

CHOCOLATE MACHINERY

Professional Solution For Chocolate Production



FAT MELTING TANK

YAĞ ERİTME TANKI

DMT-Y250/500/1000



PASLANMAZ ÇELİK
Gövde
Stainless Steel
Construction



HASSAS SICAKLIK KONTROLÜ
Precise Temperature
Control



Otomatik Sayaç Sistemi
Automatic Meter System



KOLAY KULLANIM PANELİ
Easy to Use
Button Panel



YÜKSEK VERİMLİ VE GÜVENİLİR
High Efficiency
and Reliable

PRODUCT DESCRIPTION

The integrated coil heating system enables solid fat blocks to be melted into liquid form in a controlled manner and within a short period of time.

TECHNICAL SPECIFICATIONS

- Coil pipe diameter: 3/4".
- Automatic temperature adjustment can be achieved through the digital temperature control system.



KAPASİTE
CAPACITY
100-1000
kg/saat (kg/h)



ÇALIŞMA GENİŞLİĞİ
WORKING WIDTH
(Standart)



KONTROL SİSTEMİ
CONTROL SYSTEM
PLC & Dokunmatik Panel
PLC & Touch Panel
Buton Kontrol
(OPSİYONEL)



SERPANTİN



Storage
Tank



KONTROL PANELİ
CONTROL PANEL



PRECISION DOSING
WITH FLOW METER

- The flow meter/counter system enables precise control of the transferred product quantity in kilograms.
- The product can be transferred to the desired location according to the specified kilogram value.
- Thanks to the jacketed transfer lines, the product temperature is maintained consistently throughout the process.
- The heated piping system prevents viscosity fluctuations, ensuring continuous, reliable, and efficient product transfer.

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-Y250	250KG	1	1000MM	720MM	900MM	10kW	380V	

CHOCOLATE PRE-MIXER

ÇİKOLATA ÖN HAZIRLIK MİKSERİ

DMT-M250/500/1000/3000

PRODUCT DESCRIPTION

Thanks to the integrated transfer pump, the product can be transferred to any desired point within the production line in a controlled and uninterrupted manner.

With the adjustable timer control system, the product is automatically transferred to the next stage at the end of the process, ensuring efficient and reliable operation



PASLANMAZ ÇELİK GÖVDE
Stainless Steel Construction



HASSAS SICAKLIK KONTROLÜ
Precise Temperature Control



İstenilen çalışma süresinde zamanlayıcı ayarı.
The timer can be set to any desired operating time, ensuring precise process control and automation.



KOLAY KULLANIM PANELİ
Easy to Use PLC Control



YÜKSEK VERİMLİ VE GÜVENİLİR
High Efficiency and Reliable



PRODUCT DESCRIPTION

Specially designed mixing paddles ensure continuous and uniform mixing, resulting in a homogeneous product consistency.

TECHNICAL SPECIFICATIONS

- The inverter-controlled drive system provides stepless speed adjustment for precise process control.
- With forward and reverse operation capability, it offers flexible performance to meet various processing requirements.



KAPASİTE CAPACITY

250/500/1000/3000
kg/saat (kg/h)



ÇALIŞMA GENİŞLİĞİ WORKING WIDTH

(Standart)



KONTROL SİSTEMİ CONTROL SYSTEM

PLC & Dokunmatik Panel
PLC & Touch Panel

With the adjustable time control feature, the product is automatically transferred to the next processing stage upon completion of the process.



Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-M250	250KG	1	1500MM	800MM	1200MM	9kW	380V	

CHOCOLATE BALL MILL

BİLYALI ÇİKOLATA DEĞİRMENİ

DMT-B100/250/500/1000

TECHNICAL SPECIFICATIONS

20-28 Mikron aralığında inceltme imkanı.
(Kullanılan hammaddeye göre değişkenlik göstermektedir.)



PASLANMAZ ÇELİK GÖVDE
Stainless Steel Construction



HASSAS SICAKLIK KONTROLÜ
Precise Temperature Control



İstenilen çalışma süresinde zamanlayıcı ayarı.



KOLAY KULLANIM PANELİ
Easy to Use PLC Control



YÜKSEK VERİMLİ VE GÜVENİLİR
High Efficiency and Reliable

PRODUCT DESCRIPTION

A ball mill can be automatically activated at preset times via its programmable time control system.

Its adjustable grinding time and automatic standby function enable uninterrupted and efficient operation, especially during overnight production.

With its structure suitable for processing crystal sugar, it provides high process flexibility for various chocolate and cream filling recipes.



