

Small footprint - Big Impact!

Developed for chocolate enthusiasts, the ChocoOne meets all requirements for small-scale production with highest product quality.

Chocolate manufacturers have to react and develop infinitely different products, react fast to changing market demands and reinvent themselves day by day.

One of the key abilities of a modern moulding line should be the capability of manufacturing different products without long product changeover times or cost intensive rebuilds.

The ChocoOne fulfills this task with ease – whether necessary product diversification to enter new market segments, enchanting Chocoholics out there and to survive in the competitive chocolate market.

One line – various product combinations: From solid, inclusion containing or one-shot products, the possible product range can be fast extended with a finish of a crunchy biscuit, indulging wafer or artisan style sprinkles on top.

The ChocoOne as a step into industrial production delivers constant high quality, 24/7 production and opens the door to new and unthinkable possibilities.









Benefits:

- Small-scale fully automatic moulded chocolate line
- Mould size 425 x 275mm
- Production capacity from 200kg up to 650kg per hour
- Various depositing modes available: spot, ribbon, one-shot and shutter knife deposit
- High precision depositing results
- Depositing tool quick change system
- Extreme fast commissioning: plug and produce
- Easy and intuitive to operate
- Designed for 24/7 production