and water pump to circulate water in the main container and circulation pump for double walled water pipes with a complete electrical enclosure with a PLC and a HMI (touch) command pannel inverter with the dimensions of 150\*250\*200 and weighing approximately 3 t.



6. A double walled automatic container apparatus for storing chocolate with a capacity of 1500 kg having a mixer and rotary arms with a 4.5 kw and 15 rpm gearbox engine and two 4000 w heaters and a 2.2 kw and 160 rpm gearbox engine and a two inch double walled pump for evacuating with a complete enclosure with 4 two inch outlet





7. Full automatic (level) chocolate tempering apparatus with a capacity of 200 kg per hour with cold water inlet and outlet and warm water inlet and outlet with electrical valves and containers that provide needed heat, and inlet and outlet pump for chocolate from the apparatus, and a complete enclosure having PLC, and inverter, and HMI (touch) control panel





8. One-Shot chocolate depositor with 32 automatic nozzles injection system by attached pumps to the filling and chocolate, having three gearbox engine server engine having heating source of warm water and forwarding motion of mould by a PU belt with a complete enclosure having PLC and inverter and two HMI touch control panels



9. 14 meter long and 70 cm wide freezing channel apparatus with German DWM engine and European antibacterial belt and UPVC German lagging system for the body with complete enclosure having PLC and inverter and motion of belt with two 1.5 kw and 10 rpm gearbox engines





10. Automatic stainless steel double head packing apparatus with a production capacity of 300 units per minute having two photocell apparatuses