

# Global Leader LST Advances Chocolate Machine Technology with High-End Solutions for Worldwide Markets

CHENGDU, SICHUAN, CHINA,

December 12, 2025 /

EINPresswire.com/ --

In an era defined by precision, efficiency, and relentless innovation, LST Technology Co., Ltd., a pioneering force established in 2009, has solidified its position as a global leader in the confectionery machinery sector. Specializing in mid-to-high-end [chocolate machinery](#), LST delivers comprehensive "total solutions" for chocolate food production and packaging, setting new benchmarks for technological advancement and operational excellence across six continents.



LST's strategic focus on deep technological integration and user-centric design has propelled it to the forefront of the industry. The company's commitment to continuous innovation, coupled with a robust global support infrastructure, ensures that confectioners worldwide have access to state-of-the-art equipment designed to meet the evolving demands of the modern market. From cocoa bean processing to intricate chocolate molding and packaging, LST's solutions embody the pinnacle of engineering prowess and reliability.

Engineering Excellence: LST's Comprehensive Product Portfolio

LST's extensive product catalog covers every critical stage of chocolate production, characterized by advanced automation, superior performance, and versatile functionality. Each [chocolate machine](#) is engineered to deliver exceptional results, reinforcing LST's reputation for high-end solutions.

Precision in Preparation: Cocoa Bean Processing

The journey of fine chocolate begins with meticulous bean processing. LST's CPV series Cocoa Butter Presses exemplify this foundational precision. Designed for efficient cocoa butter extraction, these machines boast extraction rates of up to 44% from cocoa nibs. Available in models like the CPV 10 for small to medium producers, CPV 15 for growing enterprises, and CPV 25 for industrial-scale operations, they offer both cold and hot pressing capabilities, high energy efficiency, and low noise operation. Their robust construction, featuring ABB drive motors and automatic lubrication systems in larger models, ensures reliability and ease of maintenance, reflecting LST's commitment to scalable, high-performance solutions.

## Mastering the Art of Chocolate Production: Core Machinery

At the heart of LST's offering are its advanced chocolate processing machines, each designed to perfect a specific stage of chocolate creation:

**Chocolate Mixing and Melting Machines:** Though specific product page details are limited, LST's portfolio includes essential equipment such as chocolate syrup holding tanks, fat melting tanks, and chocolate mixers, all integral to preparing chocolate mass for subsequent processing stages. These units are built with stringent quality control in mind, ensuring consistent product quality.

**Chocolate Conching Machines:** The LST 40L Conche Machine stands out as an indispensable tool for achieving the desired fineness and flavor development in chocolate. Capable of refining chocolate paste to 20-25 microns within 8-10 hours, this machine significantly enhances the texture and sensory profile of chocolate. Despite its compact 40-liter capacity, its efficiency rivals larger industrial units for small-batch precision, making it ideal for specialized chocolate factories, snack production, and dairy facilities that prioritize quality and efficiency.

**Vertical Ball Mills:** LST addresses common challenges associated with traditional ball mills—noise, energy inefficiency, potential contamination, and heat generation—through its LST-BM series Vertical Chocolate Ball Mills. Constructed entirely from food-grade 304 stainless steel and utilizing imported rust-resistant steel balls, these machines minimize contamination risks. Crucially, integrated cooling systems with water inlets and outlets manage heat generated during grinding, preserving the delicate flavor profile of chocolate. With models ranging from 150L to 1000L, achieving fineness levels of 18-25 microns, LST's ball mills offer a low-noise, energy-efficient solution for grinding chocolate, peanut butter, and sesame paste, underscoring a design philosophy focused on purity and operational excellence.

**Chocolate Tempering Machines:** LST offers both continuous and batch automatic chocolate machine models, critical for achieving stable cocoa butter crystal structures. The continuous ITP series features a vertical structure with multi-stage temperature regulation, designed for both natural cocoa butter and CBEs, ensuring excellent crystallization, smooth mouthfeel, superior gloss, and extended shelf life. Key components include 304 stainless steel plates, Copeland compressors, SEW motors, Siemens PLCs, and Omron temperature controllers, signifying a commitment to global component quality.