PRODUCT DESCRIPTION

The ball mill is a compact grinding system that refines chocolate mass down to micron-level particle size, ensuring a smooth texture, homogeneous structure, and high product quality.

TECHNICAL SPECIFICATIONS

The automatic heating and cooling control system precisely maintains the process temperature at the desired levels. In addition, the integrated safety temperature control prevents the product from being exposed to excessive heat, thereby preserving product quality.



KAPASİTE
CAPACITY

100/250/500/1000
kg/saat (kg/h)



ÇALIŞMA GENİŞLİĞİ
WORKING WIDTH

(Standart)



KONTROL SİSTEMİ
CONTROL SYSTEM

PLC & Dokunmatik Panel
PLC & Touch Panel

The pressure sensor integrated into the system detects overpressure conditions and protects both the chocolate pump and the transfer line.



100 KG



1000 KG

An external cooling unit is not required.

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy
DMT-M500	500KG	1	1300MM	1300MM	2400MM	26kW	380V

CHOCOLATE BALL MILL AND MIXER

BİLYALI ÇİKOLATA DEĞİRMENİ VE MİKSER

DMT-BM100/50/100/200



Stainless Steel
Construction



Precise Temperature
Control



Adjustable timer setting for precise
control of operating duration.



Easy to Use
PLC Control



High Efficiency
and Reliable

PRODUCT DESCRIPTION

The mixer and ball mill unit, mounted on a single compact frame, integrates mixing, refining, and product development processes into one system, making it ideal for R&D studies and small-scale production.

TECHNICAL SPECIFICATIONS

This compact system, developed for research and development applications, ensures high-quality and repeatable product results, thereby increasing efficiency in recipe development processes.



KAPASİTE
CAPACITY

50/100/200/
kg/saat (kg/h)



ÇALIŞMA GENİŞLİĞİ
WORKING WIDTH

(Standart)



KONTROL SİSTEMİ
CONTROL SYSTEM

PLC & Dokunmatik Panel
PLC & Touch Panel

The mixer and ball mill unit are designed on a single compact frame structure. Product transfer between the two tanks is ensured by the integrated chocolate transfer pump.

The mixing paddles contribute to achieving a homogeneous mixture, while the programmable operating time function enables the process to be carried out automatically and in a controlled manner.

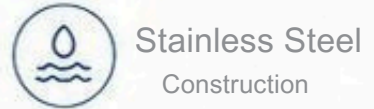
- An external cooling unit is not required.

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-AR50	50KG	1	1300MM	1000MM	1500MM	10kW	380V	

CHOCOLATE DRY CONCHE

ÇİKOLATA KURU KONÇLAMA

DMTK100/250/500/1000/3000/6000



Stainless Steel
Construction



Precise Temperature
Control



A specially designed
paddle system that
ensures a homogeneous
mixture.



Easy to Use
PLC Control



VE GÜVENİLİR
High Efficiency
and Reliable

PRODUCT DESCRIPTION

It effectively removes unwanted moisture and volatile components from the chocolate mass. It enhances aroma development, flow properties, and the overall final product quality of chocolate.

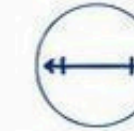
TECHNICAL SPECIFICATIONS

It is equipped with a specially designed mixing paddle system that ensures a homogeneous product structure. The inverter-controlled drive system provides stepless speed adjustment for precise process control.



KAPASİTE
CAPACITY

1000/3000/4000/6000
kg/saat (kg/h)



ÇALIŞMA GENİŞLİĞİ
WORKING WIDTH

(Standart)



KONTROL SİSTEMİ
CONTROL SYSTEM

PLC & Dokunmatik Panel
PLC & Touch Panel

TECHNICAL SPECIFICATIONS

The jacketed body structure enables precise temperature control. The automatic heating control system continuously monitors and maintains the process temperature.

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-K500	1000KG	1	2200MM	1700MM	2000MM	26kW	380V	

POWDER TRANSFER BAND

ÇELİK BANT

DMTS100/1000



-  PStainless Steel Construction
-  Precise Temperature Control
-  Kayma önleyici sensör sistemi
-  Easy to Use
PLC Control
-  High Efficiency and Reliable

PRODUCT DESCRIPTION

It ensures the continuous and controlled transfer of chocolate powder discharged from the refiner (roller) outlet.

TECHNICAL SPECIFICATIONS

It features a closed or semi-closed construction option that minimizes powder losses.



KAPASİTE
CAPACITY
kg/saat (kg/h)



WORKING WIDTH
(Standart)



CONTROL SYSTEM
PLC & Touch Panel

It is designed to operate in integration with dry conching and intermediate storage systems.

