

# AMProse

## Chocolate Moulding Line



The A.M.P Rose 'one-shot' chocolate moulding line can be made to produce all kinds of chocolate slabs and articles, for example centre filled chocolates, or bars with fruit or nut inclusions, or with wafer or biscuit inside.

Due to their modular design these lines can also be extended at a later date, either to increase capacity or to add specific modules. For whole or chopped nuts for example an additional nut/chocolate mixer could be added as a simple retro-fit.

Main frame is all stainless steel as standard.

Typically we offer 700 and 1000mm wide lines.  
Approximately 480-2880 kg/hr

## Types of chocolates possible

 <p>Plain chocolate tablets, large or small</p>	 <p>'One-shot' chocolates, with centre fillings up to 60%</p>
 <p>Whole nuts and raisins</p>	 <p>Small inclusions like chopped nuts and raisins, and crispies</p>
 <p>Aerated chocolate</p>	 <p>Marbled chocolate</p>
 <p>Chocolate wafers</p>	 <p>Chocolate biscuit</p>