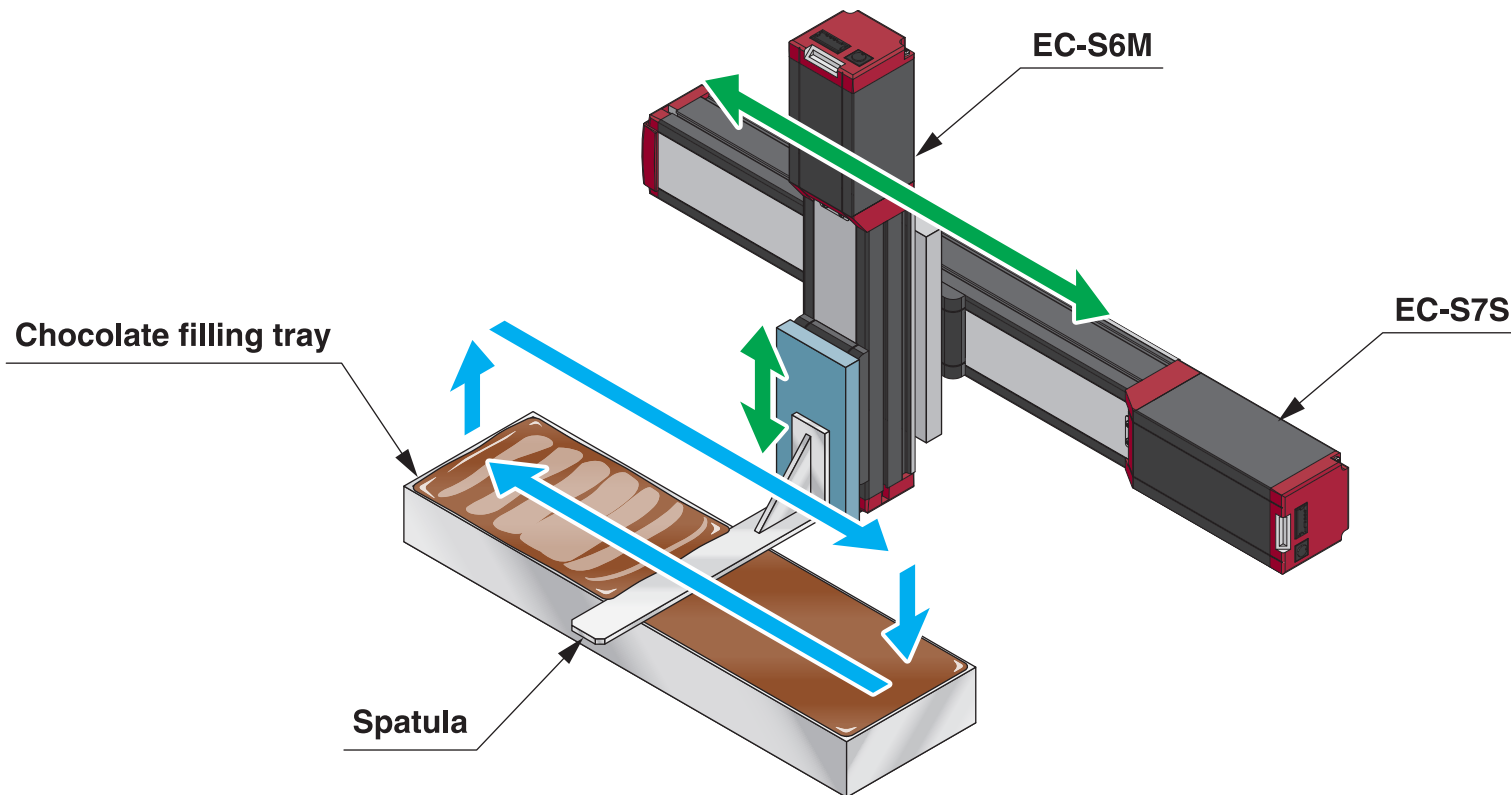


Chocolate surface leveling device

Usage A device that smooths the surface after chocolate is filled into a mold.



Explanation When air cylinder is used to flatten the chocolate, the vibration generated when it stops is transmitted to the spatula, causing the surface of the chocolate to turn wavy, and it was difficult to make adjustments to prevent this from occurring. Using the Elecylinder which allows the control of acceleration/deceleration, resolved the issue on the wavy surface, leading to a shorter adjustment time.