Sweets
Machinery

# LIFE with SWEETS








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# NINGBO SWEETS MACHINERY CO., LTD.

CONFECTIONERY MACHINERY




# COMPANY PROFILE

**Ningbo Sweets Machinery Co., Ltd.** is located in Ningbo, which is an important sea port city in China.
We have the experience in manufacturing and exporting of chocolate and candy making machines for more than 20 years, and exported to over 40 countries and regions. Our company owns excellent technical developing personal, providing our customers with individual and special design requirement following the market trend, producing first-class foodstuff machines, and well received by foreign customers' trust and reputation.

Our products are involved in the following aspects:

The standard chocolate making machines includes: sugar grinding machine, cocoa butter melting tank, chocolate conche or refiner, chocolate ball mill, chocolate storage tank, chocolate moulding machine, chocolate enrobing machine, chocolate bean forming machine, chocolate coating machine and chocolate chip depositing machine.

The standard candy making machines includes: hard candy depositing machine, hard candy die-forming machine, lollipop depositing machine, lollipop die-forming machine, toffee depositing machine, eclair forming machine, jelly candy & gummy depositing machine, Mogul Plant, soft candy forming machine, marshmallow production line, etc.
We also have the experience in candy bar production line. Packing machines can also be supplied as the turnkey projects for the production lines.

We take high quality, best service as our principle and will be constantly innovating and improving our technologies as well. We sincerely welcome you to visit.

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# 1

## SWM-AFD AUTOMATIC WEIGHING AND DISSOLVING SYSTEM







## SPECIFICATION

| MODEL | SWM-AFD-11 | SWM-AFD-12 |
|---|---|---|
| Production capacity | 600-750kg/h | 1200-1500kg/h |
| Steam consumption | 100kg/h | 200kg/h |
| Steam pressure | P<0.6Mpa | P<0.6Mpa |
| Compressed air consumption | 0.4m³/min | 0.5m³/min |
| Weighing tank | 280L | 280L |
| Dissolving tank | 320L | 320+320L |
| Power | 14.7kw | 17.7kw |
| Sizes of machine | 2100×1400×3060mm | 2100×1800×3060mm |
| Weight of machine | 1000kg | 1300kg |

## APPLICATION

The Automatic Weighing and Dissolving System can dose seven liquid materials (6 valves for liquid and 1 for water) and dry confectionery ingredients, then mix them into a homogeneous slurry.

The system includes one screw sugar feeder, one weighing tank, one or two dissolving tank(s) and slurry transfer pump.

Coil dissolving tank or double-stirrer dissolving tank can be chosen.

There is a PLC and a touch screen to control the whole system. Different recipes can be stored in the PLC.

Normally the system is used in front of all cookers of confectionery.



# 2

## SWM-MC CONTINUOUS VACUUM MICROFILM COOKER





## SPECIFICATION

| MODEL | SWM-MC300 | SWM-MC500 |
|---|---|---|
| Production capacity | 300kg/h | 500kg/h |
| Steam consumption | 450kg/h | 450kg/h |
| Steam pressure | P<0.7Mpa | P<0.7Mpa |
| Compressed air consumption | 0.3m³/min | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa | P=0.4-0.6Mpa |
| Water consumption | 2200L/h | 2200L/h |
| Power | 16kw | 23kw |
| Sizes of machine | 2300×2000×2700mm | 2300×2000×2700mm |
| Weight of machine | 2500kg | 3000kg |

## APPLICATION

The microfilm cooker is used to cook a full range of sugar, low-sugar and sugar-free confectionery products. The cooking process is extremely rapid and delivers consistent high quality on every product. Hard candies, lollipops, cream candies and high milk candies are easily handled with excellent control of moisture.

It is capable of working with depositing machine or forming machine. SWM-MC microfilm cooker is perfect and efficient kitchen equipment.

Double microfilm cookers can be customized, outputs could up to 600kg/h or 1000kg/h.

# 3

# SWM-JC600 JELLY CANDY VACUUM COOKER



## SPECIFICATION

| MODEL | SWM-JC600 |
|---|---|
| Production capacity | 600kg/h |
| Steam consumption | 400kg/h |
| Steam pressure | P＜0.7Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Water consumption | 2200L/h |
| Power | 15kw |
| Sizes of machine | 1900×1500×2500mm |
| Weight of machine | 2200kg |

## APPLICATION

The SWM-JC600 Jelly Candy Vacuum Cooker is used primarily to cook pectin, gelatin, carrageenan and mixed gelling agents base jelly syrup.

The jelly slurry is fed into coil pre-heater via piston dosing pump, then the syrup passes a vacuum cooker to control the moisture of cooked syrup.

It is capable of working with jelly candy depositing machine.





