

COMPLETE CHOCOLATE PROCESSING SOLUTIONS



We provide complete chocolate processing solutions designed for efficient, reliable, and high-quality production. Our portfolio covers key processes from **raw material handling to mixing, refining, conching, tempering, molding, and packaging**—supporting consistent product quality, improved productivity, and flexible production requirements for various chocolate applications.

MIXING



Mixer with single tetra-helical stirrer



Mixer with double stirrer



Mixer with buffer tank

REFINING



Two-roll refiner



Five-roll refiner



Ball miller

CONCHING



Horizontal conches with single stirrer



Vertical conches



Horizontal conches with double stirrer

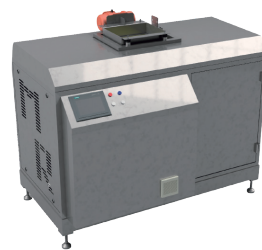
TEMPERING



Vertical tempering machine



Vertical tempering machine
for aerated products



Tempering machine

MOLDING



Molding line

CHOCOLATE DROP



Chocolate drop line
single/double depositor

COOLING



Cooling tunnel

PACKAGING



Wrapping machine



Counting machine



Multi-head weigher/
vertical form fill seal

ENGINEERING | MACHINERY | SERVICES

360° customized industrial solutions

For all addresses and contact information of our local offices
please visit our website: www.rieckermann.com.
We will be pleased to be of assistance.

CONTACT US TO LEARN MORE

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