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Everything  
we do is for  
creating your  
ideal chocolate.

—  
OSA MACHINERY

Total Planner for Chocolate Production

**General Catalog**

# OSA SPIRIT



OSA Machinery was founded in 1932.  
We have been supplied for over 90 years  
as a manufacturer of chocolate  
production machinery.

With a wealth of experience, long-standing know-how, and innovative technology,  
we have earned a solid reputation in the industry as a specialized manufacturer of chocolate production machinery.  
Our products are sold not only domestically in Japan but also internationally.



## Challenge to the World

Since its founding, OSA Machinery has not limited itself to the domestic market,  
but has worked tirelessly day and night to share the deliciousness of chocolate with the world.  
In recent years, in order to deliver high-quality chocolate to Asia, we have repeatedly conducted research  
to create new types of chocolate and confections, by offering unique value not found in other companies,  
we have earned the trust of customers in both the Japanese and global markets.

Delivery record



# Chocolate Manufacturing Total Planner

Complete automation of multi-variety production rich in diversity.  
A fully automated chocolate molding plant that meets consumer demands.

Utilizing 90 years of accumulated expertise, we make your ideal chocolate.  
For everything from raw materials and machinery to packaging,  
the whole process of chocolate production, please consult with us.



# SHELL CHOCOLATE MOLDING PLANT

■ Demolder (Automatic Mold Release Device)

Automatically demolds cooled and solidified chocolate from the mold. It features a two-stage mechanism with a twist device and an air hammer device. The hammer strength is adjustable, ensuring no worries about incomplete release, regardless of thick or thin products.

■ Vertical Cooler

A vertical cooler designed to make effective use of factory space. It delivers maximum cooling efficiency in a compact footprint. Available in models that can store from 200 to 600 molds.

■ Return Conveyor (Mold Heater)

Heats the cooled molds using a hot air-equipped conveyor before refilling with chocolate. This is a critical process to prevent chocolate bloom.

■ Horizontal feed conveyor

■ Chocolate Depositor

Easily adjusts accurate filling amounts from large to small items with just a turn of the handle. The inverter control allows for flexible filling settings, and the hopper section uses a hot water jacket system.

■ Shaking Conveyor

While removing air bubbles from the chocolate filled into the mold, it also spreads the chocolate evenly to the mold's edges, resulting in a beautifully finished product.

■ Shell Former

■ Center Cooler

■ Shell Forming Machine

Creates the essential shell for shell chocolates. A thinner and more uniform thickness of shell can be made.

■ Shell Cooler

■ Control Box

■ Heating Plate

■ Center Depositor

A specialized depositor for viscous materials high in sugar, such as creams and jams. It provides accurate filling as the chocolate depositor.



■ GP-M3000 Automatic Bag Feeding Packaging Machine



■ SDC-275E Chocolate One-Shot Depositor

Solid Chocolate Molding Plant

| Production Capacity | Total Length | Width | Height |
|---------------------|--------------|-------|--------|
| 26 shots/min        | 20m          | 5m    | 3.4m   |

Shell Chocolate Molding Plant

| Production Capacity | Total Length | Width | Height |
|---------------------|--------------|-------|--------|
| 24shots/min         | 35m          | 5m    | 3.4m   |

Quick Shell Molding Plant

| Production Capacity | Total Length | Width | Height |
|---------------------|--------------|-------|--------|
| 20shots/min         | 32m          | 6.4m  | 3.4m   |

\*The data is for reference only; specifications may vary according to your requirements.

# DEPOSITOR

This machine consistently supplies an accurate amount of chocolate to molds (chocolate molds) and conveyors.

There are various types of depositors available to suit different applications.



## Nice Shot Chocolate Depositor

ND-275/425

Chocolate, cream and other centres are simultaneously filled to produce shell chocolate products. It is easy to disassemble and assemble, and can also be cleaned.

| Model  | Max Width | Height  | Depth   |
|--------|-----------|---------|---------|
| ND-275 | 900 mm    | 1795 mm | 1355 mm |
| ND-425 | 1280 mm   | 1920 mm | 1665 mm |

## Chocolate Depositor

DC-275/425

The filling volume can be easily adjusted for both large and small portions. The inverter control allows you to set the number of filling cycles. This depositor is compatible with standard-size molds.

| Model  | Max Width | Height  | Depth   |
|--------|-----------|---------|---------|
| DC-275 | 745 mm    | 1850 mm | 1090 mm |



## Chocolate Chip Depositor

CCD/600/800/1000

Accurately deposits a specified amount of chocolate onto the belt. The depositor hopper can be pulled out from the main body of the machine, allowing for easy chocolate color changes.

| Model    | Max Width | Height  | Length  | Effective Belt Width |
|----------|-----------|---------|---------|----------------------|
| CCD-1000 | 1640 mm   | 1785 mm | 1280 mm | 1000 mm              |



## Pump-Type Depositor

PDC-275

This filling machine is suitable for small- to medium-volume production of various solid chocolate products. Equipped with a conveyor, mold stacker, and other features, it enables high-efficiency production comparable to large-scale equipment.

| Model   | Max Width | Height  | Depth  |
|---------|-----------|---------|--------|
| PDC-275 | 2270 mm   | 1548 mm | 730 mm |

# TEMPERING

Osa Machinery's tempering machine, with its advanced technology and design, precisely controls chocolate temperature, enabling it to handle all types of milk chocolate, dark chocolate, etc.



