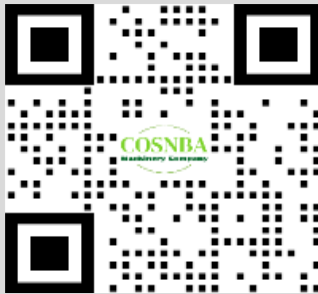


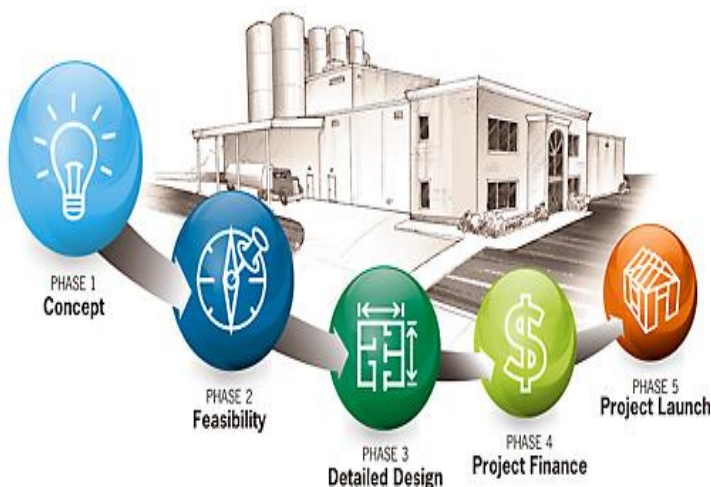
LIFE with SWEETS



COSNBA MACHINERY CO.

CONFECTIONERY MACHINERY

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Cosnba Machinery Co.

Introduction Of Company

Cosnba Machinery Co. was founded in 2012. Factory office building area beyond 1,000 square meters besides, there are over 32 highly qualified employees in COSNBA , including more than 15 professional engineers and technicians. With over high-precision processing equipment. Cosnba has become a world serving confectionery, snacks, bakery machine trading enterprise.

Deals In

- **Chocolate Production Line**
- **Soya Chunk Production Line**
- **Instant Noodles Production Line**
- **Fortified Rice Production Line**
- **Smiley Face Twin Layer Candy Production Line**

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SWM-AFD AUTOMATIC WEIGHING AND DISSOLVING SYSTEM



SWM-MC CONTINUOUS VACUUM MICROFILM COOKER



○ SPECIFICATION

| MODEL | SWM-AFD-11 | SWM-AFD-12 |
|----------------------------|------------------|------------------|
| Production capacity | 600-750kg/h | 1200-1500kg/h |
| Steam consumption | 100kg/h | 200kg/h |
| Steam pressure | P<0.6Mpa | P<0.6Mpa |
| Compressed air consumption | 0.4m³/min | 0.5m³/min |
| Weighing tank | 280L | 280L |
| Dissolving tank | 320L | 320+320L |
| Power | 14.7kw | 17.7kw |
| Sizes of machine | 2100×1400×3060mm | 2100×1800×3060mm |
| Weight of machine | 1000kg | 1300kg |

○ APPLICATION

The Automatic Weighing and Dissolving System can dose seven liquid materials (6 valves for liquid and 1 for water) and dry confectionery ingredients, then mix them into a homogeneous slurry.

The system includes one screw sugar feeder, one weighing tank, one or two dissolving tank(s) and slurry transfer pump.

Coil dissolving tank or double-stirrer dissolving tank can be chosen.

There is a PLC and a touch screen to control the whole system. Different recipes can be stored in the PLC.

Normally the system is used in front of all cookers of confectionery.

○ SPECIFICATION

| MODEL | SWM-MC300 | SWM-MC500 |
|----------------------------|------------------|------------------|
| Production capacity | 300kg/h | 500kg/h |
| Steam consumption | 450kg/h | 450kg/h |
| Steam pressure | P<0.7Mpa | P<0.7Mpa |
| Compressed air consumption | 0.3m³/min | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa | P=0.4-0.6Mpa |
| Water consumption | 2200L/h | 2200L/h |
| Power | 16kw | 23kw |
| Sizes of machine | 2300×2000×2700mm | 2300×2000×2700mm |
| Weight of machine | 2500kg | 3000kg |

○ APPLICATION

The microfilm cooker is used to cook a full range of sugar, low-sugar and sugar-free confectionery products. The cooking process is extremely rapid and delivers consistent high quality on every product. Hard candies, lollipops, cream candies and high milk candies are easily handled with excellent control of moisture.

It is capable of working with depositing machine or forming machine. SWM-MC microfilm cooker is perfect and efficient kitchen equipment.

Double microfilm cookers can be customized, outputs could up to 600kg/h or 1000kg/h.

3

SWM-JC600 JELLY CANDY VACUUM COOKER



○ SPECIFICATION

| MODEL | SWM-JC600 |
|----------------------------|------------------|
| Production capacity | 600kg/h |
| Steam consumption | 400kg/h |
| Steam pressure | P<0.7Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Water consumption | 2200L/h |
| Power | 15kw |
| Sizes of machine | 1900×1500×2500mm |
| Weight of machine | 2200kg |

○ APPLICATION

The SWM-JC600 Jelly Candy Vacuum Cooker is used primarily to cook pectin, gelatin, carrageenan and mixed gelling agents base jelly syrup.

The jelly slurry is fed into coil pre-heater via piston dosing pump, then the syrup passes a vacuum cooker to control the moisture of cooked syrup.

It is capable of working with jelly candy depositing machine.



4

SWM-TC300 TOFFEE VACUUM COOKER



○ SPECIFICATION

| MODEL | SWM-TC300 |
|----------------------------|------------------|
| Production capacity | 300kg/h |
| Steam consumption | 450-600kg/h |
| Steam pressure | P<0.6Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.8Mpa |
| Water consumption | 2200L/h |
| Power | 24kw |
| Sizes of machine | 2300×1600×2600mm |
| Weight of machine | 2200kg |

○ APPLICATION

The SWM-TC300 Toffee Vacuum Cooker is used primarily to cook and caramelize toffee and caramel syrups.

Every cooking system includes a sugar dissolving tank to mix ingredients to form premix slurry. A slurry pump provides a continuous feed to the two batch cookers. The two cookers can be used alternately to ensure continuous output.

Under the buffer tank, there is a feeding pump with adjustable speed to feed the syrup to the hoppers of toffee depositing machine, candy bar forming roller and Éclair forming machine through jacketed pipes directly.