- It ensures continuous and stable product feeding, thereby increasing process efficiency.
- It can be designed and customized according to different capacities and line lengths.

Most commonly used systems for feeding dry conching from the roller (5-roll refiner) outlet are:

- 400 mm bant → approximately 500–1000 kg/h
- 500 mm bant → approximately 1000–2000 kg/h
- 600 mm bant → approximately 2000–4000 kg/h

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy
DMT-S100	000KG	1	1000mm	400MM	1000MM	26kW	380V

CHOCOLATE STOCK TANK

ÇİKOLATA STOK TANKI

DMT-T100/250/500/1000/3000/6000/12000

The operating temperature can be precisely adjusted and continuously monitored through the digital temperature control system.

Thanks to the automatic temperature management system, only the required amount of energy is used, increasing operational efficiency and optimizing energy consumption.



Stainless Steel
Construction



Precise Temperature
Control



Adjustable timer setting for the
desired operating duration.



Easy to Use Button Control



High Efficiency and Reliable



PRODUCT DESCRIPTION

The chocolate storage tank, with its double-jacketed construction and integrated mixing system, maintains the chocolate at the desired temperature in a homogeneous condition, ensuring continuous and reliable product feeding to production lines.

TECHNICAL SPECIFICATIONS

- The specially designed mixing paddle system ensures homogeneous mixing of the product.
- The double-jacketed body construction provides efficient and controlled heat transfer.



CAPACITY

100/250/500/1000
3000/6000/12000
(kg/h)



WORKING WIDTH

(Standart)



CONTROL SYSTEM



Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy
DMT-T500	500KG	1	900MM	1300MM	1300MM	6kW	380V

CHOCOLATE SERVICE TANK

ÇİKOLATA SERVİS TANKI

DMT-TS100/250/500/1000



PASLANMAZ ÇELİK GÖVDE
Stainless Steel Construction



HASSAS SICAKLIK KONTROLÜ
Precise Temperature Control



Adjustable timer setting for the desired operating duration.



KOLAY KULLANIM PANELİ
Easy to Use Button Control



YÜKSEK VERİMLİ VE GÜVENİLİR
High Efficiency and Reliable

PRODUCT DESCRIPTION

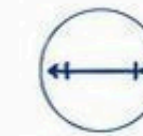
The service tank features a compact design incorporating a double-jacketed body, an integrated agitator, a transfer pump, and an automatic temperature control system. It maintains chocolate at the ideal processing temperature while ensuring continuous feeding to the production line.

TECHNICAL SPECIFICATIONS

The integrated transfer pump enables reliable and controlled product transfer. Its double-jacketed body construction provides efficient heat transfer and precise temperature control.



KAPASİTE CAPACITY
250/500/1000 (kg/h)



WORKING WIDTH
(Standart)



CONTROL SYSTEM

TECHNICAL FEATURES

- The digital temperature control system allows the operating temperature to be precisely adjusted and continuously monitored.
- Thanks to the automatic temperature management system, only the required amount of energy is used, improving operational efficiency and optimizing energy consumption.

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy
DMT-TS500	500KG	1	900MM	1300MM	1300MM	6kW	380V

DRAGEE PAN

DRAJE KAZANI

DMT-D600/1000/1200

- Thanks to the pan inclination angle, homogeneous and uniform coating is achieved on all product surfaces.
- The design, manufacturing, and turnkey installation of ventilation and cooling systems for dragee production facilities are carried out professionally.



Stainless Steel Construction



3 Stage Temperature Control



Variable Speed Control via Inverter



Easy to Use Button Control



High Efficiency and Reliable



PRODUCT DESCRIPTION

Suitable for the production of chocolate, sugar-coated, and specialty-coated dragee products.

TECHNICAL SPECIFICATIONS

- Ensures stable temperature conditions throughout the process with a 3-stage heating element control system.
- Offers variable speed adjustment through an inverter-controlled drive system.



CAPACITY
70-120kg
kg/saat (kg/h)