## Chocolate Tempering Machine

OAT-C-300/600/1000/1500

This is a multi-stage chocolate tempering machine. With high mixing intensity and a scraping system, it forms stable beta crystal structures, delivering high-quality tempered chocolate.

| Model      | Max Width | Height  | Depth   | Capacity  |
|------------|-----------|---------|---------|-----------|
| OAT-C-300  | 1070 mm   | 1725 mm | 1170 mm | 300 kg/h  |
| OAT-C-600  | 1070 mm   | 1965 mm | 1170 mm | 600 kg/h  |
| OAT-C-1000 | 1070 mm   | 2185 mm | 1170 mm | 1000 kg/h |
| OAT-C-1500 | 1070 mm   | 2405 mm | 1170 mm | 1500 kg/h |



## Chocolate Tempering Machine

OAT-300E/600E/1000E/1500E/2000E

This is a new type of tempering machine. By controlling the water temperature, it enables the supply of even higher-quality tempered chocolate. Additionally, it achieves shorter time to production-ready state and reduces power costs.

| Model     | Max Width | Height  | Depth   | Capacity  |
|-----------|-----------|---------|---------|-----------|
| OAT-300E  | 1054 mm   | 1590 mm | 1104 mm | 300 kg/h  |
| OAT-600E  | 1054 mm   | 1834 mm | 1104 mm | 600 kg/h  |
| OAT-1000E | 1054 mm   | 2105 mm | 1104 mm | 1000 kg/h |
| OAT-1500E | 1054 mm   | 2473 mm | 1184 mm | 1500 kg/h |
| OAT-2000E | 1054 mm   | 2877 mm | 1404 mm | 2000 kg/h |

## Compact Chocolate Tempering Machine

AST-100/250

This is a compact water-cooled tempering machine with a built-in chiller. It is a downsized version of our high-performance, large-scale tempering machines.

| Model   | Max Width | Height  | Depth   | Capacity |
|---------|-----------|---------|---------|----------|
| AST-100 | 1050 mm   | 1625 mm | 830 mm  | 100 kg/h |
| AST-250 | 1350 mm   | 1420 mm | 1120 mm | 250 kg/h |



## Compact Chocolate Tempering Machine

OST-100

This is a compact tempering machine equipped with a built-in direct cooling system. It is ideal for small-scale coating machines, molding machines, and depositors.

| Model   | Max Width | Height | Depth  | Capacity |
|---------|-----------|--------|--------|----------|
| OST-100 | 910 mm    | 793 mm | 620 mm | 100 kg/h |

# FORMING

Puffed rice, cornflakes, dried fruits, nuts, biscuits, etc., are mixed with chocolate to create a light and crispy crunch chocolate.



## Crunch Chocolate Forming Machine Plant

CCF-275

Supports various configurations, including semi-automatic and integrating automatic systems into a plant for full automation.

| Model   | Standard Mold Size |
|---------|--------------------|
| CCF-275 | 275 mm × 205 mm    |

## Compact Bar Forming Machine

NR-250

A compact machine that integrates both forming and cutting functions. It allows flexible production of bar chocolates by mixing chocolate with ingredients such as puffed rice, cornflakes, dried fruits, nuts, and biscuits.

| Model  | Max Width | Height  | Length  |
|--------|-----------|---------|---------|
| NR-250 | 610 mm    | 1430 mm | 4860 mm |



## Crunch Chocolate Forming Machine

CCF-275

This forming machine is ideal for small-lot, multi-variety production of crunch-type chocolates. By changing the mold, various shapes of crunch chocolates can be formed, making it suitable for research and development as well.

| Model   | Max Width | Height  | Length  |
|---------|-----------|---------|---------|
| CCF-275 | 569 mm    | 1210 mm | 2200 mm |



## Bar Forming Machine

NR-600/800

This machine enables full automation from raw material mixing, forming, and cutting production.

| Model  | Max Width | Height  | Length   |
|--------|-----------|---------|----------|
| NR-600 | 1700 mm   | 1570 mm | 13750 mm |
| NR-800 | 1900 mm   | 1570 mm | 13750 mm |



# COATING

Based on years of experience in manufacturing chocolate coating machines, we have developed a machine that allows easy color changes of chocolate. The main parts of the coating machine are made of stainless steel, and the chocolate tank, net conveyor, cover and other main parts can be easily disassembled and cleaned.