5

SWM-JH1000 CARABLEND TOFFEE COOKER



6

SWM-RVC500 ROTARY VACUUM COOKER



SPECIFICATION

| MODEL | SWM-JH1000 |
|---------------------|---|
| Production capacity | 500-1000kg/hr depending on the moisture content of initial recipe and caramelisation degree |
| Max. steam pressure | 1Mpa |
| Power | 4.4kw |
| Sizes of machine | 4200×2000×2700mm |
| Weight of machine | 2500kg |

APPLICATION

The SWM-JH1000 has two units, each unit is made of four steam jacketed sections or zones. Each zone has independent steam controls, gauges etc. with different cooking temperature. The four sections are connected directly together. Rotating is shaftless stainless steel blade, which mix the toffee while slowly moving forward.

The mixing blade results in two forward movements of the mass for every reverse movement. The combination of forward and reverse movement ensures mixing and mixing the surface of slurry to preventing burning and building up at the surface.

At the end of the unit, there is a hand wheel to adjust the retention time and level of product.

It is for big capacity of toffee cooking. It has to work with microfilm cookers.



SPECIFICATION

| MODEL | SWM-RVC500 |
|----------------------------|------------------|
| Production capacity | 500kgs/hour |
| Steam consumption | 450kg/h |
| Steam pressure | P<0.7Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Water consumption | 2200L/h |
| Power | 10kw |
| Sizes of machine | 2300×1600×2300mm |
| Weight of machine | 2000kg |

APPLICATION

The SWM-RVC500 Rotary Vacuum Cooker is used primarily to cook a full range of sugar, low-sugar and sugar-free confectionery products.

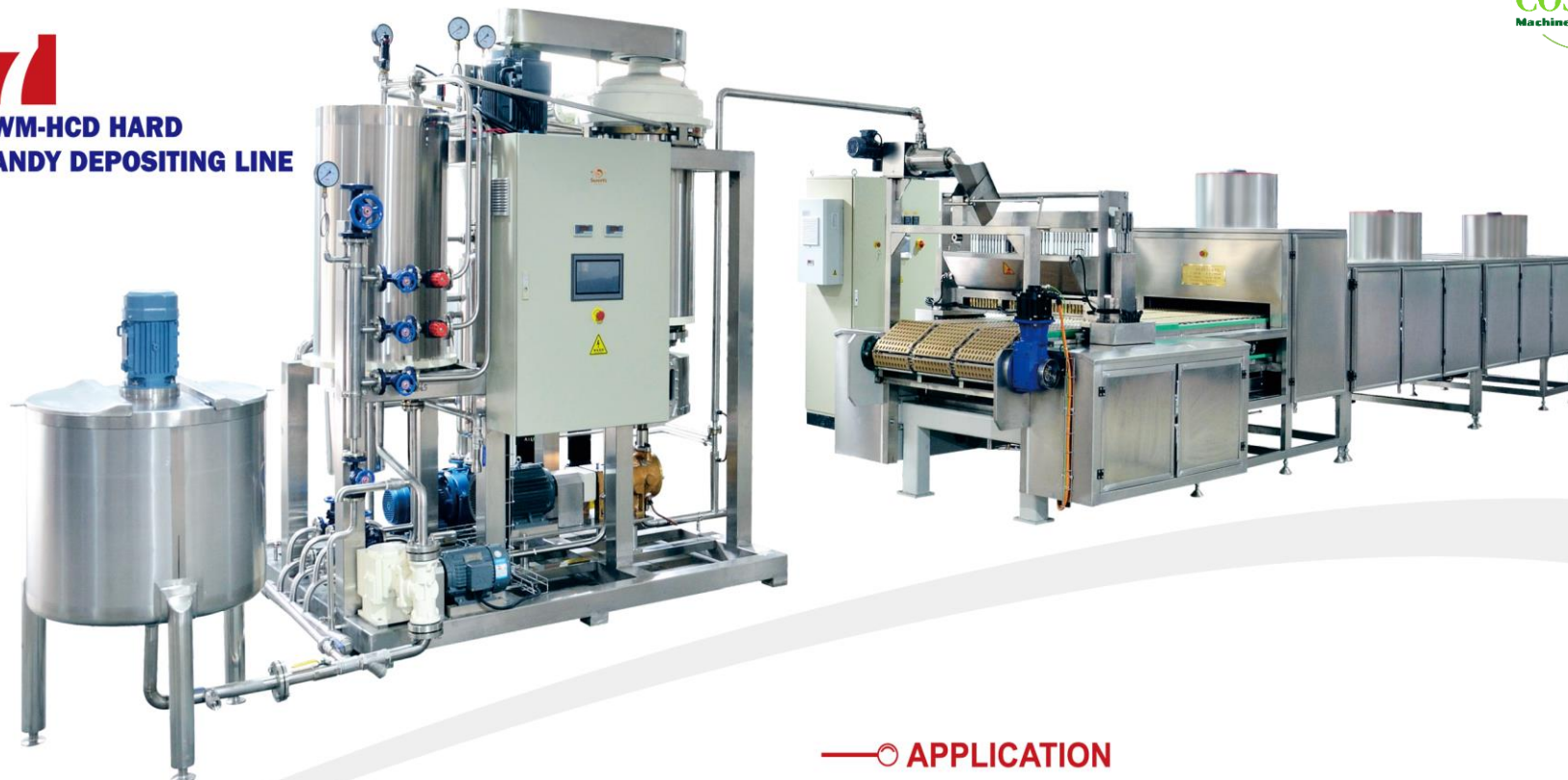
It is capable of working with hard candy die-forming machines. SWM-RVC500 rotary vacuum cooker is perfect and efficient kitchen equipment.

The two pots can be rotated and poured syrup onto cooling table.





SWM-HCD HARD CANDY DEPOSITING LINE



SPECIFICATION

| MODEL | SWM-HCD |
|----------------------------|------------------------|
| Production capacity | 300-600kg/h |
| Depositing speed | 40-55strokes/min |
| Steam consumption | 450kg/h |
| Steam pressure | P<0.7Mpa |
| Compressed air consumption | 0.3m ³ /min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Water consumption | 2200L/h |
| Power | 30-45kw |
| Sizes of machine | 13×2×2.56m |
| Weight of machine | 6000kg |

APPLICATION

The SWM-HCD series Hard Candy Depositing Line is the advanced confectionery machine for making various kinds of hard candies, such as clear hard candies, 2-color, striped hard candies, layered hard candies, center-filled products, etc. The line offers high output, good quality of products, automatic operation and high levels of production efficiency. The line is continuously depositing syrup from Microfilm Cooker at final moisture into metal moulds. This makes candies have smooth surface finish and good taste.

There are two types of hard candy depositing machines: mechanical depositing machines and servo driven with motion controller or PLC depositing machines for making hard candies with center filling.

The capacity of the mechanical depositing machines is from 300kgs to 450kgs and the servo driven depositing machines is from 300kgs to 600kgs.



