

# LST Technology Scales Global Confectionery Equipment Sector

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EINPresswire.com/ -- The global confectionery market, a vibrant and dynamic industry, stands at the precipice of significant transformation. Driven by evolving consumer preferences—ranging from artisanal craftsmanship to sustainable sourcing and innovative flavor profiles—manufacturers worldwide are under increasing pressure to enhance efficiency, ensure product consistency, and diversify their offerings. This imperative extends across the entire production chain, from raw ingredient processing to final packaging, placing immense demands on the underlying [\\*\\*chocolate machinery\\*\\*](#) and production infrastructure. For confectionery businesses aiming for excellence, the choice of equipment is not merely a capital expenditure but a strategic investment in future growth and market competitiveness.



The modern chocolate industry navigates a complex interplay of challenges and opportunities. Automation is no longer a luxury but a necessity, streamlining operations, reducing labor costs, and mitigating human error. Precision engineering is paramount to achieving the delicate balance of texture, flavor, and appearance that defines premium chocolate. Furthermore, the demand for versatility in production lines allows manufacturers to pivot quickly to new trends, whether it's crafting intricate filled chocolates, incorporating unique inclusions, or developing specialized coatings. Hygiene and food safety standards are non-negotiable, requiring equipment designed for easy cleaning and minimal contamination risk. Energy efficiency also plays a crucial role, impacting operational costs and aligning with global sustainability goals. In this demanding environment, the industry seeks partners capable of delivering not just machines, but holistic solutions that embody innovation, reliability, and comprehensive support.

LST Technology Co., Ltd.: A Decade of Driving Confectionery Innovation

Established in 2009 and headquartered in Chengdu, China, LST Technology Co., Ltd. has steadily emerged as a prominent force in the specialized field of chocolate food production and packaging. The company's foundational philosophy centers on providing "overall solutions" for the confectionery sector, with a particular emphasis on manufacturing mid-to-high-end chocolate equipment. LST's operational focus spans research and development, production, sales, and comprehensive after-sales service, underpinned by a commitment to the principle that "service lays the foundation for business, and quality wins the market."

LST's global footprint is extensive, with its equipment widely distributed across Europe, Asia, North America, South America, Africa, and Oceania. This widespread market penetration is supported by a multilingual website designed to cater to an international clientele, showcasing successful projects and customer engagements from diverse regions, including Canada, Europe, India, Malaysia, and the UK. This global reach underscores LST's strategic ambition to be a universal partner in confectionery excellence.

### A Comprehensive Portfolio: From Bean to Bar Excellence

LST's product portfolio is meticulously designed to cover virtually every stage of chocolate production, offering integrated solutions that ensure seamless transitions between processes. This breadth of offering is critical for manufacturers seeking a single, reliable source for their diverse equipment needs.

#### Cocoa Bean Processing Machinery

The journey to exceptional chocolate begins with precise cocoa bean processing. LST addresses this critical initial stage with its CPV series of cocoa butter presses. These machines are engineered for the efficient extraction of cocoa butter from nibs, with some models boasting extraction rates of up to 44%. Supporting both cold and hot pressing modes, the CPV series is characterized by high energy efficiency, low noise operation, and robust construction. Available in various capacities—from the CPV 10 for small to medium-scale producers to the industrial-grade CPV 25—these presses offer scalability. Their ergonomic design facilitates cleaning, and features like ABB drive motors and automatic lubrication systems in larger models emphasize durability and ease of maintenance, reflecting LST's understanding of diverse operational requirements.

#### Advanced Chocolate Processing Machinery

Once cocoa butter is extracted, the subsequent stages of chocolate production demand even greater precision and technological sophistication. LST's suite of **\*\*chocolate machine\*\*** solutions stands ready to meet these demands.

**Chocolate Mixing and Melting Machines:** As the foundational steps, LST provides essential

equipment for chocolate mixing and melting, including chocolate syrup holding tanks, fat melting tanks, and dedicated chocolate mixers. While specific product page details may vary, their inclusion signifies a commitment to supporting the entire process from its earliest stages. **Chocolate Refining Machines:** Refining is crucial for achieving the desired smooth texture and mouthfeel of chocolate. LST's refining conche machines, such as the LST 40L, are purpose-built for this task. This machine efficiently refines chocolate mass to a fineness of 20-25 microns within 8-10 hours, significantly enhancing texture and flavor. Despite its smaller capacity, its efficiency is competitive within its segment, making it ideal for enterprises prioritizing quality and timely processing in smaller batches. Complementing this, LST offers vertical chocolate ball mills (LST-BM150/300/500/1000) for grinding various food pastes, including chocolate. Constructed entirely from 304 stainless steel and utilizing imported, rust-resistant steel balls, these mills achieve a fineness of 18-25 microns. Crucially, they address common ball mill challenges by featuring an integrated cooling system to manage heat generation, ensuring consistent product taste, alongside claims of low noise and energy consumption.