# 4

# SWM-TC300 TOFFEE VACUUM COOKER



## SPECIFICATION

| MODEL | SWM-TC300 |
|---|---|
| Production capacity | 300kg/h |
| Steam consumption | 450-600kg/h |
| Steam pressure | P<0.6Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.8Mpa |
| Water consumption | 2200L/h |
| Power | 24kw |
| Sizes of machine | 2300×1600×2600mm |
| Weight of machine | 2200kg |

## APPLICATION

The SWM-TC300 Toffee Vacuum Cooker is used primarily to cook and caramelize toffee and caramel syrups.

Every cooking system includes a sugar dissolving tank to mix ingredients to form premix slurry. A slurry pump provides a continuous feed to the two batch cookers. The two cookers can be used alternately to ensure continuous output.

Under the buffer tank, there is a feeding pump with adjustable speed to feed the syrup to the hoppers of toffee depositing machine, candy bar forming roller and Éclair forming machine through jacketed pipes directly.



# 5
# SWM-HCD HARD CANDY DEPOSITING LINE



## SPECIFICATION

| MODEL | SWM-HCD |
|---|---|
| Production capacity | 300-600kg/h |
| Depositing speed | 40-55strokes/min |
| Steam consumption | 450kg/h |
| Steam pressure | P＜0.7Mpa |
| Compressed air consumption | 0.3m$^3$/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Water consumption | 2200L/h |
| Power | 30-45kw |
| Sizes of machine | 13×2×2.56m |
| Weight of machine | 6000kg |

## APPLICATION

The SWM-HCD series Hard Candy Depositing Line is the advanced confectionery machine for making various kinds of hard candies, such as clear hard candies, 2-color, striped hard candies, layered hard candies, center-filled products, etc. The line offers high output, good quality of products, automatic operation and high levels of production efficiency. The line is continuously depositing syrup from Microfilm Cooker at final moisture into metal moulds. This makes candies have smooth surface finish and good taste.

There are two types of hard candy depositing machines: mechanical depositing machines and servo driven with motion controller or PLC depositing machines for making hard candies with center filling.

The capacity of the mechanical depositing machines is from 300kgs to 450kgs and the servo driven depositing machines is from 300kgs to 600kgs.



# 6 SWM-HCDF HARD CANDY DIE-FORMING LINE

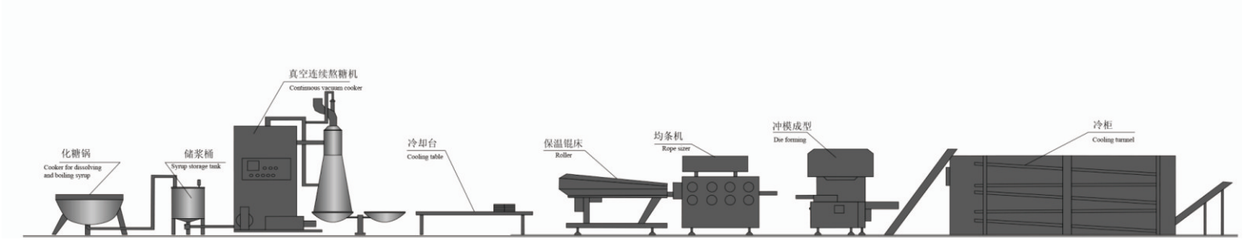


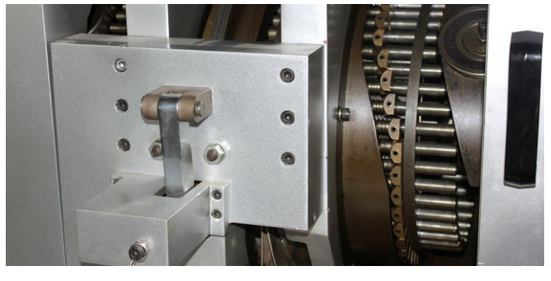



## SPECIFICATION

| MODEL | SWM-HCDF |
|---|---|
| Production capacity | 300-400kg/h |
| Max. forming speed | 1000pcs/min |
| Max. candy weight | 7g |
| Cooling requirement (temperature, humidity) | 20-25°C, 55% |
| Power | 40kw |
| Sizes of machine | 17.2×2×2.56m |
| Weight of machine | 3500kg |





## APPLICATION

The SWM-HCDF Hard Candy Die-forming Line is the advanced confectionery machine for making various kinds of hard candies, such as clear hard candies, fruit hard candies, jam-filled and powder-filled products, etc. The line offers high output, good quality of products, automatic operation and high levels of production efficiency. The line consists of sugar dissolving tank, syrup storage tank, microfilm cooker or rotary vacuum cooker, steel cooling belt conveyor/cooling table, batch roller, rope sizer, forming machine and cooling tunnel.