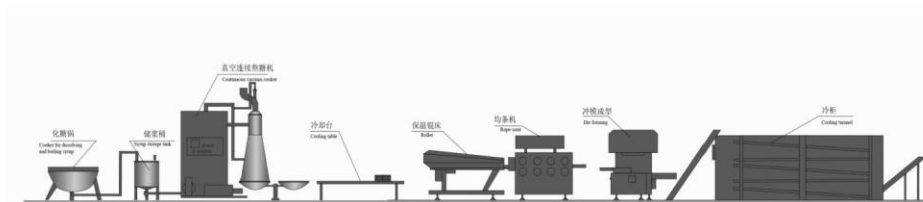
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**SWM-HCDF HARD
CANDY DIE-FORMING LINE**



SPECIFICATION

| MODEL | SWM-HCDF |
|--|--------------|
| Production capacity | 300-400kg/h |
| Max. forming speed | 1000pcs/min |
| Max. candy weight | 7g |
| Cooling requirement (temperature, humidity) | 20-25°C, 55% |
| Power | 40kw |
| Sizes of machine | 17.2×2×2.56m |
| Weight of machine | 3500kg |



APPLICATION



The SWM-HCDF Hard Candy Die-forming Line is the advanced confectionery machine for making various kinds of hard candies, such as clear hard candies, fruit hard candies, jam-filled and powder-filled products, etc. The line offers high output, good quality of products, automatic operation and high levels of production efficiency. The line consists of sugar dissolving tank, syrup storage tank, microfilm cooker or rotary vacuum cooker, steel cooling belt conveyor/cooling table, batch roller, rope sizer, forming machine and cooling tunnel.

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SWM-LD LOLLIPOP DEPOSITING LINE



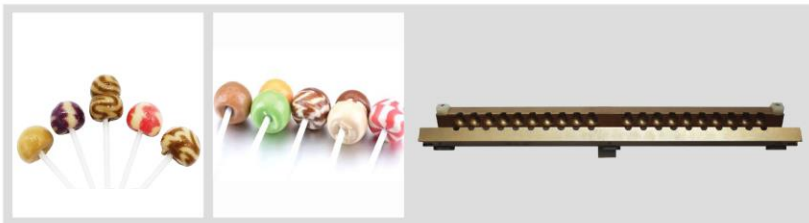
SPECIFICATION

| MODEL | SWM-LD |
|----------------------------|-----------------|
| Production capacity | 30000pcs/h |
| Depositing speed | 25-35stroke/min |
| Steam consumption | 450kg/h |
| Steam pressure | P<0.7Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Water consumption | 2200L/h |
| Power | 30-45kw |
| Sizes of machine | 15×2×2.7m |
| Weight of machine | 7000kg |

APPLICATION

The SWM-LD series lollipop depositing line is specially designed to produce 3D lollipops, such as single-color, 2-color, striped lollipops, layered lollipops, etc. The line offers high output, good quality of products, automatic operation and high levels of production efficiency. The line is continuously depositing syrup from Microfilm Cooker at final moisture into metal moulds. This makes candies have smooth surface finish and good taste. Sticks are inserted straightly by an automatic stick insertion device.

Normally, we only recommend our lollipop depositing machine with two rows of moulds.



10

SWM-FLD SERVO DRIVEN FLAT LOLLIPOP DEPOSITING LINE

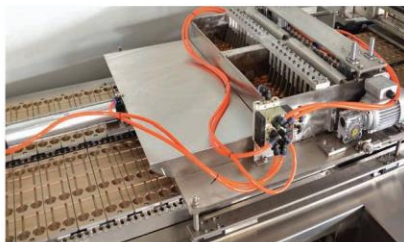


SPECIFICATION

| MODEL | SWM-FLD |
|----------------------------|-----------------|
| Production capacity | 30000pcs/h |
| Depositing speed | 30-40stroke/min |
| Steam consumption | 450kg/h |
| Steam pressure | P < 0.7Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Power | 25kw |
| Sizes of machine | 12.5×2×2.6m |
| Weight of machine | 6000kg |

APPLICATION

The SWM-FLD Servo Driven Flat Lollipop Depositing Line is specially for making various kinds of flat lollipops, such as clear flat lollipop, flat lollipop with plum or nuts, etc. The line offers high output, good quality of products, automatic operation and high levels of production efficiency. The line is equipped with plum or nuts unloader, automatic stick putting device and servo depositing machine with cooling tunnel.





SWM-TD TOFFEE DEPOSITING LINE



SPECIFICATION

| MODEL | SWM-TD |
|----------------------------|------------------------------------|
| Production capacity | 150-600kg/h |
| Steam consumption | 400kg/h |
| Steam pressure | $P < 0.7\text{Mpa}$ |
| Compressed air consumption | $0.3\text{m}^3/\text{min}$ |
| Compressed air pressure | $P=0.4-0.6\text{Mpa}$ |
| Water consumption | 2200L/h |
| Power | 15-30kw |
| Sizes of machine | $12.6 \times 2 \times 2.7\text{m}$ |
| Weight of machine | 5000kg |



APPLICATION

The SWM-TD series toffee depositing line is the most advanced equipment for making traditional brown or white toffees in China. It uses silicone moulds and demoulds automatically. It can make pure toffee, double color toffee, center filling toffee. The consistent size, shape and weight of toffees contribute to high levels of wrapping efficiency.

We have two types of toffee depositing lines: one is mechanical toffee depositing lines with standard length of cooling tunnel, normally, it is 12.6m totally, another is servo driven toffee depositing lines with long cooling tunnel, it is about 22.5 meters for making soft toffees.





SWM-JCD JELLY CANDY DEPOSITING LINE



SPECIFICATION

| MODEL | SWM-JCD |
|----------------------------|------------------------|
| Production capacity | 150-600kg/h |
| Steam consumption | 400kg/h |
| Steam pressure | P<0.7Mpa |
| Compressed air consumption | 0.3m ³ /min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Water consumption | 2200L/h |
| Power | 15-30kw |
| Sizes of machine | 18×2×2.7m |
| Weight of machine | 5000kg |

APPLICATION

The SWM-JCD series jelly candy depositing line is used primarily to produce pectin, gelatin, carrageenan and mixed gelling agents base jelly candies. Solid, striped, layered and center-filled jelly candies in either 2D or 3D are possible made by the line. Metal moulds are used instead of starch moulds, compared with starch moguls, the process is completely hygienic and cost of investments is much lower.



13

SWM-CF300 SOFT CANDY CHAIN-FORMING LINE



SPECIFICATION

| MODEL | SWM-CF300 |
|--|--|
| Production capacity | 300kg/h |
| Max. forming speed | 1000pcs/min |
| Candy weight | Outside:7g(max), center filling:2g(max) |
| Cooling requirement(temperature, humidity) | 20-25°C, 55% |
| Power | 40kw |
| Sizes of machine | 33×2.3×3.3m |
| Weight of machine | 15000kg |

APPLICATION

The SWM-CF300 Soft Candy Chain-forming Line is the advanced confectionery machine for making various kinds of soft candies, such as plain soft candies and jam-filled products, etc. The line offers high output, good quality of products, automatic operation and high levels of production efficiency. The line consists of rotary cooker, cooling belt, continuous white pulling machine, forming machine and cooling tunnel, etc.