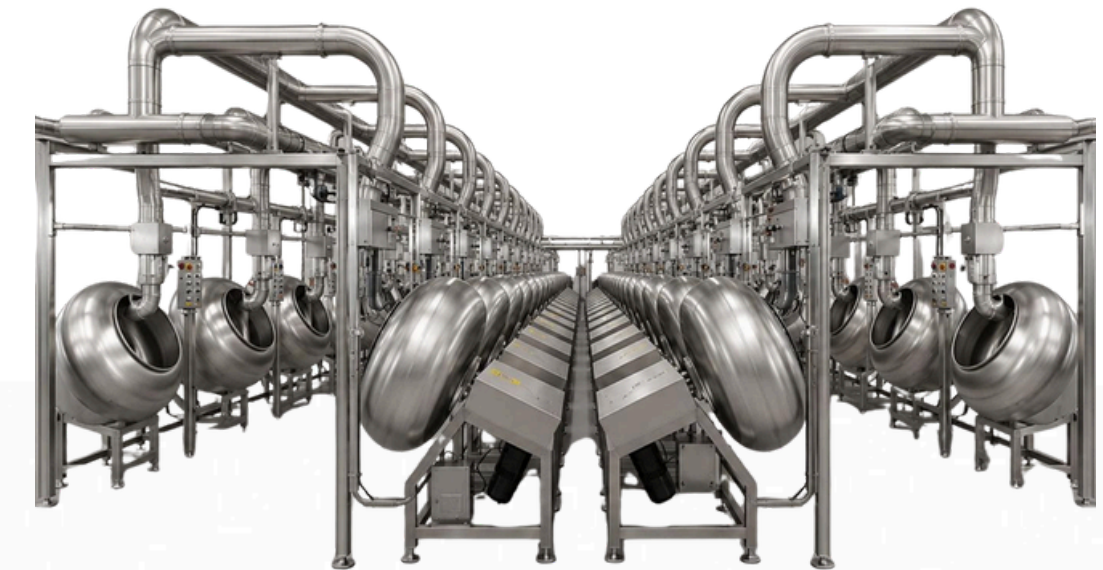


WORKING WIDTH
(Standart)



CONTROL SYSTEM

Production capacity varies depending on the specific weight (bulk density) of the product to be coated.



Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-d1200	100-120KG	1	1200MM	1300MM	1600MM	6kW	220V	

DRAGEE PAN COOLING UNIT

DRAJE KAZANI SOĞUTMALI

DMT-DS600/1000/1200

Thanks to the pan inclination angle, homogeneous and uniform coating is achieved on all product surfaces.



Stainless Steel Construction



3 Stage Temperature Control



Variable Speed Control via Inverter



Easy to Use Button Control



High Efficiency and Reliable



PRODUCT DESCRIPTION

- Suitable for the production of chocolate, sugar, and specially coated dragee products.

TECHNICAL SPECIFICATIONS

- Ensures stable temperature conditions throughout the process with a 3-stage heating element control system.
- Provides speed adjustment capability via inverter control.



KAPASİTE
CAPACITY

70-120kg
kg/saat (kg/h)



WORKING WIDTH
(Standart)



CONTROL SYSTEM

TECHNICAL FEATURES

- The heating and cooling functions are protected by an air fan interlock system. When the heating elements or cooling circuit are activated, the air fan automatically starts operating, ensuring safe operating conditions for all system components.
- Thanks to the integrated cooling unit, no external cooling system is required, allowing the machine to operate with high efficiency regardless of ambient temperature conditions.
- Hygienically designed air ducts provide easy cleaning and maintenance.

The hygienically designed air ducts are easy to clean and comply with food safety standards.

Production capacity varies depending on the specific weight (bulk density) of the product to be coated.

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-ds1200	100-120KG	1	1200MM	1300MM	1600MM	6kW	220V	

DRAGEE PAN WITH INTEGRATED CHOCOLATE TANK

DMT-D600/1000/1200

Thanks to the integrated transfer pump, chocolate is transferred from the storage tank to the dragee pan in a controlled and continuous manner. The jacketed transfer line maintains the product temperature, ensuring stable flow and homogeneous coating performance throughout the process.

-  Stainless Steel Construction
-  3 Stage Temperature Control
-  Variable Speed Control via Inverter
-  Easy to Use Button Control
-  High Efficiency and Reliable



PRODUCT DESCRIPTION

Suitable for the production of chocolate, sugar-coated, and specialty-coated dragee products.

TECHNICAL SPECIFICATIONS

- Ensures stable temperature conditions throughout the process with a 3-stage heating element control system.
- Provides variable speed adjustment through inverter control.



KAPASİTE
CAPACITY
70-120kg
kg/saat (kg/h)



ÇALIŞMA GENİŞLİĞİ
WORKING WIDTH
(Standart)



KONTROL SİSTEMİ
CONTROL SYSTEM
Buton Kontrollü

Production capacity varies depending on the specific weight (bulk density) of the product to be coated.



Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy
DMT-dt1200	100-120KG	1	1200MM	1300MM	1600MM	6kW	380V

DRAGEE PAN COPPER

BAKIR DRAJE KAZANI

DMT-DB600/1000/1200

- The traditional copper pan construction ensures the production of high-quality dragees.
- The copper surface contributes to the uniform distribution of sugar syrup and controlled crystallization.
- Equipped with a high-efficiency burner system that can operate with natural gas or LPG.
- Designed for traditional dragee production processes, offering ease of operation and maintenance.



