

Chocolate Machine

G-CT Chocolate Cooling Tunnel



A tunnel designed for cooling products coming out of the chocolate coating machine.

Sugar Powder Grinder



A machine that grinds sugar to form fine powder to be used in production of wafer and chocolate.

WAFER MACHINES

G-ABS Automatic Wafer Dough System
G-AWO Automatic Wafer Oven
G-WCT Automatic Wafer Sheet Cooler
G-OCM Automatic Wafer Cream Mixer and G-CST Wafer Cream Stock Tank
G-ACD Automatic Wafer Cream Spreading Machine
G-BCT Automatic Wafer Block Cooling Tunnel
Metal Detector (Optional)
G-ACM Automatic Wafer Cutting Machine
G-TBS Turning and Block System
Wafer Distribution Device
G-ID4 Waste Grinder
Sugar Powder Grinder

CHOCOLATE MACHINES

Fat Melting Machine
Pudra Şekeri Değirmeni
G-W Chocolate Mixer
G-CM Chocolate Coating Machine
G-CT Chocolate Cooling Tunnel

Chocolate Coating Machine



A machine designed for coating the products fully or partly with compound or real chocolate.

G-W Chocolate Mixer



A mixer that prepares chocolate mixture and makes it fine thanks to balls inside. Types with 350kg and 160kg chocolate production capacity are available.

Fat Melting Machine



A machine used for liquefying solid fat raw material to be used in production of wafer and chocolate.