7

# SWM-LD LOLLIPOP DEPOSITING LINE



## SPECIFICATION

| MODEL | SWM-LD |
|---|---|
| Production capacity | 30000pcs/h |
| Depositing speed | 25-35stroke/min |
| Steam consumption | 450kg/h |
| Steam pressure | P<0.7Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Water consumption | 2200L/h |
| Power | 30-45kw |
| Sizes of machine | 15×2×2.7m |
| Weight of machine | 7000kg |







## APPLICATION

The SWM-LD series lollipop depositing line is specially designed to produce 3D lollipops, such as single-color, 2-color, striped lollipops, layered lollipops, etc. The line offers high output, good quality of products, automatic operation and high levels of production efficiency. The line is continuously depositing syrup from Microfilm Cooker at final moisture into metal moulds. This makes candies have smooth surface finish and good taste. Sticks are inserted straightly by an automatic stick insertion device.

Normally, we only recommend our lollipop depositing machine with two rows of moulds.





# 8
# SWM-FLD SERVO DRIVEN FLAT LOLLIPOP DEPOSITING LINE

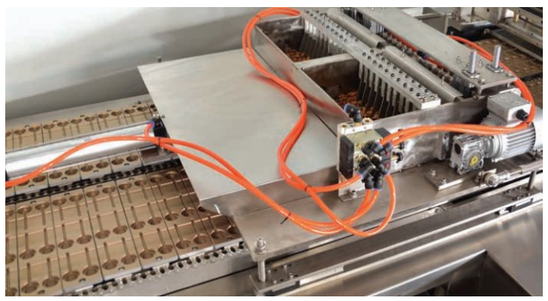



## SPECIFICATION

| MODEL | SWM-FLD |
|---|---|
| Production capacity | 30000pcs/h |
| Depositing speed | 30-40stroke/min |
| Steam consumption | 450kg/h |
| Steam pressure | P < 0.7Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Power | 25kw |
| Sizes of machine | 12.5×2×2.6m |
| Weight of machine | 6000kg |

## APPLICATION

The SWM-FLD Servo Driven Flat Lollipop Depositing Line is specially for making various kinds of flat lollipops, such as clear flat lollipop, flat lollipop with plum or nuts, etc. The line offers high output, good quality of products, automatic operation and high levels of production efficiency. The line is equipped with plum or nuts unloader, automatic stick putting device and servo depositing machine with cooling tunnel.









9

# SWM-TD TOFFEE DEPOSITING LINE




## SPECIFICATION

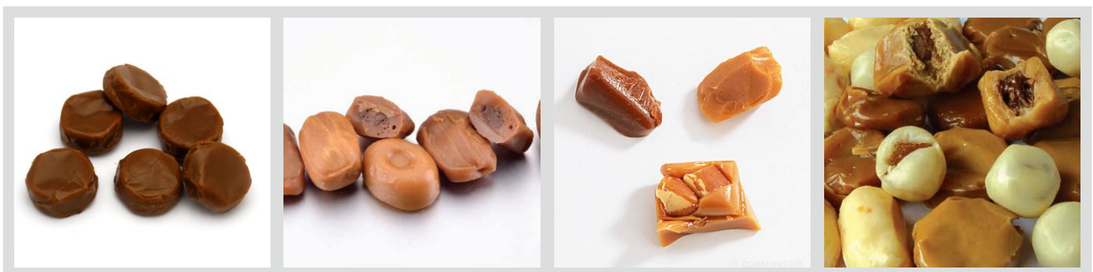
| MODEL | SWM-TD |
|---|---|
| Production capacity | 150-600kg/h |
| Steam consumption | 400kg/h |
| Steam pressure | P < 0.7Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Water consumption | 2200L/h |
| Power | 15-30kw |
| Sizes of machine | 12.6×2×2.7m |
| Weight of machine | 5000kg |



## APPLICATION

The SWM-TD series toffee depositing line is the most advanced equipment for making traditional brown or white toffees in China. It uses silicone moulds and demoulds automatically. It can make pure toffee, double color toffee, center filling toffee. The consistent size, shape and weight of toffees contribute to high levels of wrapping efficiency.

We have two types of toffee depositing lines: one is mechanical toffee depositing lines with standard length of cooling tunnel, normally, it is 12.6m totally, another is servo driven toffee depositing lines with long cooling tunnel, it is about 22.5 meters for making soft toffees.



# 10
# SWM-JCD JELLY CANDY DEPOSITING LINE



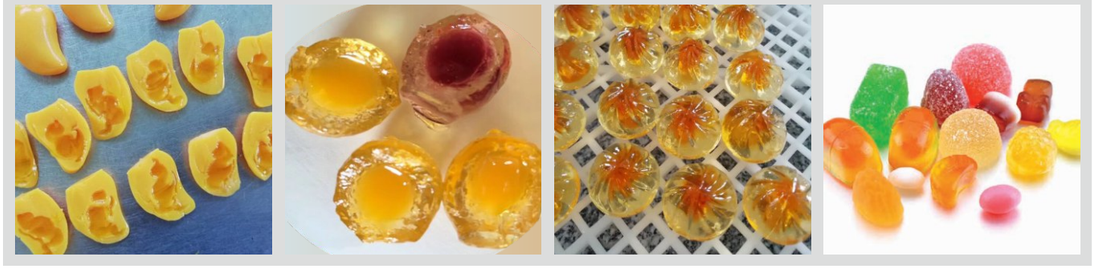


## SPECIFICATION

| MODEL | SWM-JCD |
|---|---|
| Production capacity | 150-600kg/h |
| Steam consumption | 400kg/h |
| Steam pressure | P<0.7Mpa |
| Compressed air consumption | 0.3m³/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Water consumption | 2200L/h |
| Power | 15-30kw |
| Sizes of machine | 18×2×2.7m |
| Weight of machine | 5000kg |