14

SWM-8000 STARCH MOGUL LINE



SPECIFICATION

| MODEL | SWM-SM8000 |
|----------------------------|---|
| Production capacity | 1-1.5 tons/h (depending on the shape of candy) |
| Steam consumption | 1200kg/h |
| Steam pressure | P < 0.8Mpa |
| Compressed air consumption | 7m³/min |
| Compressed air pressure | P=0.6-0.8Mpa |
| Water consumption | 2000L/min |
| Power | 260KW(depending on the machine type) |
| Weight of machine | 30000kg |

APPLICATION

The SWM-8000 Starch Mogul Line is specially designed for producing different kinds of gummy candies. It has the advantages of high quality and output, easy and stable operation, and good flexibility. The whole plant includes kitchen system, mogul plant, starch conditioning system, starch collecting and recycling system, and product finishing system. We have different types of depositors to meet customers' requirements for flexibility and speed. The depositing type could be swing, one shot and servo driven for center-filled and striped gummies.

It also needs other supporting facilities, such as around 2000 square meters factory for the project, steam boiler, screw air compressor, big glucose tank, rotary wheel dehumidifiers, chillers, dry rooms, etc..

It requests enough market to sell the products which they will be produced by the production line.

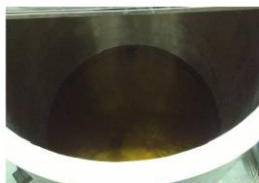


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SWM-FTJ250 SUGAR GRINDING MACHINE



SWM-RYG COCOA BUTTER MELTING TANK



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SWM-JMJ CHOCOLATE CONCHE/ REFINER



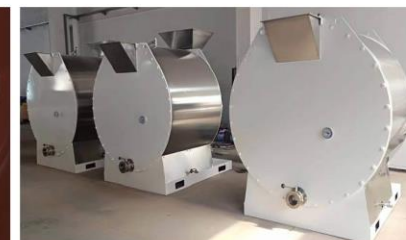
SPECIFICATION

| MODEL | SWM-JMJ40 | SWM-JMJ500A | SWM-JMJ1000A | SWM-JMJ2000A |
|--------------------------|---------------|----------------|----------------|----------------|
| Capacity(L) | 40 | 500 | 1000 | 2000 |
| Fineness(micron) | 25-20 | 25-20 | 25-20 | 25-20 |
| Processing time(h) | 7-9 | 12-18 | 14-20 | 18-22 |
| Power of main motor (kw) | 2.2 | 15 | 22 | 37 |
| Heating power(kw) | 2 | 7.5 | 7.5 | 9 |
| Weight of machine (kg) | 360 | 2800 | 3500 | 6500 |
| Sizes of machine(mm) | 1100×800×1100 | 2500×1080×1370 | 2780×1330×1800 | 3320×2000×1950 |

APPLICATION

The SWM-JMJ series Chocolate Conche/Refiner is the main machine in chocolate production, it is widely used for refining and conching chocolate mass/paste, as well as refining peanut butter or other liquor/pastes. The average fineness can achieve 25-20 microns. The SWM-JMJ40 model is with manual blade tightening, which usually for small batch chocolate production or sample making in chocolate factory. Other models in this series are suitable for medium and big size factories with electric blade tightening.

It can also work with chocolate ball mill for saving the grinding time.



17

SWM-QMJ CHOCOLATE BALL MILL



◎ SPECIFICATION

| MODEL | SWM-QMJ250 | SWM-QMJ500 | SWM-QMJ1000 |
|------------------------|----------------|----------------|----------------|
| Capacity(kg/h) | 200-250 | 400-500 | 750-1000 |
| Fineness(um) | 30-25 | 30-25 | 30-25 |
| Main drive power(kw) | 15 | 15×2 | 55 |
| Ball material | bearing steel | bearing steel | bearing steel |
| Ball weight(kg) | 180 | 360 | 1400 |
| Weight of machine (kg) | 2000 | 3800 | 5000 |
| Sizes of machine(mm) | 1100×1250×2150 | 2200×1200×2400 | 2400×1500×2600 |

◎ APPLICATION

The SWM-QMJ series Chocolate Ball Mill is used for ball grinding and milling chocolate pastes. Through collision and friction between the steel balls and the chocolate pastes inside the machine cylinder, the chocolate pastes will continuously improve its fineness till it reaches the required rate. This machine has advantages of high production output, low energy cost, even fineness and etc.. This machine should be used along with chocolate refiner and conche or premixer, chocolate storage tank and chocolate transfer pump to achieve continuous production and improve production efficiency. It has automatic temperature control.



18

SWM-BWG CHOCOLATE STORAGE/HOLDING TANK



◎ SPECIFICATION

| MODEL | SWM-BWG500 | SWM-BWG1000 | SWM-BWG2000 | SWM-BWG3000 |
|--------------------------|------------|-------------|-------------|-------------|
| Capacity(L) | 500 | 1000 | 2000 | 3000 |
| Stirring speed(rmp) | 23.5 | 23.5 | 23.5 | 23.5 |
| Power of main motor (kw) | 1.5 | 2.2 | 3 | 5.5 |
| Heating power(kw) | 4 | 6 | 9 | 9 |
| Weight of machine (kg) | 500 | 900 | 1500 | 2000 |
| Sizes of machine(mm) | Φ1000×1380 | Φ1220×1850 | Φ1700×2100 | Φ1900×2150 |

◎ APPLICATION

The SWM-BWG series Chocolate Storage/Holding Tank is the special storage container for conched or ball milled chocolate pastes with electric heating and automatic temperature control. It enables the chocolate pastes being kept at a set temperature. Through heat preserving and stirring, it will lower the moisture content of the chocolate pastes and improve its liquidity so as to have a longer shelf life and better taste.

SWM-SJB CHOCOLATE FEEDING PUMP



SJB25C, SJB32C,
SJB30Y, SJB50Y, SJB80Y
C means gear pump
V means vane pump

19

SWM-QT CHOCOLATE TEMPERING MACHINE



SPECIFICATION

| MODEL | SWM-QT250 | SWM-QT500 | SWM-QT1000 | SWM-QT2000 |
|------------------------|---------------|----------------|----------------|----------------|
| Max. capacity(kg/h) | 250 | 500 | 1000 | 2000 |
| Power(kw) | 8.3 | 10.5 | 15 | 18.5 |
| Weight of machine (kg) | 580 | 880 | 1200 | 1500 |
| Sizes of machine(mm) | 1100×800×1900 | 1200×1000×1900 | 1400×1200×1900 | 1700×1300×2500 |

APPLICATION

The SWM-QT series Chocolate Tempering Machine is the essential equipment to produce natural cocoa butter and cocoa butter equivalent (CBE) chocolate. This series set a special tempering procedure according to the forming rule of the chocolate pastes crystals at different temperatures so as to strictly and automatically control the required chocolate paste temperature at each production process. This procedure ensures the quality of the chocolate with stronger flavor, smooth taste, good finishing as well as longer shelf life.