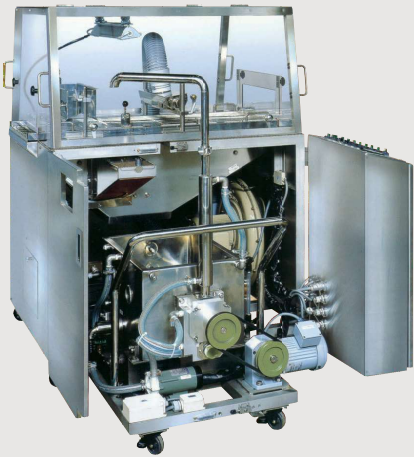


### Chocolate Coating Machine

OE·NE-300/400/600

This coating machine is compatible with both tempered and non-tempered chocolate. The main components can be removed, making cleaning easy.

| Model  | Max Width | Height  | Length  | Conveyor Effective Width |
|--------|-----------|---------|---------|--------------------------|
| NE-300 | 990 mm    | 1335 mm | 1100 mm | 300 mm                   |
| NE-400 | 1090 mm   | 1335 mm | 1100 mm | 400 mm                   |
| NE-600 | 1290 mm   | 1335 mm | 1100 mm | 600 mm                   |



### Chocolate Coating Machine

OED-300/400

The enrober (for full coating) and half coater (for top coating) can be interchanged depending on the application. Using the same unit helps reduce work time during color changes. The pull-out unit is equipped with casters, making it easy to move to the washing area.

| Model   | Max Width | Height | Length | Effective Conveyor Width |
|---------|-----------|--------|--------|--------------------------|
| OED-300 | 1580mm    | 1630mm | 1210mm | 300mm                    |
| OED-400 | 1580mm    | 1630mm | 1210mm | 400mm                    |

### Chocolate Half Coating Machine

TCC-300S/400S

Applies chocolate to the surface (top only) of éclairs, cream puffs, sweet buns, donuts, etc. Equipped with a rotating roll and a scraper on the conveyor. The chocolate flow rate can be freely and easily adjusted. It is small and portable, making it easy to maneuver and allowing production in a small space.

| Model    | Max Width | Height  | Length  | Effective Conveyor Width |
|----------|-----------|---------|---------|--------------------------|
| TCC-300S | 842 mm    | 1250 mm | 1300 mm | 300 mm                   |
| TCC-400S | 960 mm    | 1250 mm | 1500 mm | 400 mm                   |



### Chocolate Half Coating Machine

TCC-600/800/1000/1200

The chocolate circulation pump ensures stable temperature control of the chocolate inside the tank. It also supports special models such as detachable types, which allow for easy color changes and cleaning.

| Model    | Max Width | Height | Length | Effective Conveyor Width |
|----------|-----------|--------|--------|--------------------------|
| TCC-600  | 1200mm    | 1600mm | 1910mm | 600mm                    |
| TCC-800  | 1200mm    | 1600mm | 2110mm | 800mm                    |
| TCC-1000 | 1200mm    | 1600mm | 2310mm | 1000mm                   |
| TCC-1200 | 1200mm    | 1600mm | 2510mm | 1200mm                   |

## COOLING

### Cooling Tunnel



This is a belt conveyor-type cooling tunnel designed for coating and forming machines. Its ideal cooling curve creates the perfect gloss, shine, and flavor essential for chocolate. The insulation cover is easy to open and close, excellent cleanability and ease of maintenance.

### Vertical cooler



This is a vertical cooler designed for molding plants. It efficiently utilizes factory space, delivering maximum cooling performance in a compact footprint. It can accommodate between 100 and 600 molds.

## MELTING/REMOVING

### Chocolate Melting Kettle



Both the interior and exterior are stainless steel jacketed to maintain uniform heating.It has casters for easy movement.

| Model  | Capacity | Max Diameter | Height  | Motor   |
|--------|----------|--------------|---------|---------|
| MS-50  | 50 kg    | 670 mm       | 1056 mm | 0.4 kW  |
| MS-100 | 100 kg   | 850 mm       | 1083 mm | 0.75 kW |
| MS-200 | 200 kg   | 950 mm       | 1231 mm | 1.5 kW  |

### Paste Cleaner

PC-1/3



Foreign substances are removed by centrifugal force generated by the high-speed rotation of sifter. A low-temperature electric heater is built in, providing indirect heating to maintain warmth.