## APPLICATION

The SWM-JCD series jelly candy depositing line is used primarily to produce pectin, gelatin, carrageenan and mixed gelling agents base jelly candies. Solid, striped, layered and center-filled jelly candies in either 2D or 3D are possible made by the line. Metal moulds are used instead of starch moulds, compared with starch moguls, the process is completely hygienic and cost of investments is much lower.



# SWM-CF300 SOFT CANDY CHAIN-FORMING LINE



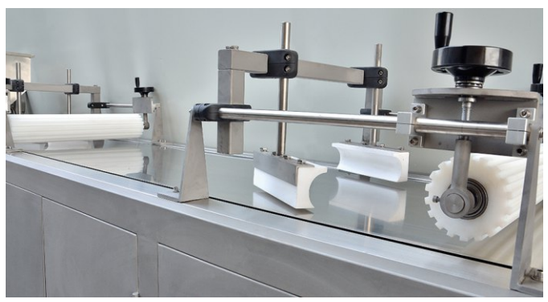
## SPECIFICATION

| MODEL | SWM-CF300 |
|---|---|
| Production capacity | 300kg/h |
| Max. forming speed | 1000pcs/min |
| Candy weight | Outside:7g(max), center filling:2g(max) |
| Cooling requirement(temperature, humidity) | 20-25˚C, 55% |
| Power | 40kw |
| Sizes of machine | 33×2.3×3.3m |
| Weight of machine | 15000kg |

## APPLICATION

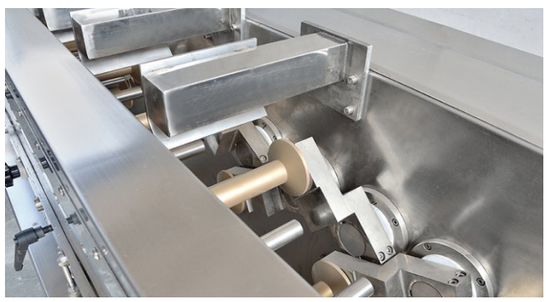
The SWM-CF300 Soft Candy Chain-forming Line is the advanced confectionery machine for making various kinds of soft candies, such as plain soft candies and jam-filled products, etc. The line offers high output, good quality of products, automatic operation and high levels of production efficiency. The line consists of rotary cooker, cooling belt, continuous white pulling machine, forming machine and cooling tunnel, etc.

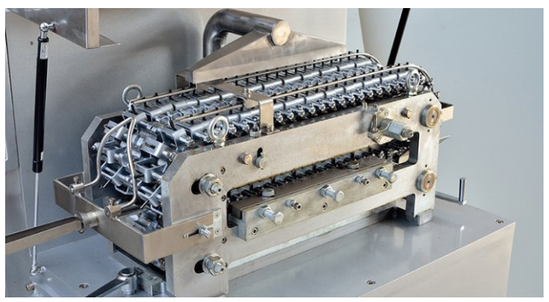












# 12

## SWM-8000 STARCH MOGUL LINE



## SPECIFICATION

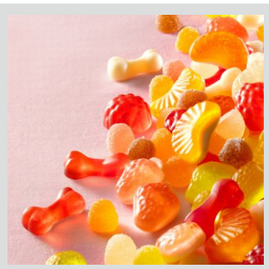
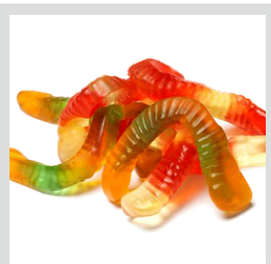
| MODEL | SWM-SM8000 |
|---|---|
| Production capacity | 1-1.5 tons/h (depending on the shape of candy) |
| Steam consumption | 1200kg/h |
| Steam pressure | P < 0.8Mpa |
| Compressed air consumption | 7m³/min |
| Compressed air pressure | P=0.6-0.8Mpa |
| Water consumption | 2000L/min |
| Power | 260kw(depending on the machine type) |
| Weight of machine | 30000kg |

## APPLICATION

The SWM-8000 Starch Mogul Line is specially designed for producing different kinds of gummy candies. It has the advantages of high quality and output, easy and stable operation, and good flexibility. The whole plant includes kitchen system, mogul plant, starch conditioning system, starch collecting and recycling system, and product finishing system. We have different types of depositors to meet customers' requirements for flexibility and speed. The depositing type could be swing, one shot and servo driven for center-filled and striped gummies.