20

SWM-QDJ CHOCOLATE CHIP DEPOSITING MACHINE



SPECIFICATION

| MODEL | SWM-QDJ600 | SWM-QDJ800 | SWM-QDJ1000 | SWM-QDJ1200 |
|--------------------------------|------------|------------|-------------|-------------|
| Conveyor Belt Width(mm) | 600 | 800 | 1000 | 1200 |
| Depositing Speed(times/min) | 0-20 | 0-20 | 0-20 | 0-20 |
| Single Chip Weight(g) | 0.1-3 | 0.1-3 | 0.1-3 | 0.1-3 |
| Cooling Tunnel Temperature(°C) | 0-10 | 0-10 | 0-10 | 0-10 |
| Machine Length(m) | 10-30 | 10-30 | 10-30 | 10-30 |

APPLICATION

The SWM-QDJ Chocolate Chip Depositing Machine is used primarily to produce small 'teardrop' shape or button shape chocolate chips. It can be used to deposit chocolate paste through depositor on the PU conveyor belt and convey the products into the cooling tunnel for cooling down and automatic shedding.

Chocolate chips can be used in bakery products, such as cookies, pancakes, waffles, cakes and various pastries. It can also be used for cereal bars.

The chocolate chips can be button shape or 'teardrop' shape according to the recipe of chocolate mass, weight of chocolate chips and the temperature.





SWM-QJJ CHOCOLATE MOULDING LINE



SPECIFICATION

| MODEL | SWM-QJJ-I | SWM-QJJ-II | SWM-QJJ-III |
|-------------------------------|-----------------|-----------------|-----------------|
| Capacity(ton/8h) | 0.8-2.5 | 0.8-2.5 | 0.8-2.5 |
| Chocolate mould sizes(mm) | 470×200×30 | 470×200×30 | 470×200×30 |
| Chocolate mould quantity(pcs) | 270 | 380 | 420 |
| Weight of machine (kg) | 4500 | 5500 | 6000 |
| Sizes of machine(mm) | 17010×1010×1330 | 17060×1010×1870 | 18600×1200×2400 |

APPLICATION

The SWM-QJJ Chocolate Moulding Line can be used to produce plain chocolate, 2-color chocolate and center-filled chocolate etc. The whole line includes mould heater, depositor, mould vibrator, cooling tunnel, demoulding device and discharging conveyor of products. It can choose semi-automatic or fully automatic, one head, two heads or three heads for various kinds of chocolates. The line can also be equipped with automatic crushed nut mixer and feeder, whole nuts feeder and biscuit feeder to the chocolate mould, for making chocolates mixed with nuts, whole nuts or biscuit can be made by the line.

We also have servo driven with motion controller or PLC for making chocolate bars with center filling.



22

SWM-TYJ CHOCOLATE ENROBING MACHINE



SPECIFICATION

| MODEL | SWM-TYJ400 | SWM-TYJ600 | SWM-TYJ800 | SWM-TYJ1000 | SWM-TYJ1200 |
|--------------------------------|--------------|---------------|---------------|---------------|---------------|
| Conveyor Belt Width(mm) | 400 | 600 | 800 | 1000 | 1200 |
| Operation Speed(m/min) | 0-7 | 0-7 | 0-7 | 0-7 | 0-7 |
| Cooling Tunnel Temperature(°C) | 0-10 | 0-10 | 0-10 | 0-10 | 0-10 |
| Cooling Tunnel Length(m) | Customize | Customize | Customize | Customize | Customize |
| Sizes of Machine | L×800×1860mm | L×1000×1860mm | L×1200×1860mm | L×1400×1860mm | L×1600×1860mm |

APPLICATION

The SWM-TYJ Chocolate Enrobing Machine is the dedicated equipment for making assorted chocolate products with functions of whole coating, bottom coating, partial coating and cooling.

It can coat chocolate pastes on various kinds of food, such as biscuit, wafer, cake and snacks, etc.



23

SWM-QCJ CHOCOLATE BEAN FORMING MACHINE



SPECIFICATION

| MODEL | SWM-QCJ400 | SWM-QCJ600 |
|--------------------------|------------------|------------------|
| Production capacity | 80-100 kgs/h | 150-200 kgs/h |
| Roller length | 400mm | 600mm |
| Conveyor belt width | 500mm | 700mm |
| Roller rotation speed | 0.3-1.5r/min | 0.3-1.5r/min |
| Layers of cooling tunnel | 3 | 3 |
| Power | 20 kw | 28 kw |
| Size of machine | 8620×1040×1850mm | 8620×1250×1850mm |
| Weight of machine | 2000kg | 2500kg |

APPLICATION

The SWM-QCJ Chocolate Bean Forming Machine is mainly used for cold rolling the pure chocolate paste into various shapes of chocolate beans, such as ball shape, egg shape, MM bean shaped chocolate beans and so on. The machine is equipped with cold rollers, cooling system, cooling tunnel, bean rim separation unit. It can also produce chocolate balls.



24

SWM-TYJ-B CHOCOLATE BELT COATING MACHINE



SPECIFICATION

| MODEL | SWM-TYJ-B |
|--------------------------|------------------|
| Max. production capacity | 250kg/batch |
| Power | 20kw |
| Size of machine | 3000×1600×2700mm |
| Weight of machine | 1700kg |

APPLICATION

The SWM-TYJ-B is our second generation of Chocolate Belt Coating Machine, coating method is spraying, compare with former flowing coating, it is more uniform. The machine has the function of automatic hot air and cold air conversion, and automatic powder dispenser (suitable for crushed nuts, sesame, truffle powder, etc).



25

SWM-TYJ-D500 CHOCOLATE DRUM COATING MACHINE



SPECIFICATION

| MODEL | SWM-TYJ-D500 |
|-------------------------|-----------------|
| Production capacity | 400-600kg/batch |
| Power | 12kw |
| Rotary speed | 2-12rpm |
| Feeding window diameter | 450mm |
| Rotary drum diameter | 1600mm |

| MODEL | SWM-TYJ-D500 |
|-----------------------------|-------------------------|
| Rotary drum length | 1500mm |
| Air supply for air cylinder | 0.4Mpa |
| Powder tank | 100L |
| Hot water tank | 300L tank+6kw heating |
| Power supply | 380V-50Hz or customized |

APPLICATION

The SWM-TYJ-D500 Chocolate Drum Coating Machine, coating method is spraying, compare with former flowing coating, it is more uniform. The machine has automatic material loading, product processing and unloading. It is capable of chocolate coating as well as sugar coating with automatic powder sprinkler. The machine has been widely used in foods and pharmaceutical industry as well as military industry.