Stainless Steel Construction



3 Stage Temperature Control



Variable Speed Control via Inverter



Easy to Use Button Control



High Efficiency and Reliable



PRODUCT DESCRIPTION

Thanks to its traditional copper pan construction, it is suitable for the production of hard candy, chewing gum, almond dragees, roasted chickpea dragees, and many similar dragee products.

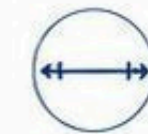
TECHNICAL SPECIFICATIONS

- Provides stable heat with a 3-stage temperature control system. Variable speed adjustment via inverter control.
- Hygienic ventilation channel.



KAPASİTE
CAPACITY

70-120kg
kg/saat (kg/h)



WORKING WIDTH
(Standart)



KONTROL SİSTEMİ



Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-db900	70-90KG	1	900MM	1300MM	1600MM	1.5kW	220V	

Chocolate Moulding Depositor

ÇİKOLATADOLUM DEPOZİTÖRÜ

DMT-MD40

It transfers an equal amount of chocolate to each product, ensuring consistent product weights.

- The filling amount can be precisely adjusted according to the product weight.
- It offers fast and stable operating performance suitable for high production capacity.
- Thanks to the jacketed tank and distribution system, chocolate temperature is kept constant throughout the process.
- Provides ease of use with PLC and touchscreen control system.
- Can be manufactured with customized filling plates according to mold sizes and product types. It has a hygienic stainless steel construction.
- Ensures continuous and homogeneous product flow, contributing to high-quality product output.



Stainless Steel Construction



3 Stage Temperature Control



Precise weight adjustment



Easy to Use Button Control



High Efficiency and Reliable



PRODUCT DESCRIPTION

- It has an easy-to-clean hygienic design.
- It can be designed according to different mold sizes and production capacities.

TECHNICAL SPECIFICATIONS

Interchangeable plate options are available to suit different mold sizes.



KAPASİTE
CAPACITY
120-180kg
kg/saat (kg/h)



WORKING WIDTH
(Standart)



CONTROL SYSTEM
PLC CONTROL

Can be optionally integrated with a cooling tunnel.



Cooling tunnel options suitable for production capacity and product type are available.

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy
DMT-Md1200	120-180KG	1	6000MM	1300MM	1600MM	6kW	380V

Chocolate Drops and Chips Depositor

DMT-PD32/52
DAMLA DROP DEPOZİTÖRÜ



Stainless Steel Construction



3 Stage Temperature Control



Drop & Flake option via interchangeable plate system.



Easy to Use PLC Control



High Efficiency and Reliable

PRODUCT DESCRIPTION

Design suitable for the production of chocolate drops and chocolate flakes. Precise dosing system. Interchangeable plate system.

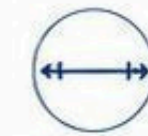
TECHNICAL SPECIFICATIONS

Jacketed product hopper. PLC-controlled automation. Design suitable for cooling tunnel integration



KAPASİTE
CAPACITY

100-180kg
kg/saat (kg/h)



WORKING WIDTH
(Standart)



CONTROL SYSTEM



Cooling tunnel options are available according to production capacity and product type.

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy
DMT-PD52	100-180KG	1	14000MM	1300MM	1600MM	6kW	380V

ONESHOT Chocolate Line

ONESHOTÇİKOLATA DOLUM HATTI

DMT-ON200



PASLANMAZ ÇELİK
GÖVDE
Stainless Steel
Construction



Hazne ısılarının hassas
kontrolü



Plaka ve nozul değişimi ile
kalıp merkezlerine uygunluğu



Easy to Use
PLC Control



High Efficiency and Reliable



PRODUCT DESCRIPTION

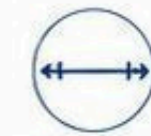
- It enables precise dosing of shell and filling products in a single cycle.
- It provides high precision and repeatable production with a servo motor-controlled dosing system

TECHNICAL SPECIFICATIONS

- Chocolate and filling ratios can be adjusted separately according to the recipe.
- It provides precise dosing control suitable for different product weights.



KAPASİTE
CAPACITY
70-120kg
kg/saat (kg/h)



WORKING WIDTH
(Standart)



CONTROL SYSTEM

- It is compatible with different mold and product types thanks to interchangeable filling plates.
- It offers stable and continuous operating performance suitable for high production capacity.
- Thanks to the jacketed hopper and distribution system, product temperature is kept constant throughout the process.
- Provides recipe management and ease of use with PLC and touchscreen control system.
- Thanks to the servo-controlled motion system, minimum product loss and maximum filling precision are achieved.
- It can optionally be integrated with a mold conveyor line and cooling tunnel.