It also needs other supporting facilities, such as around 2000 square meters factory for the project, steam boiler, screw air compressor, big glucose tank, rotary wheel dehumidifiers, chillers, dry rooms, etc..

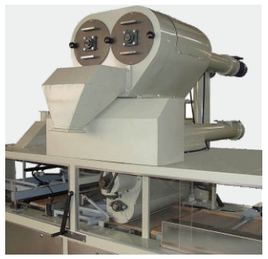
It requests enough market to sell the products which they will be produced by the production line.



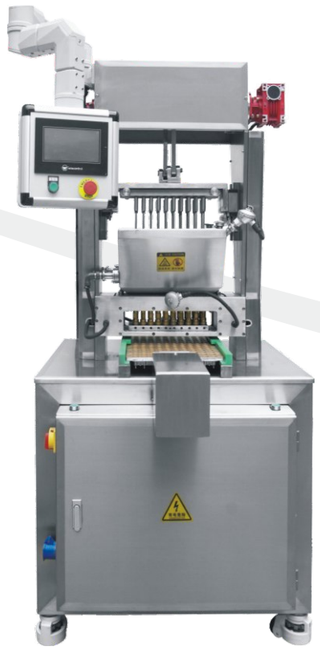







# 13

## SWM-LD50 LABROTARY DEPOSITOR



## SPECIFICATION

| MODEL | SWM-LD50 |
|---|---|
| Production capacity | 30kg/h |
| Compressed air consumption | 0.3m3/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Power | 3kw |
| Sizes of machine | 0.93X0.9X1.85m |
| Weight of machine | 400kg |

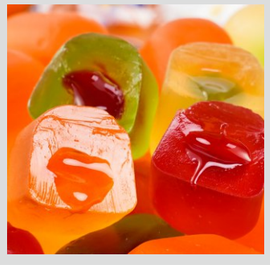
## APPLICATION

The SWM-LD50 Laboratory Depositor is used primarily to produce hard candy, lollipop, jelly/gummy candy and toffee in laboratory or candy shop. Candy mould is put under the depositor by hand, or mold pushing device, there are two buttons for depositing, after depositing, mould is taken out for cooling by hands.

The frame and cover are manufactured in stainless steel.

The servo motor and servo driver, PLC and touch screen are Inovance brand, electrical components are Schneider.

Under the feet, there are four casters for easy moving.





# 14

## SWM-JCD-S40 JELLY & GUMMY DEPOSITING LINE



## SPECIFICATION

| MODEL | SWM-JCD-S40 |
|---|---|
| Production capacity | 40kg/h |
| Compressed air consumption | 0.3m3/min |
| Compressed air pressure | P=0.4-0.6Mpa |
| Power | 30kw |
| Sizes of machine | 9X1.3X2.55m |
| Weight of machine | 3000kg |

## APPLICATION

The SWM-JCD-S40 Jelly & Gummy depositing line is used primarily to produce soft pectin based jellies and chewy gelatin based gummies. Solid, striped, layered and center-filled jellies and gummies in either 2D, 3D or 4D are possible made by the line. The line is also capable of validation for all types of functional and pharmaceutical confectionery. Metal moulds or silicone moulds are used instead of starch moulds, compared with starch moguls, the process is completely hygienic and cost of investments is much lower.






# 15

## SWM-QJJ CHOCOLATE MOULDING LINE



## SPECIFICATION

| MODEL | SWM-QJJ-I | SWM-QJJ-II | SWM-QJJ-III |
|---|---|---|---|
| Capacity(ton/8h) | 0.8-2.5 | 0.8-2.5 | 0.8-2.5 |
| Chocolate mould sizes(mm) | 470×200×30 | 470×200×30 | 470×200×30 |
| Chocolate mould quantity(pcs) | 270 | 380 | 420 |
| Weight of machine (kg) | 4500 | 5500 | 6000 |
| Sizes of machine(mm) | 17010×1010×1330 | 17060×1010×1870 | 18600×1200×2400 |

## APPLICATION

The SWM-QJJ Chocolate Moulding Line can be used to produce plain chocolate, 2-color chocolate and center-filled chocolate etc. The whole line includes mould heater, depositor, mould vibrator, cooling tunnel, demoudling device and discharging conveyor of products. It can choose semi-automatic or fully automatic, one head, two heads or three heads for various kinds of chocolates. The line can also be equipped with automatic crushed nut mixer and feeder, whole nuts feeder and biscuit feeder to the chocolate mould, for making chocolates mixed with nuts, whole nuts or biscuit can be made by the line.

We also have servo driven with motion controller or PLC for making chocolate bars with center filling.