26

SWM-BAR CANDY BAR PRODUCTION LINE

APPLICATION

The SWM-BAR series Candy Bar Production Line is dedicated equipment for the production of nougat, snickers, cereal bar, KDV Sweets and so on.

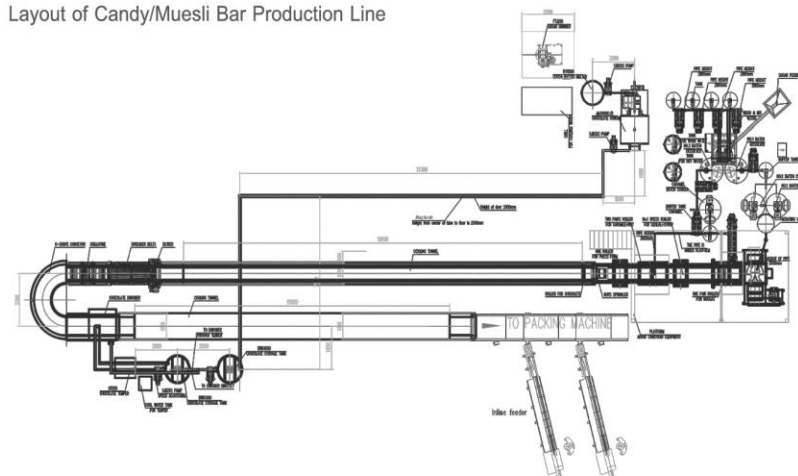
The line has the advantages of high-output, continuous production with rapid changeover, low scrap rates and minimal requirement for operators ensure that unit costs are kept extremely low. The consistent size, shape and weight also contribute to high levels of wrapping efficiency.

MAIN COMPONENTS

- 1.Auto-weighing and dissolving system
- 2.Aerating cooker for nougat
- 3.Double 'Z' blade mixer
- 4.Caramel cooker
- 5.Nougat layer forming roller
- 6.Caramel layer forming roller
- 7.Nuts sprinkler(optional)
- 8.Pressing rollers
- 9.Cooling tunnel
- 10.Slitter and separating conveyors
- 11.Guillotine (cross cutting)
- 12.Enrober and cooling tunnel
- 13.Flow wrapping machine



Layout of Candy/Muesli Bar Production Line



27

SWM-CRW2000 CANDY ROLL WRAPPING MACHINE



SPECIFICATION

| MODEL | SWM-CRW2000 |
|-------------------|--|
| Product size | Roll/stick |
| | Diameter: $\Phi 10\sim\Phi 22\text{mm}$ |
| Product size | Thickness: 4.5~12mm |
| | Length: 30~130mm (30~110mm for double twist rolls) |
| Speed | 120~150rolls(sticks)(100~140 rolls for double twist rolls) |
| Voltage | 380V, 50Hz |
| Power | 3kw |
| Size of machine | 5900×1650×1750mm |
| Weight of machine | 1800kgs |

APPLICATION

The SWM-CRW2000 Candy Roll Wrapping Machine is used to pack round candies or tablets to be a roll (stick), two ends can be sealed by pressing or double twist. It is the most advanced packing machine in China at present.



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SWM-CFW300 CHOCOLATE FOLDED WRAPPING MACHINE

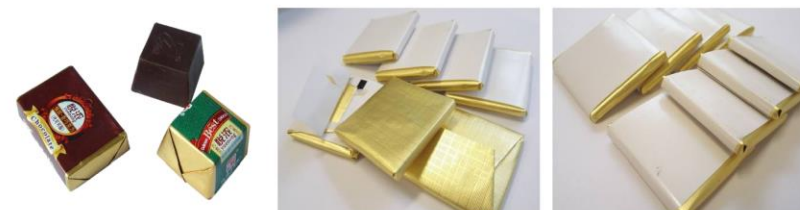


SPECIFICATION

| MODEL | SWM-CFW300 |
|----------------------------|--|
| Sizes of chocolate | Length: 15-80mm, Width: 4-45mm, Height: 4-35mm |
| Wrapper width | 80-130mm |
| Packing speed | 200-300ppm |
| Wrapper material | Foil/PET/Film and so on (must be easy to fold) |
| Compressed air pressure | P=0.6Mpa |
| Compressed air consumption | 0.6m ³ /min |
| Voltage | 380V 50Hz 3Ph |
| Power | 8kw |
| Size of machine | 6650×1330×1720mm |
| Weight of machine | 2200kgs |

APPLICATION

The SWM-CFW300 Chocolate Folded Wrapping Machine is designed to pack square, oblong and trapezoid of chocolates. The machine is with multifunction packing, single and double layer paper can be packed. It is used for folding type packing or envelope type packing. The machine is equipped with automatic fault alarm system, shows the position of fault, alarms in time and automatically stops the machine.



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SWM-LW100 LOLLIPOP BUNCH WRAPPING MACHINE

SPECIFICATION

| MODEL | SWM-LW100 |
|-----------------------|-------------------------------|
| Wrapping material | PVC, OPP, OPP/CPP, PE/PT etc. |
| Film size | Max size 125×125mm |
| Wrapped lollipop size | Min. dia.18mm, max. dia.35mm |
| Packing speed | 90-100pcs/min |
| Power | 2.2kw |
| Size of machine | 2500×920×1520mm |
| Weight of machine | 1200kgs |



30

SWM-CST400 CANDY SINGLE TWIST WRAPPING MACHINE

SPECIFICATION

| MODEL | SWM-CST400 |
|-------------------|---|
| Product size | Length:12-34mm Width:12-34mm Thickness:6-20mm |
| Wrapping material | Cellophane, PVC, Polypropylene, Waxed paper, Laminated material, etc. |
| Drive motor | 2.45kw |
| Speed | 400bpm |
| Sizes of machine | 1790×1474×915mm |
| Weight of machine | 1320kg |



- Machine with feeding plate
- One or two layers of material packing
- No product no wrapper function
- Speed adjusted by frequency conversion
- Sick Photoelectric color code track (optional)

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SWM-CDT500 CANDY DOUBLE TWIST WRAPPING MACHINE

SPECIFICATION

| MODEL | SWM-CDT500 |
|-------------------|---|
| Product size | Length:12-34mm Width:12-34mm Thickness:6-20mm |
| Wrapping material | Cellophane, PVC, Polypropylene, Waxed paper, Laminated material, etc. |
| Drive motor | 2.2kw |
| Speed | 500bpm |
| Sizes of machine | 1790×1474×915mm |
| Weight of machine | 900kg |

