



TECNOCHOC

CHOCOLATE MACHINES

**CUSTOMIZED SOLUTIONS
FOR YOUR CHOCOLATE IDEAS...**

Lines and machines for:

- > Chocolate drops/chips
- > Chocolate lollypops
- > Chocolate eggs
- > Choco - biscuits
- > Choco - wafers
- > Hollow figures
- > Pralines
- > Tablets
- > Bars



... and more!

www.tecnochoc.it

Company profile

Tecnochoc provides customized solutions and tailor-made projects to realize your ideas, from chocolate/compound to finished product.

We design and realize a wide range of chocolate machines, for productions ranging from 50 Kg/h to 1200 Kg/h.

Our machines are functional and easy to use, equipped with the most advanced mechanical and electronic technology.

Customer satisfaction is our main focus: from the project, to the construction, to the installation and the after sale service.



Molding Lines

Automatic and semi-automatic

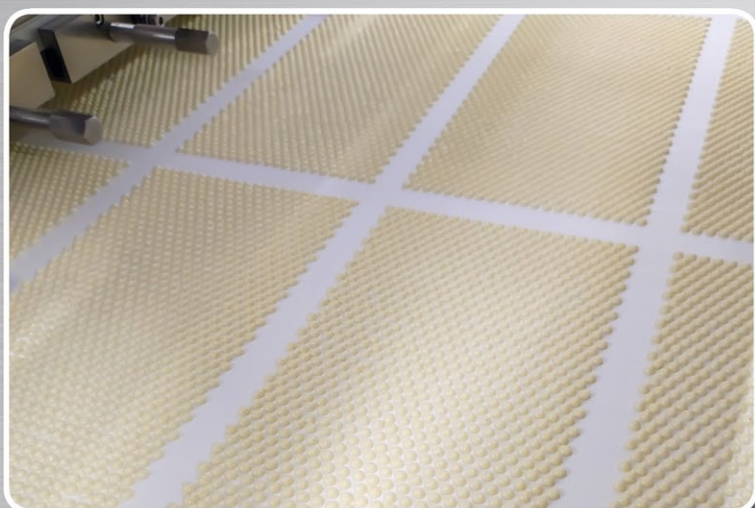
from 50 Kg/h
to 1200 Kg/h



info@tecnochoc.it

from 50 Kg/h
to 1200 Kg/h

Drops/Chips Lines



Tempering Machines

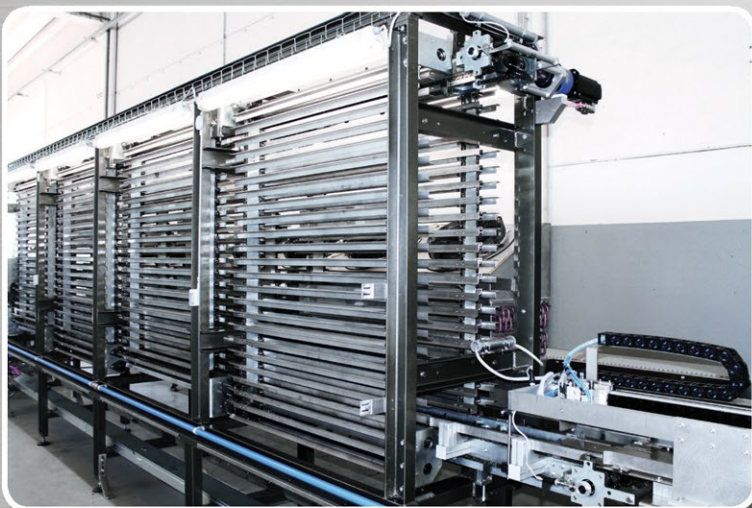
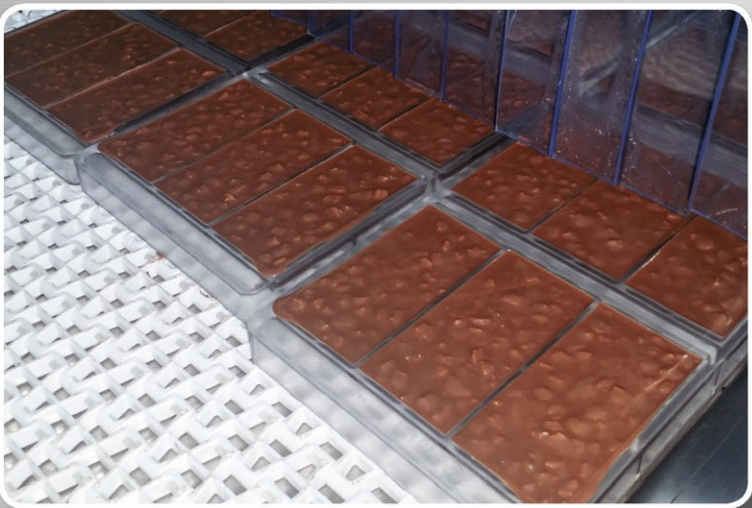
150 Kg/h - 250 Kg/h
350 Kg/h - 500 Kg/h
800 Kg/h - 1200 Kg/h



info@tecnochoc.it

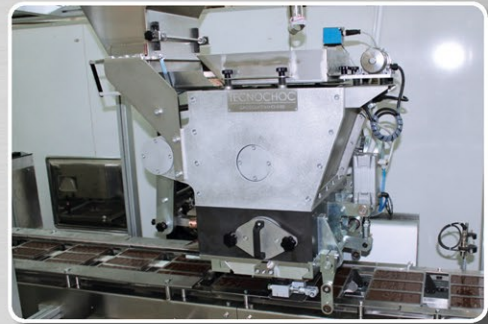
For products in molds,
for bare products
linear / vertical

Cooling Tunnels



Other Machines

Tanks, Depositors,
Feeders, Pumps,
Filters, Mixers,
and more





Via Statale 88/A - 14033 Castell'Alfero (AT) - Italy
Tel.: +39 0141 204508
Info@tecnochoc.it - www.tecnochoc.it