The batch tempering machines (CHOCO-D1, TW-TP series) are engineered with user convenience and operational efficiency in mind. Features like detachable food-grade plastic screw pumps for

easy cleaning and quick chocolate changes, dual motors for extended lifespan, multiple control modes (automatic, intermittent, button, foot pedal), adjustable chocolate flow, and a "night mode" for energy conservation highlight LST's sophisticated design. Independent temperature control for the bowl and screw pump, along with programmable preset temperatures, allows for precise management of different processes, making these machines highly adaptable for commercial, artisanal, and small-scale operations.

**Automatic Chocolate Molding Machines:** LST's fully automatic one-shot chocolate manufacturing machine (3D decorating) represents a pinnacle of confectionery technology. This versatile system can produce pure solid, center-filled, two-color, and nut-mixed chocolates. Its ability to integrate with biscuit feeders or mix chocolate with nut pastes, fruits, or grains allows for unparalleled product diversification. The machine automates every step—mold feeding, baking, depositing, vibrating, cooling, demolding, and mold circulation—with mechanical dosing for consistent accuracy. PLC control with automatic frequency conversion, a human-machine touch interface with overload protection, and product programming storage for rapid changeovers (within 15 minutes) ensure high efficiency and smooth chocolate surfaces. Equipped with two high-precision cam rotor pumps for stable material mixing, and constructed from stainless steel with specialized accessories, it adheres to the highest food hygiene standards. With capacities ranging from 800-2500 kg per shift and 20-25 deposits per minute, this machine is a testament to LST's advanced engineering, enabling manufacturers to innovate and meet diverse market demands.

**Chocolate Coating and Polishing Machines:** LST's roller-type chocolate powder coating and polishing machine showcases its latest R&D advancements. This fully automated system handles material loading, processing, and unloading, offering 360° rotation for superior coating uniformity. Features like automatic syrup/powder spraying, dust removal, and automated cleaning, drying, and dehumidification processes are integrated. Operating within a controlled temperature and humidity environment, it ensures contamination-free processing, producing high-quality, uniformly coated products regardless of shape. Its application extends beyond food to pharmaceutical and military industries, demonstrating LST's capability to deliver advanced, compliant coating solutions.

**Chocolate Enrobing Machines & Cooling Machines:** LST also provides chocolate enrobing machines, including subcategories like chocolate caramel enrobers, decorating machines, and cereal sprinklers, alongside dedicated chocolate cooling machines. These components complete the production line, ensuring comprehensive solutions for finished product quality.

**Integrated Solutions: Beyond Core Chocolate**

LST's vision for "total solutions" extends to allied confectionery processes, offering packaging machines (including filling machines) and gummy machines. This comprehensive approach allows clients to source integrated production lines from a single, reliable partner, streamlining operations and ensuring compatibility across all stages.

**The LST Advantage: Pillars of Global Leadership**

LST's ascent to global leadership is built upon a foundation of key differentiators that set its chocolate machinery apart in the competitive landscape.

## Unrivaled Performance and Efficiency

LST machines are engineered for peak performance. The fully automatic one-shot chocolate manufacturing machine boasts high productivity (800-2500 kg/shift) with precise dosing. Conching and ball milling machines achieve ultra-fine particle sizes (18-25 microns), crucial for premium chocolate texture. Tempering machines ensure excellent crystallization for superior taste and shelf life, while cocoa butter presses achieve high extraction rates, maximizing yield.

## Intelligent Automation and Control

Automation is a hallmark of LST's high-end solutions. Extensive use of PLC integration and human-machine interface (HMI) touchscreens across its range, from molding lines to tempering units, enables precise control and rapid changeovers. Features like automatic mold feeding, programmed product storage, and "night mode" for energy efficiency underscore LST's commitment to smart, labor-saving operations.

## Versatility and Customization

LST machines offer exceptional versatility, capable of producing a wide array of chocolate types—solid, filled, two-color, nut-mixed, and integrated with biscuits or wafers. The company also proudly offers OEM services, providing tailored solutions where different machines can be seamlessly connected to form complete, customized production lines, adapting to specific client product requirements and facility layouts.