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-ON200	70-120KG	2	6000MM	1300MM	1800MM	8kW	380V	

SMARTIES PRODUCTION LINE

BONİBON MAKİNESİ

DMT-BON600



Stainless Steel Construction



Harici soğutma sistemi



Easy drum replacement



Easy to Use
PLC Control



High Efficiency and Reliable

PRODUCT DESCRIPTION

Designed for shaping the cores of bonbon, mini bonbon almond, heart, star dragee, and similar products.

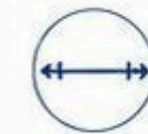
TECHNICAL SPECIFICATIONS

It enables the product to be shaped into the desired form using two counter-rotating cooled rollers.



KAPASİTE
CAPACITY

100-180kg
kg/saat (kg/h)



WORKING WIDTH

(Standart)



CONTROL SYSTEM

Deburring and edge finishing of the product surface using a rotary drum sieve.



TEKNİK ÖZELLİKLER/TECHNICAL SPECIFICATIONS

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-BON600	100-180KG	1	4000MM	1300MM	1600MM	12kW	380V	

VERMICELLI & FLEX CHOCOLATE MACHINE

VERMICELLI FLEKS MAKİNESİ

DMT-V600/1000/1200

- The fiber drum system with a specially designed surface structure prevents the product from sticking to the drum surface, ensuring continuous production.
- The modular plate structure provides production flexibility by adapting to different product shapes.
- Thanks to the easily interchangeable plate system, product changeover time is minimized and production efficiency is increased.



Stainless Steel Construction



Thanks to the cold air inlet line located at the rear section, product sticking is prevented.



Inverter speed control with right-left operation capability.



Easy to Use Button Control



High Efficiency and Reliable



PRODUCT DESCRIPTION

Designed for the production of chocolate vermicelli, flakes, and decorative chocolate pieces.

TECHNICAL SPECIFICATIONS

The production speed can be adjusted according to process requirements via an inverter-controlled drive system.



KAPASİTE
CAPACITY

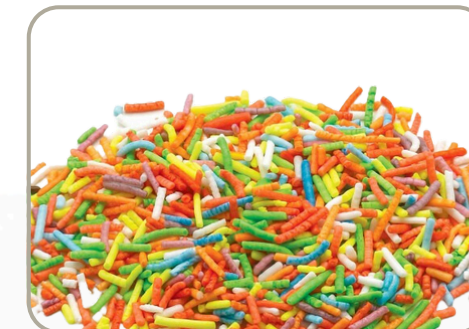
250kg
kg/saat (kg/h)



WORKING WIDTH
(Standart)



CONTROL SYSTEM



Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-V200	250KG	1	1000MM	1000MM	1700MM	4kW	380V	

CHOCOLATE CRUSHING MACHINE

— PARÇA .ÇİKOLATA KIRMA MAKİNESİ

DMT-C150

TECHNICAL SPECIFICATIONS

- The calibration sieve located at the lower section of the machine enables classification of broken products according to their particle size.
- Thanks to the sieve system, different product fractions of 2–4 mm, 4–7 mm, and 7–9 mm can be obtained.
- By ensuring a uniform product size, it improves product quality and process efficiency in subsequent production stages.



PASLANMAZ ÇELİK
GÖVDE
Stainless Steel
Construction



Operation in a cool environment
prevents the product from sticking to
the cutting blades.



Vibration Precision Sieving System



KOLAY KULLANIM PANELİ
Easy to Use
Button Control



High Efficiency and Reliable



PRODUCT DESCRIPTION

Different product sizes can be obtained thanks to the adjustable crushing system.

TECHNICAL SPECIFICATIONS

It is designed for continuous feeding systems. Thanks to the calibration sieve located at the lower section, products can be classified into 2–4 mm, 4–7 mm, and 7–9 mm sizes.



KAPASİTE
CAPACITY
250
kg/saat (kg/h)



WORKING WIDTH
(Standart)



CONTROL SYSTEM



Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-C150	250KG	1	1200MM	1200MM	2100MM	3kW	380V	

CHOCOLATE CUTTING MACHINE

PARÇAIKOLATA KESME MAKİNESİ

DMT-CU200

TECHNICAL SPECIFICATIONS

- It enables the production of uniform and homogeneous product sizes. It minimizes product losses with low crumb and dust formation. Cutting dimensions can be adjusted according to product and process requirements.
- It is designed for continuous and high-capacity production.