# 16

## SWM-TYJ CHOCOLATE ENROBING MACHINE





## SPECIFICATION

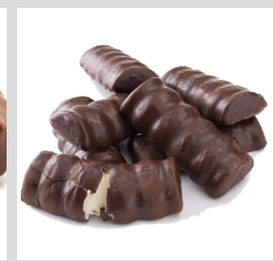
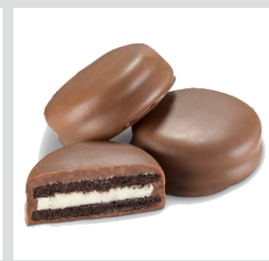
| MODEL | SWM-TYJ400 | SWM-TYJ600 | SWM-TYJ800 | SWM-TYJ1000 | SWM-TYJ1200 |
|---|---|---|---|---|---|
| Conveyor Belt Width(mm) | 400 | 600 | 800 | 1000 | 1200 |
| Operation Speed(m/min) | 0-7 | 0-7 | 0-7 | 0-7 | 0-7 |
| Cooling Tunnel Temperature(℃) | 0-10 | 0-10 | 0-10 | 0-10 | 0-10 |
| Cooling Tunnel Length(m) | Customize | Customize | Customize | Customize | Customize |
| Sizes of Machine | L×800×1860mm | L×1000×1860mm | L×1200×1860mm | L×1400×1860mm | L×1600×1860mm |

## APPLICATION

The SWM-TYJ Chocolate Enrobing Machine is the dedicated equipment for making assorted chocolate products with functions of whole coating, bottom coating, partial coating and cooling.

It can coat chocolate pastes on various kinds of food, such as biscuit, wafer, cake and snacks, etc.



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# SWM-BAR CANDY BAR PRODUCTION LINE

## APPLICATION

The SWM-BAR series Candy Bar Production Line is dedicated equipment for the production of nougat, snickers, cereal bar, KDV Sweets and so on.

The line has the advantages of high-output, continuous production with rapid changeover, low scrap rates and minimal requirement for operators ensure that unit costs are kept extremely low. The consistent size, shape and weight also contribute to high levels of wrapping efficiency.

## MAIN COMPONENTS

1.Auto-weighing and dissolving system
2.Aerating cooker for nougat
3.Double 'Z' blade mixer
4.Caramel cooker
5.Nougat layer forming roller
6.Caramel layer forming roller
7.Nuts sprinkler(optional)
8.Pressing rollers
9.Cooling tunnel
10.Slitter and separating conveyors
11.Guillotine (cross cutting)
12.Enrober and cooling tunnel
13.Flow wrapping machine