- Machine with feeding plate
- One or two layers of material packing
- No product no wrapper function
- Speed adjusted by frequency conversion
- Sick Photoelectric color code track (optional)



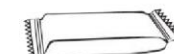
32

SWM-CPP500 CANDY PILLOW PACKING MACHINE

SPECIFICATION

| MODEL | SWM-CPP500 |
|-------------------|--|
| Product size | Length:24-26mm Width:16-18mm Thickness:10-12mm |
| Wrapping material | CPP/PET CPP/BOPP |
| Drive motor | 3.6kw |
| Speed | 500bpm |
| Sizes of machine | 3025×1375×1710mm |
| Weight of machine | 960kg |

- Soft-PLC program control
- Servo driven
- SICK photoelectric sensor
- Precise process of latitudinal & longitudinal sealing
- High cutter tool life
- Good accessibility for cleaning and maintenance
- Automatic sorting candy and high speed packing
- Equipped with eccentric adjustment
- Three servo motors (optional)



33

SWM-LD50 LAB CANDY DEPOSITOR

SPECIFICATION

| MODEL | SWM-LD50 |
|----------------------------|----------------|
| Production capacity | 50kg/h |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Power | 3kw |
| Sizes of machine | 900×800×1850mm |
| Weight of machine | 250kg |



APPLICATION

SWM-LD50 is used to produce hard candy, jelly candy and toffee in laboratory or candy shop. It is pneumatic depositing, candy mould is put under the depositor by hand, after depositing, mould is taken out for cooling by hand. The machine can also be upgraded to servo driven depositor and controlled by PLC and HMI.

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SWM-COS-I CHOCOLATE ONE SHOT DEPOSITOR

SPECIFICATION

| MODEL | SWM-COS-I |
|-------------------------|------------------|
| Production capacity | 12moulds/min |
| Power | 14kw |
| Size of chocolate mould | 450×230×30mm |
| Sizes of machine | 2000×1800×1950mm |
| Weight of machine | 800kg |



APPLICATION

The SWM-COS-I Chocolate One Shot Depositor is the dedicated equipment for the production of 3D big filling chocolate, 3D double filling and 3D striped big filling chocolate. Each action of depositor is controlled by servo motor, chocolate mould is conveyed by PU belt under the depositor and positioned by photoelectric sensor.



■ SWM-NAC300 NOUGAT AERATING COOKER



■ SWM-T20 CHOCOLATE TEMPERING MACHINE



■ SWM-JM40 CHOCOLATE CONCHE/ REFINER



■ PGJ400, PGJ1000, PGJ1250, PGJ1500
SWM-PGJ CHOCOLATE COATING/POLISHING PAN
CHOCOLATE PANNING MACHINE



■ SWM-QBJ10 CHOCOLATE SHAVER/ CHOCOLATE
SLICER MACHINE



■ SWM-COS-II MINI CHOCOLATE ONE SHOT DEPOSITOR

CANDY MOULD

SCM-001



| Button | 20 cavities | Two-row |
|--|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| Φ 16/18/20/22/23/24/25/26/27 × 10mm | 2.5g-7g | 28.6×38.1mm |

SCM-002



| Almond | 20 cavities | Two-row |
|---------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| 28×17.5×8.5mm | 4g | 28.6×38.1mm |
| 30×16×10mm | 5.2g | |
| 28×18×11mm | 5.5g | |

SCM-003



| Oval button | 20 cavities | Two-row |
|---------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| 23.8×15×8.5mm | 3.8g | 28.6×38.1mm |
| 25×16×10.5mm | 5.2g | |

SCM-004



| Strawberry & pineapple | 20 cavities | Two-row |
|------------------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| 25×15×6.5mm | 2.5g | 28.6×38.1mm |

SCM-005



| Alpenliebe | 20 cavities | Two-row |
|-------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| Φ19×10.5mm | 3.2g | 28.6×38.1mm |
| Φ20×10.5mm | 3.5g | |
| Φ20×12mm | 4g | |
| Φ20×13mm | 4.2g | |

SCM-006



| Corn | 20 cavities | Two-row |
|-------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| Φ 14.2×32mm | 4.6g | 28.6×38.1mm |

SCM-007



| Worm | 10 cavities | Two-row |
|---------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| 70.5×12×9.5mm | 8.5g | 28.6×38.1mm |

SCM-008



| Foot | 6 cavities | Two-row |
|-------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| 44×31×8mm | 8.5g | 45mm |

SCM-009



| Plum candy | 6 cavities | Two-row |
|-------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| Φ 32×20.7mm | 9.5g | 98×38.1mm |

SCM-010



| Ball lollipop | 20 cavities | Two-row |
|---------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| Any diameter | Any weight | 30×68mm |

SCM-011



| Corn | 10 cavities | One-row |
|-------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| Φ 19.2×42mm | 14g | 28.6mm |

SCM-012



| Bread | 9 cavities | One-row |
|-------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| 31×18.5mm | 5.5g | 26mm |

SCM-013



| Round | 10 cavities | One-row |
|-------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| Φ 27×13.5mm | 6g | 28.6mm |

SCM-014



| Round | 10 cavities | One-row |
|---------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| Φ 27.5×14.5mm | 6.5g | 28.6mm |

SCM-015



| Round | 20 cavities | Two-row |
|---------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| Φ 22.5×12.5mm | 4.5g | 28.6×38.1mm |
| Φ 20×12mm | 3.8g | |
| Φ 22×12mm | 4g | |

SCM-016



| Oval | 20 cavities | Two-row |
|----------------|--------------|------------------|
| Candy sizes | Candy weight | Center-to-center |
| 25.4×19×11.6mm | 4.8g | 28.6×38mm |

CHOCOLATE MOULD



■ SG2197

Template Size: 275*175*24mm
Chocolate size: Ø26*20mm
Number: 32pc
Product weight: 11g



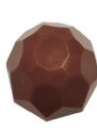
■ SG2380

Template Size: 275*175*24mm
Chocolate size: 40.5*23.5*9mm
Number: 24pc
Product weight: 5.8g



■ SG2354

Template Size: 300*225*30mm
Chocolate size: 33.5*29.5*17.4mm
Number: 24pc
Product weight: 11g



■ SG2434

Template Size: 470*200*30mm
Chocolate size: 32.8*32.8*18.5mm
Number: 40pc
Product weight: 13g



■ SG2766 复合模

Template Size: 450*230*30mm
Chocolate size: Ø26
Number: 60pc
Product weight: 10.6g



■ SG2373 复合模

Template Size: 275*175*35mm
Chocolate size: Ø23*32mm
Number: 32pc
Product weight: 12g



■ SG2351

Template Size: 300*205*30mm
Chocolate size: Ø30*24mm
Number: 32pc
Product weight: 18g