## Superior Construction and Global Components

The robust construction of LST equipment, primarily using food-grade 304 stainless steel for contact parts, ensures durability and hygiene. A strategic advantage is LST's global sourcing of critical components from world-renowned brands such as Copeland (compressors), SEW (motors/gear reducers), Siemens/Schneider (electrical components), Omron (temperature controllers), ABB (motor drives), and Durrex (pumps). This not only guarantees high reliability and performance but also simplifies international service and spare parts availability for global clients, directly addressing concerns about uptime and long-term operational costs.

## Driving Innovation and Trust: LST's Competitive Edge

LST's sustained growth and market prominence are underpinned by its proactive approach to innovation, quality, and customer support.

## Robust R&D and Continuous Innovation

With a dedicated professional R&D team and specialized equipment, LST is committed to

"continuous innovation and technological improvement," aiming to introduce three new high technologies annually. This agile R&D framework, which incorporates customer feedback from after-sales service and testing reports, ensures that LST's products are not only cutting-edge but also highly responsive to market needs and user pain points. The integration of "imported technology" further enhances the sophistication and performance of its automatic chocolate machine offerings.

## Quality Assurance and Certifications

LST stands by the safety and reliability of its products, implementing a "professional quality control" team and conducting "100% quality inspection before shipment." The company states that its products are certified with ISO9001 International Quality Management System, with specific models like the ITP series continuous tempering machines and fully automatic one-shot molding machines also holding CE and SGS certifications. These attestations underscore LST's adherence to international standards and commitment to delivering dependable equipment.

## Comprehensive Global Service and Support

A cornerstone of LST's global leadership is its commitment to "global lifetime after-sales service." This includes the deployment of engineers for on-site installation and operational training, video installation guides, remote debugging services, and a guaranteed 10-year spare parts supply for critical machinery like the cocoa butter press. With a responsive customer support team, boasting a response time of " $\leq 3$  hours" on platforms like Alibaba, LST ensures minimal downtime and sustained operational efficiency for its worldwide clientele.

## Strategic Market Positioning and Value

LST strategically targets the "mid-to-high-end chocolate food production and packaging machinery" market. By leveraging its direct factory supply model and economies of scale, LST offers "advanced equipment with competitive prices." This unique value proposition allows LST to provide premium quality and advanced features at a cost-effective price point, appealing to a broad spectrum of clients who seek high returns on their capital equipment investments without compromising on quality or performance.

## Key Takeaways for Industry Professionals

**Advanced Automation:** LST's reliance on PLC, HMI, and sophisticated control systems ensures high efficiency, precision, and ease of operation across its chocolate machinery range.

**Versatile Production:** From intricate molding to specialized coating, LST enables manufacturers to produce a diverse array of innovative chocolate products with a single line.

**Global Component Quality:** Utilizing components from renowned international brands enhances reliability, performance, and global serviceability.

**Robust R&D:** A commitment to continuous innovation and feedback-driven improvements keeps LST at the technological forefront of confectionery equipment.

Comprehensive Support: Global lifetime after-sales service, including on-site and remote assistance, ensures operational continuity and peace of mind for clients worldwide.

Conclusion: LST - Your Partner in Confectionery Excellence

LST Technology Co., Ltd. has unequivocally demonstrated its status as a global leader, not merely as a manufacturer but as a strategic partner in advancing chocolate machine technology. Through its relentless pursuit of innovation, a comprehensive portfolio of high-end, automated solutions, and an unwavering commitment to global customer support, LST empowers confectionery businesses across the globe to achieve unparalleled levels of quality, efficiency, and product diversification.

As the confectionery industry continues to evolve, LST stands ready to meet future challenges with cutting-edge solutions, reinforcing its promise to deliver excellence from cocoa bean to finished chocolate. For businesses seeking to elevate their chocolate production capabilities with advanced, reliable, and cost-effective chocolate machinery, LST offers the expertise and technology to succeed.

Discover how LST's advanced solutions can transform your production line. Visit our official website today: [www.lstchocolatemachine.com](http://www.lstchocolatemachine.com)

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