

Chocolate all the way to the center

A new era of infused chocolate begins

CHOCOLATE INFUSION SYSTEM VRC-06 Model

Compact design
for space-saving installation!



Vacuum infusion technology
that creates new textures and high added value

Infuses chocolate deep into a wide variety of ingredients,
such as cookies, waffles, puff snacks, and freeze-dried fruits, etc.

Supporting the development of unprecedented new-texture sweets
while contributing to the SDGs.

Output (References Only)

Workpiece	Work Size mm	Product Weight g/pcs	Output pcs/batch	Output pcs/hr 6 batch
Cookie	φ60	12.8	170	1,020
Waffle	60×60	28.6	120	720
Puff snack	φ30	3.0	360	2,160
Freeze-Dried Strawberry	30×30	9.0	220	1,320

*VRC-06 Model (per batch: approx. 5 minutes)

*The above data are based on OSA measurements and for reference only; production capacity may vary at delivery.

Specification

Model	VRC-06
Capacity/Dimension	6L (Outer: φ295mm, Inner: φ110mm × H100mm)
Dimension	W1,300mm × L600mm × H1,007mm (with casters)
Operation	Touch Panel
Power Supply	3 phase AC200V/20A 50HZ (Twist plug consent made by American Electric)
Air Consumption	10L/min
Surge tank Capacity	19L
Chocolate consumption	min10kg/max16kg

Contact Us for New Product Development!



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