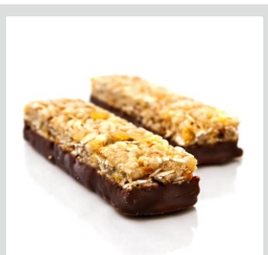




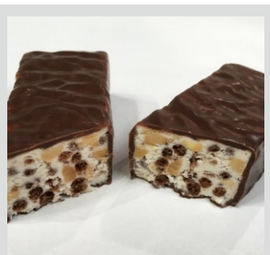






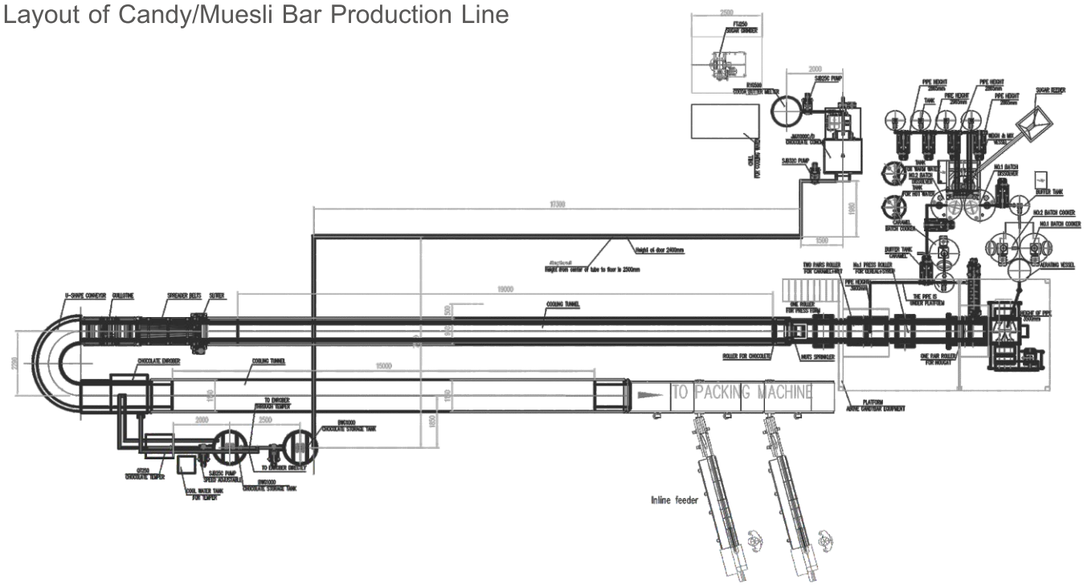








Layout of Candy/Muesli Bar Production Line



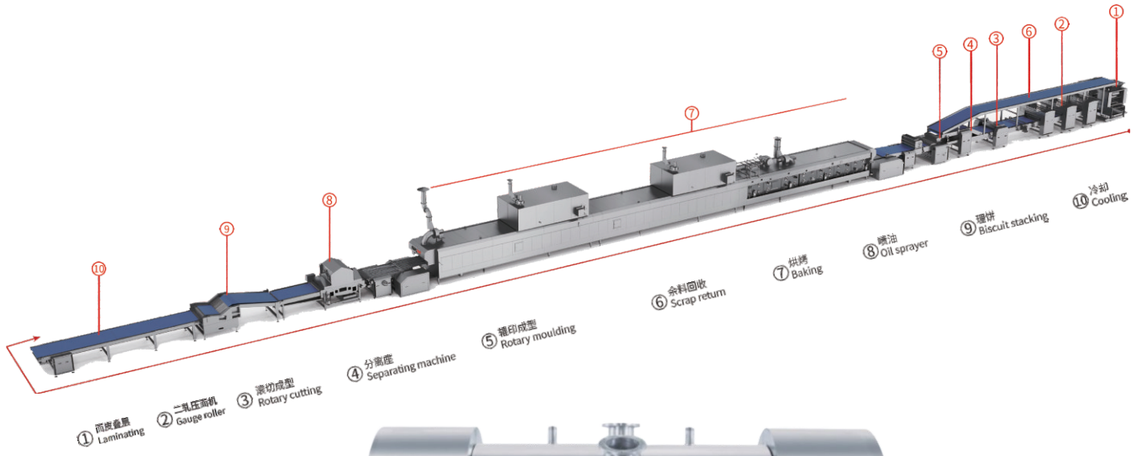









# 18
# BISCUIT PRODUCTION LINE







## APPLICATION

Our state-of-the-art Biscuit Production Line is engineered to deliver high-efficiency, fully automated solutions for large-scale biscuit manufacturing. This integrated system covers the entire production spectrum, from raw material handling to the final packaging process, ensuring consistent quality and maximum output. The line can produce biscuits such as crackers, hard biscuits, soft biscuits and cookies.

Biscuit Sample


Cracker

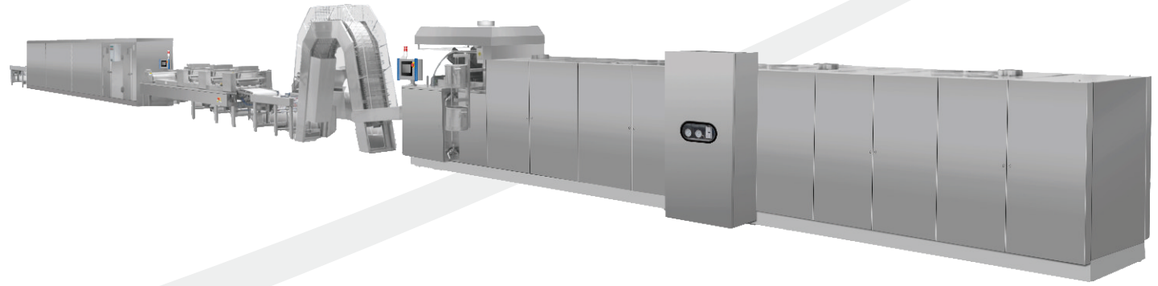

Hard biscuit

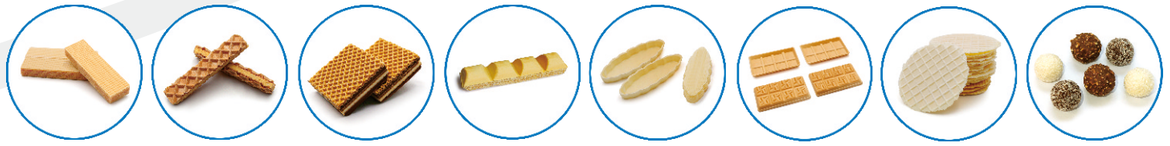

Soft biscuit


cookies



# 19
# WAFER PRODUCTION LINE





## MAIN COMPONENTS

Our fully automatic wafer production line is a high-efficiency, intelligent integrated manufacturing solution specially designed for the mass production of high-quality wafer products. Adopting cutting-edge food machinery technology and complying with international food safety and hygiene standards, this production line realizes the full-process automated operation from raw material mixing, wafer baking, cooling, cream filling, stacking, cutting to finished product packaging, effectively helping food manufacturers upgrade production capacity, improve product consistency, and reduce labor and production costs. It is the ideal equipment for large, medium and small food enterprises to expand the wafer market.



