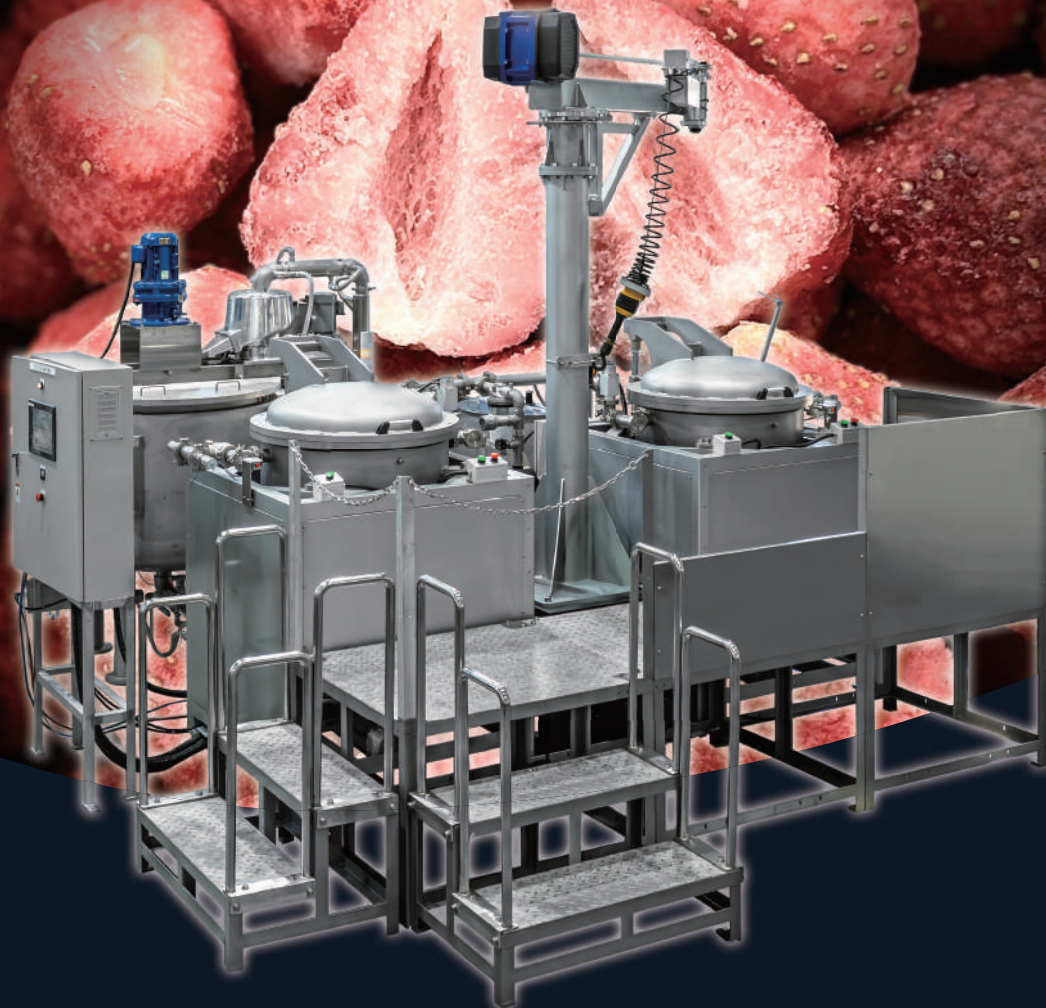


Chocolate all the way to the center

A new era of infused chocolate begins

LARGE SCALE CHOCOLATE INFUSION SYSTEM



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.

Output (References Only)

Workpiece	Size mm	Product Weight g/pcs	Output pcs/batch	Output pcs/hr 8 batch
Cookie	φ60	12.8	4,250	34,000
Waffle	60×60	28.6	3,000	24,000
Puff snack	φ30	3.0	9,000	72,000
Freeze-Dried Strawberry	30×30	9.0	5,500	44,000

*VRC-300 Model (per batch: approx. 15 minutes)

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

Specification

MODE+	VRC-150	VRC-300
Power consumption	28kW	28kW
Basket capacity	150L	150L×2
Vacuum tank capacity	350L	350L×2
Storage tank capacity	300L	600L

Standard Configuration

- Vacuum tank with basket
- Storage tank
- Surge tank
- Counterbalance arm

Options

- Cooling tunnel
- Robot
- Melting tank
- Custom basket, etc.

Contact Us for New Product Development!



〒226-0012

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