■ SG2727

Template Size: 470*200*30mm
Chocolate size: 36*34.5*19.5mm
Number: 40pc
Product weight: 15.5g



■ SG2595

Template Size: 450*230*24mm
Chocolate size: 26*26*14mm
Number: 72pc
Product weight: 8g



■ SG2565

Template Size: 300*225*30mm
Chocolate size: 33.7*31.7*14mm
Number: 32pc
Product weight: 10g



■ SG2455

Template Size: 300*225*30mm
Chocolate size: 32*23.5*18.5mm
Number: 24pc
Product weight: 11g



■ SG1846

Template Size: 275*175*24mm
Chocolate size: 21.3*18.3*8.1mm
Number: 64pc
Product weight: 2.5g



■ SG2742

Template Size: 470*200*30mm
Chocolate size: 42.7*32*8mm
Number: 48pc
Product weight: 6g



■ SG1880

Template Size: 275*175*24mm
Chocolate size: 40*17.5*11.6mm
Number: 24pc
Product weight: 6g



■ SG2296

Template Size: 300*225*30mm
Chocolate size: 26.7*25.5*14.8mm
Number: 32pc
Product weight: 4g



■ SG2074

Template Size: 625*220*28mm
Chocolate size: 30*22.8*11.8mm
Number: 70pc
Product weight: 5g



■ SG1896

Template Size: 275*205*24mm
Chocolate size: 33*19*10mm
Number: 60pc
Product weight: 3g



■ SG2459

Template Size: 280*200*30mm
Chocolate size: 29.5*22*17.3mm
Number: 26pc
Product weight: 10.3g



■ SG2600

Template Size: 470*225*30mm
Chocolate size: Ø2.8*12mm
Number: 96pc
Product weight: 4.5g



■ SG2487

Template Size: 450*300*24mm
Chocolate size: 24.8*24.8*16.3mm
Number: 96pc
Product weight: 9g



■ SG2503 复合模

Template Size: 275*175*35mm
Chocolate size: 30*21*18.5mm
Number: 32pc
Product weight: 7g



■ SG2656

Template Size: 470*200*30mm
Chocolate size: Ø23.6*17.8mm
Number: 82pc
Product weight: 7g



Template Size: 470*200*30mm
Chocolate size: Ø24.6*19mm
Number: 82pc
Product weight: 7g



Template Size: 470*200*30mm
Chocolate size: 30*20.5*14mm
Number: 82pc
Product weight: 7g



■ SG2504

Template Size: 275*175*25mm
Chocolate size: 29*26.5*19mm
Number: 24pc
Product weight: 5.2g



■ SG1968

Template Size: 300*225*30mm
Chocolate size: 32.7*20.1*7.5mm
Number: 32pc
Product weight: 4.3g



■ SG2345

Template Size: 275*175*25mm
Chocolate size: 36*18*16mm
Number: 25pc
Product weight: 7g



■ SG2622

Template Size: 300*225*30mm
Chocolate size: 38*25*19mm
Number: 26pc
Product weight: 5g



■ SG2207

Template Size: 280*200*30mm
Chocolate size: 37.8*22.7*22.5mm
Number: 28pc
Product weight: 14g



■ SG2623

Template Size: 280*190*30mm
Chocolate size: Ø39*19mm
Number: 24pc
Product weight: 17g



■ SG2023

Template Size: 275*175*24mm
Chocolate size: 39*19.3*17.9mm
Number: 32pc
Product weight: 8.3g



■ SG2139

Template Size: 400*200*30mm
Chocolate size: Ø40.7*9.4mm
Number: 38pc
Product weight: 10g

■ SG2014



Template Size: 300*225*30mm
Chocolate size: 29*26.5*19mm
Number: 32pc
Product weight: 10g



Template Size: 300*225*30mm
Chocolate size: 30*28*18mm
Number: 32pc
Product weight: 10g



Template Size: 300*225*30mm
Chocolate size: 31*31*17mm
Number: 32pc
Product weight: 10g



Template Size: 300*225*30mm
Chocolate size: 38*25*19mm
Number: 32pc
Product weight: 10g



■ SG2328

Template Size: 300*225*30mm
Chocolate size: 40*27*13.5mm
Number: 20pc
Product weight: 8g



■ SG2790

Template Size: 275*205*25mm
Chocolate size: 42*36.5*13.5mm
Number: 20pc
Product weight: 10g



■ SG2580

Template Size: 470*200*30mm
Chocolate size: 36*36*9mm
Number: 40pc
Product weight: 11.4g



■ SG2784

Template Size: 300*225*30mm
Chocolate size: 50*50*9mm
Number: 16pc
Product weight: 21g

CHOCOLATE MOULD



SG2773

Template Size:300*225*30mm
Chocolate size:33*21.6*12mm
Number:28pc
Product weight:8g



SG2201

Template Size:300*225*30mm
Chocolate size:38*37*9.3mm
Number:16pc
Product weight:10g



SG2113

Template Size:275*175*24mm
Chocolate size:39.5*40.2*10mm
Number:8pc
Product weight:11g



SG2757

Template Size:470*200*30mm
Chocolate size:40.7*45.5*6.5mm
Number:28pc
Product weight:6g



Template Size:470*200*30mm
Chocolate size:42.5*44*6.5mm
Number:28pc
Product weight:6g



SG1954

Template Size:275*175*24mm
Chocolate size:42*42*10mm
Number:16pc
Product weight:11g



SG2112

Template Size:275*175*24mm
Chocolate size:48*33*12mm
Number:8pc
Product weight:11g



SG2151

Template Size:470*200*30mm
Chocolate size:49*30*13.8mm
Number:20pc
Product weight:10g



SG2085

Template Size:300*225*30mm
Chocolate size:50.4*34.2*6.8mm
Number:14pc
Product weight:9.6g



SG2692

Template Size:635*128*30mm
Chocolate size:90*23*16mm
Number:15pc
Product weight:23g



SG2754

Template Size:470*200*30mm
Chocolate size:95*45*5.4mm
Number:16pc
Product weight:20g



SG1917

Template Size:300*225*30mm
Chocolate size:105*40*6mm
Number:8pc
Product weight:18g



SG2104

Template Size: 470*200*30mm
Chocolate size:145*68*6.8mm
Number:6pc
Product weight:52g



SG2696

Template Size:275*205*24mm
Chocolate size:90*37*11mm
Number: 12pc
Product weight:35g



SG2308

Template Size:470*200*30mm
Chocolate size:95*45*7.5mm
Number:14pc
Product weight:33g



SG2037

Template Size: 275*205*24mm
Chocolate size:95*28*18.8mm
Number: 16pc
Product weight:32g



SG1824

Template Size:300*225*30mm
Chocolate size:93*17.5*7mm
Number:16pc
Product weight:11g