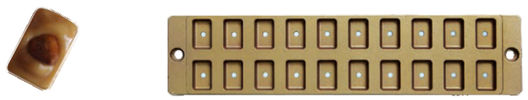
# CANDY MOULD

## SCM-001



| Button | 20 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| Φ16/18/20/22/23/24/25/26/27×10mm | 2.5g-7g | 28.6×38.1mm |

## SCM-002



| Almond | 20 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| 28×17.5×8.5mm | 4g | 28.6×38.1mm |
| 30×16×10mm | 5.2g | |
| 28×18×11mm | 5.5g | |

## SCM-003



| Oval button | 20 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| 23.8×15×8.5mm | 3.8g | 28.6×38.1mm |
| 25×16×10.5mm | 5.2g | |

## SCM-004



| Strawberry & pineapple | 20 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| 25×15×6.5mm | 2.5g | 28.6×38.1mm |

## SCM-005



| Alpenliebe | 20 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| Φ19×10.5mm | 3.2g | 28.6×38.1mm |
| Φ20×10.5mm | 3.5g | |
| Φ20×12mm | 4g | |
| Φ20×13mm | 4.2g | |

## SCM-006



| Corn | 20 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| Φ14.2×32mm | 4.6g | 28.6×38.1mm |

## SCM-007



| Worm | 10 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| 70.5×12×9.5mm | 8.5g | 28.6×38.1mm |

## SCM-008



| Foot | 6 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| 44×31×8mm | 8.5g | 45mm |

## SCM-009



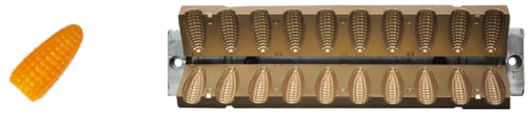
| Plum candy | 6 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| Φ32×20.7mm | 9.5g | 98×38.1mm |

## SCM-010



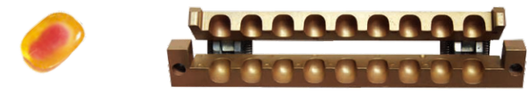
| Ball lollipop | 20 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| Any diameter | Any weight | 30×68mm |

## SCM-011



| Corn | 10 cavities | One-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| Φ19.2×42mm | 14g | 28.6mm |

## SCM-012



| Bread | 9 cavities | One-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| 31×18.5mm | 5.5g | 26mm |

## SCM-013



| Round | 10 cavities | One-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| Φ27×13.5mm | 6g | 28.6mm |

## SCM-014



| Round | 10 cavities | One-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| Φ27.5×14.5mm | 6.5g | 28.6mm |

## SCM-015



| Round | 20 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| Φ22.5×12.5mm | 4.5g | 28.6×38.1mm |
| Φ20×12mm | 3.8g | |
| Φ22×12mm | 4g | |

## SCM-016



| Oval | 20 cavities | Two-row |
|---|---|---|
| Candy sizes | Candy weight | Center-to-center |
| 25.4×19×11.6mm | 4.8g | 28.6×38mm |

# CHOCOLATE MOULD



**SG2773**

Template Size:300*225*30mm
Chocolate size:33*21.6*12mm
Number:28pc
Product weight:8g



**SG2076**

Template Size:625*220*28mm
Chocolate size:35.2*34.1*11.8mm
Number:24pc
Product weight:9.2g



**SG2201**

Template Size:300*225*30mm
Chocolate size:38*37*9.3mm
Number:16pc
Product weight:10g



**SG2113**

Template Size:275*175*24mm
Chocolate size:39.5*40.2*10mm
Number:8pc
Product weight:11g

**SG2757**



Template Size:470*200*30mm
Chocolate size:40.7*45.5*6.5mm
Number:28pc
Product weight:6g



Template Size:470*200*30mm
Chocolate size:42.5*44*6.5mm
Number:28pc
Product weight:6g





**SG1954**

Template Size:275*175*24mm
Chocolate size:42*42*10mm
Number:8pc
Product weight:15g



**SG2112**

Template Size:275*175*24mm
Chocolate size:48*33*12mm
Number:8pc
Product weight:11g



**SG2151**

Template Size:470*200*30mm
Chocolate size:49*30*13.8mm
Number:20pc
Product weight:10g



**SG2085**

Template Size:300*225*30mm
Chocolate size:50.4*34.2*6.6mm
Number:14pc
Product weight:9.6g





**SG2692**

Template Size:635*128*30mm
Chocolate size:90*23*16mm
Number:15pc
Product weight:23g



**SG2696**

Template Size:275*205*24mm
Chocolate size:90*37*11mm
Number:12pc
Product weight:35g



**SG2754**

Template Size:470*200*30mm
Chocolate size:95*45*5.4mm
Number:16pc
Product weight:20g



**SG2308**

Template Size:470*200*30mm
Chocolate size:95*45*7.5mm
Number:14pc
Product weight:33g



**SG1917**

Template Size:300*225*30mm
Chocolate size:105*40*6mm
Number:8pc
Product weight:18g



**SG2037**

Template Size: 275*205*24mm
Chocolate size:95*28*18.8mm
Number:16pc
Product weight:32g



**SG2104**

Template Size: 470*200*30mm
Chocolate size:145*68*6.8mm
Number:6pc
Product weight:52g



**SG1824**

Template Size:300*225*30mm
Chocolate size:93*17.5*7mm
Number:16pc
Product weight:11g