| Model | Max Width | Height | Motor   |
|-------|-----------|--------|---------|
| PC-1  | 492 mm    | 418 mm | 0.75 kW |
| PC-3  | 646 mm    | 529 mm | 2.2 kW  |

| Processing Capacity | Screen Rotation Speed | Electric Heater | Sifter Bore diameter |
|---------------------|-----------------------|-----------------|----------------------|
| 1000–3000 ℓ/hr      | 1500 rpm              | 200 W           | 1.2 mmΦ              |
| 2000–6000 ℓ/hr      | 1500 rpm              | 350 W           | 1.2 mmΦ              |

### Chocolate Filter

OF-1



This vibrating filtration unit removes foreign particles to improve product purity.As there are no exposed high-speed rotating parts, it ensures safe operation.

| Model | Max Width | Height | Motor  |
|-------|-----------|--------|--------|
| OF-1  | 660 mm    | 541 mm | 0.4 kW |

### Storage Tank

ST-500/1000/1500/2000/3000



This hot-water jacketed tank precisely controls chocolate temperature,Equipped with a scraper-type mixer, it provides excellent mixing capability.

| Model   | Capacity | Max Width | Height  | Motor  |
|---------|----------|-----------|---------|--------|
| ST-500  | 500 kg   | 962 mm    | 2111 mm | 1.5 kW |
| ST-1000 | 1000 kg  | 1212 mm   | 2370 mm | 2.2 kW |
| ST-3000 | 3000 kg  | 1618 mm   | 3246 mm | 5.5 kW |

### Stream Separator

SS-1



Solid materials (such as lumps) in high-viscosity substances are removed by centrifugal force generated by the high-speed rotation of the sifter.It features high separation efficiency and reduced frequency of cleaning and replacement.

| Model | Max Width | Height | Motor Power |
|-------|-----------|--------|-------------|
| SS-1  | 916 mm    | 590 mm | 0.75 kW     |

| Processing Capacity | Screen Rotation Speed | Electric Heater | Sifter Bore diameter |
|---------------------|-----------------------|-----------------|----------------------|
| 1000-3000 kg/hr     | 1500 rpm              | 200 W           | 0.8 mmΦ              |

## MATERIAL

### Rotary Conching Machine

RC-400/800/2000



The mixing tank evenly distributes cocoa butter, smooths the chocolate particles, and enhances the unique flavor of chocolate through frictional heat.

| Model   | Max Width | Height  | Depth   |
|---------|-----------|---------|---------|
| RC-2000 | 2100 mm   | 2118 mm | 3130 mm |

## OTHERS

### Chocolate Warmer

OS-10/20



Automatically and precisely adjusts temperature to maintain a stable warming condition.

| Model | Max Width | Height | Length | Capacity |
|-------|-----------|--------|--------|----------|
| OS-10 | 350 mm    | 230 mm | 405 mm | 10 kg    |
| OS-20 | 350 mm    | 230 mm | 607 mm | 20 kg    |

### Manual Depositor

PFM-2000



Fills chocolate and center materials into molds or hollow products (such as truffles). Quick disassembly and cleaning are possible.

| Model    | Max Width | Height | Length |
|----------|-----------|--------|--------|
| PFM-2000 | 400 mm    | 570 mm | 510 mm |

### Butter Melter

BM-1000

Cocoa butter can be added in solid form, simplifying the melting process and making operation easier.

### Mixer

KM-1000

Mixing and agitation can be completed in a short time, boasting high processing capacity. It completely discharges excess material.

### Liquefier

CM-750

The specially designed rotating blades enable efficient mixing and kneading, resulting in complete liquefaction. It connects to a chocolate pot and transfers the contents to a conche or storage tank.

### Coating Pan

OCP-5/100

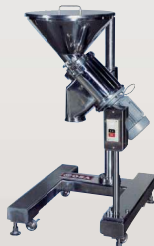


Ideal for laboratories, testing, and small-scale production. (Larger sizes are also available.)The pan's rotation speed can be freely adjusted by using an inverter.

| Model   | Diameter | Caliber | Depth  | Batch Capacity |
|---------|----------|---------|--------|----------------|
| OCP-5   | 350 ϕ    | 200 ϕ   | 500 mm | 5 kg           |
| OCP-100 | 1070 ϕ   | 600 ϕ   | 850 mm | 100 kg         |

### Powder Sifter

HRS-1 Series / HRS-2 Series



Widely applicable across a range of industries—from confectionery and bakery to pharmaceuticals. It removes lumps while simultaneously aerating the powder.

| Model  | Max Width | Height  | Depth   | Capacity       |
|--------|-----------|---------|---------|----------------|
| HRS-1S | 900 mm    | 1370 mm | 635 mm  | 100 kg / 4 min |
| HRS-2A | 628 mm    | 1973 mm | 1000 mm | 100 kg / 2 min |
| HRS-2B | 628 mm    | 2773 mm | 1000 mm | 100 kg / 2 min |