Stainless Steel Construction



A stick chocolate pouring pipe is installed at the tunnel inlet.



Inverter speed control with right-left operation capability.



Easy to Use
Button Control



High Efficiency and Reliable



PRODUCT DESCRIPTION

Designed for precise cutting of chocolate pieces into the desired dimensions.

TECHNICAL SPECIFICATIONS

It minimizes burr formation on products, ensuring high product quality.



KAPASİTE
CAPACITY

250kg
kg/saat (kg/h)



WORKING WIDTH

(Standart)



CONTROL SYSTEM



Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy
DMT-CU200	250KG	1	1400MM	1000MM	1000MM	3kW	380V

BAINMARIE

BENMARI

DMT-BE20/30/50



Stainless Steel Construction



Otomatik Isı Kontrolü



Easy cleaning capability.



Easy to Use
Button Control



High Efficiency and Reliable

PRODUCT DESCRIPTION

It can be manufactured in different volume and capacity options.

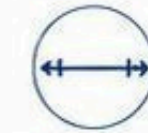
TECHNICAL SPECIFICATIONS

Thanks to the automatic temperature control, the product temperature is kept constant. A controlled heating system is available that prevents burning and overheating of the product.



KAPASİTE
CAPACITY

20/30/50
kg/saat (kg/h)



WORKING WIDTH
(Standart)



CONTROL SYSTEM

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-BE20	20KG	1	400MM	500MM	300MM	1kW	220V	

CHOCOLATE MASS TRANSFER CART

ÇİKOLATA HAMUR AKTARMA ARABASI

DMT-CH250/500/1000

TECHNICAL FEATURES

- The mobile cart design provides easy use and flexible operation within the production area.
- The easily removable auger and hopper structure allows fast and practical cleaning.
- Its hygienic design reduces cleaning time during product changeovers.
- It can be manufactured according to different capacities and transfer heights.



Stainless Steel Construction



Ceketli hazne ısı kontrolü



Easy cleaning capability.



Easy to Use
Button Control



High Efficiency and Reliable



PRODUCT DESCRIPTION

Designed for the safe and controlled transfer of chocolate mass between production lines.

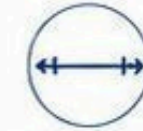
TECHNICAL SPECIFICATIONS

The auger conveying system ensures continuous and homogeneous product transfer.



KAPASİTE
CAPACITY

250-500-1000kg
kg/saat (kg/h)



WORKING WIDTH
(Standart)



CONTROL SYSTEM


Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy
DMT-CH250	250KG	1	1600MM	1000MM	1800MM	3kW	380V


BALL MILL AND DRY CONCHE MIXER


BİLYALI ÇİKOLATA DEĞİRMENİ VE KURU KONÇLAMA & MİKSER


DMT-SKB500/1000/2000

Silindir (5 roll refiner) prosesine yakın kalitede, homojen yapıda ve yüksek standartlarda çikolata üretimi sağlar.

 PASLANMAZ ÇELİK
GÖVDE
Stainless Steel
Construction

 Hassas ısı kontrolü

 Kapalı devre sistem

 KOLAY KULLANIM PANELİ
Easy to Use
PLC Control

 YÜKSEK VERİMLİ
VE GÜVENİLİR
High Efficiency
and Reliable



TEKNİK ÖZELLİKLER/TECHNICAL SPECIFICATIONS

Model Model	Kapasite Capacity (kg/saat)	HAZNE MİKTARI BATCH CAPACITY	Toplam Uzunluk Total Length (mm)	Toplam Genişlik Total Width (mm)	Toplam Yükseklik Total Height (mm)	Güç Power (kW)	Enerji Energy	
DMT-SKB500	500KG	1	4500MM	1500MM	2400MM	55kW	380V	

PRODUCT DESCRIPTION

It features a compact design that combines the mixer, ball mill, and conching processes within a single system.

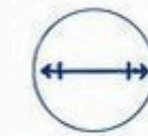
TECHNICAL SPECIFICATIONS

It performs raw material loading, mixing, refining, and flavor development processes within a single piece of equipment.



KAPASİTE
CAPACITY

500-2000kg
kg/saat (kg/h)



ÇALIŞMA GENİŞLİĞİ
WORKING WIDTH

(Standart)



KONTROL SİSTEMİ
CONTROL SYSTEM

PLC Kontrol

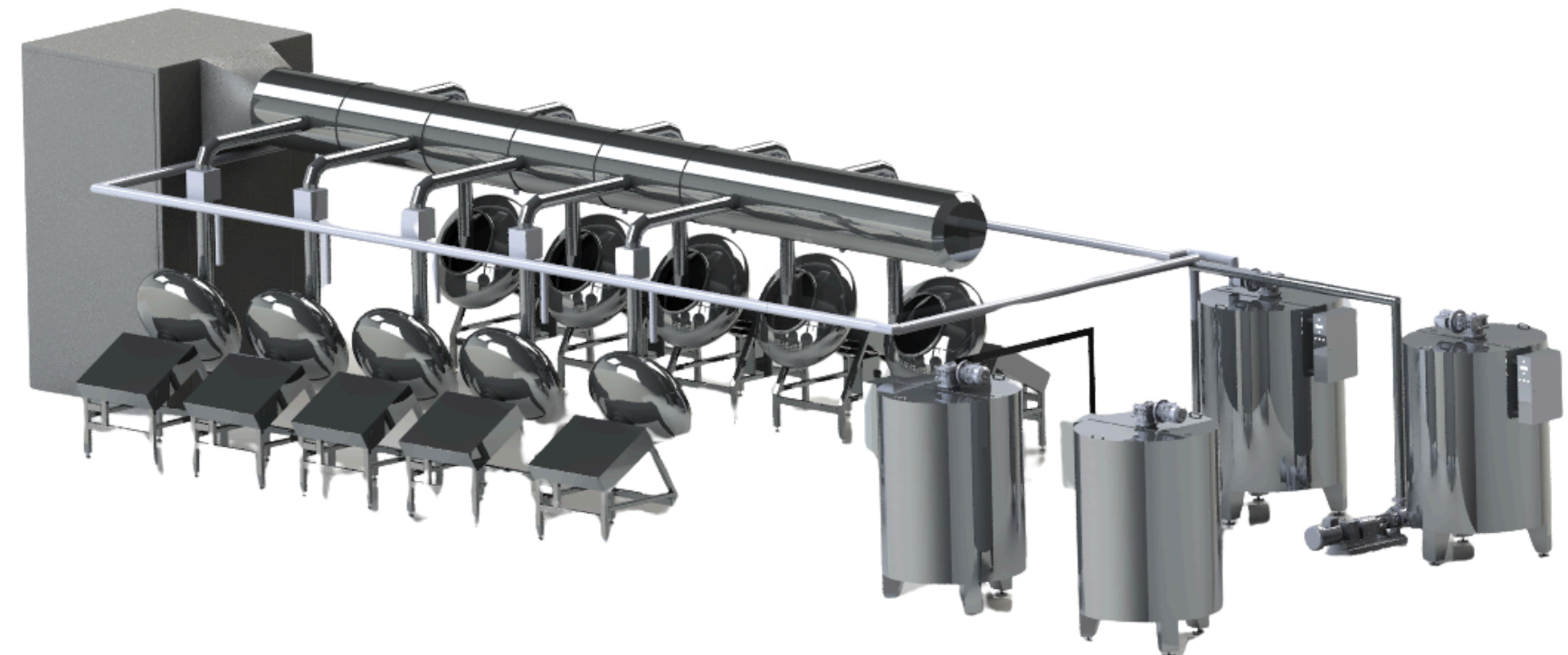
- The mixer enables fast pre-mixing of crystal sugar, cocoa powder, milk powder, fat, and other raw materials.
- With the ball milling system, low micron values can be achieved depending on the recipe and raw material structure.
- The controlled conching process optimizes product fluidity and flavor development.
- It provides continuous and efficient production through a closed-loop circulation system.
- Recipe management and process monitoring can be carried out via the PLC and touchscreen control system.
- Thanks to programmable operating times, production processes can be managed automatically.
- The integrated transfer pump ensures continuous circulation of the product within the system.

For chocolate and dragee facilities, jacketed chocolate transfer pipelines, automation systems, chiller lines, process cooling systems, air conditioning, ventilation, dragee-specific cooling solutions, and temperature-controlled production areas are designed, manufactured, and installed as turnkey projects.

- Design and installation of jacketed chocolate transfer pipelines
- Automation systems for chocolate processing
- Chiller lines and centralized cooling systems
- Design and implementation of process cooling systems
- Air conditioning solutions for production areas
- Industrial ventilation systems
- Dedicated cooling systems for dragee processes
- Establishment of temperature-controlled production areas
- Stainless steel process lines and auxiliary equipment
- Turnkey infrastructure solutions for chocolate and dragee plants
- Design, manufacturing, assembly, and commissioning services



Custom engineering solutions are provided for chocolate plants based on production capacity, product range, and process requirements.



KARVEX

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