**Chocolate Tempering Machines:** Tempering is a delicate yet vital process for ensuring chocolate products possess optimal crystallization, a smooth mouthfeel, a desirable sheen, and extended shelf life. LST offers both continuous and batch tempering machines. The continuous models (e.g., ITP series) are designed with a vertical structure and multi-stage temperature control, suitable for both natural cocoa butter and cocoa butter equivalents. They integrate high-quality components such as Copeland compressors, SEW motors, Siemens PLCs, and Omron temperature controllers. LST's batch temperers (e.g., CHOCO-D1, TW-TP series) further exemplify user-centric design with features like removable food-grade plastic screw pumps for easy cleaning and quick chocolate changes, dual motors for extended lifespan, multiple control modes (automatic, intermittent, foot pedal), adjustable chocolate flow, and a 'night mode' for energy conservation. Independent temperature control for the bowl and screw pump, along with pre-set temperature programs, highlight LST's focus on operational convenience and efficiency.

**Chocolate Moulding Line Solutions:** The evolution of **chocolate moulding line** technology has revolutionized product diversity and production efficiency. LST offers an array of moulding machines, from simple depositing units to highly advanced "one-shot" systems. The LST Fully Automatic One-Shot Chocolate Manufacturing Machine (3D decorating model) is a testament to this innovation. This electric, fully automated machine is capable of producing pure solid, filled, two-color, and nut-mixed chocolates. Its versatility extends to integrating with biscuits or wafers and blending chocolate with nut pastes, fruits, or cereals, enabling manufacturers to create a vast array of unique products from a single line. The machine automates mould feeding, baking, depositing, vibrating, cooling, demoulding, and empty mould circulation. With PLC control, automatic frequency conversion, and a user-friendly HMI with overload protection, it allows for product programming storage and rapid changes in chocolate color and product type (within 15 minutes). High production efficiency, accurate dosing via two high-precision cam rotor pumps, and a smooth chocolate surface are guaranteed. Constructed from stainless steel and equipped with specialized accessories, it adheres to stringent food hygiene requirements, achieving capacities of 800-2500 kg per shift with 20-25 deposits per minute.

**Chocolate Coating and Polishing Machines:** For products requiring a perfect finish, LST provides belt-type, disk-type, and drum-type coating and polishing machines. The drum-type chocolate

powder coating and polishing machine represents LST's latest R&D, offering full automation in material loading, processing, and unloading. Its 360° rotation ensures superior coating, while automatic syrup/powder spraying and dust removal, along with automated cleaning, drying, and dehumidification, underscore its advanced capabilities. Operating within a controlled temperature and humidity environment, it guarantees contamination-free processing and consistent quality, making it suitable for high-end applications across food, pharmaceutical, and military industries, capable of replacing numerous traditional polishing pans.

Chocolate Enrobing and Cooling Machines: LST's product categories also include chocolate enrobing machines (with subcategories like chocolate caramel enrobers, decorating machines, and cereal sprinklers) and chocolate cooling machines. While specific details are limited, their presence underscores LST's commitment to providing a complete suite of solutions for post-moulding processes.

### Other Related Machinery

Beyond core chocolate production, LST extends its "overall solution" approach to include related equipment such as packaging machines (with filling machines as a subcategory) and gummy machines, further cementing its role as a comprehensive supplier to the confectionery industry.

### LST's Pillars of Excellence: Why it's a Premier Supplier

LST's claim as a premier supplier of high-end chocolate machine solutions is substantiated by several key differentiators that set it apart in the global market.

### Advanced Performance and Automation

LST machines consistently deliver superior performance. The one-shot chocolate manufacturing machine achieves high productivity (800-2500 kg/shift) with precise dosing. Refining machines produce fineness down to 18-25 microns, crucial for premium chocolate texture. The high extraction rates of cocoa butter presses maximize yield. Automation is deeply integrated, with PLC and HMI controls, touch-screen interfaces, and automatic variable frequency control across many machines, facilitating complex operations like automatic mould feeding, cooling, and demoulding, as well as product programming storage and rapid changeovers.

### Versatility, Customization, and Superior Construction

The ability to produce diverse chocolate types (solid, filled, two-color, mixed with nuts, fruits, cereals, or integrated with biscuits/wafers) highlights the inherent versatility of LST's equipment. This is further enhanced by LST's explicit offering of OEM services and the modular design allowing different machines to be connected into complete, customized production lines. The structural integrity and design quality are paramount, with widespread use of 304 stainless steel for contact parts and machine bodies. Critical components are sourced from globally renowned brands such as Copeland (compressors), SEW (motors/reducers), Schneider/Siemens (electrical components), Omron (temperature controllers), ABB (motor drives), and Durrex (pumps). This

strategic component sourcing not only boosts reliability and performance but also simplifies global service and spare parts availability for customers. Furthermore, ergonomic designs and features like removable screw pumps underscore LST's commitment to ease of maintenance and hygiene.

### Unwavering Commitment to R&D and Quality

LST maintains a dedicated professional R&D team, committed to continuous innovation and technological improvement, with a stated goal of introducing three new high-tech features annually. This innovation is informed by "imported technology" and, critically, by direct feedback from after-sales service and testing reports, ensuring that developments are market-driven and address real-world operational needs. While direct patent transparency on core chocolate machinery might be an area for further clarification, this approach suggests a focus on incremental, user-benefitting improvements. Quality assurance is stringent, with a professional QC team conducting 100% quality checks before dispatch. LST products are certified with ISO9001, and specific models carry CE and SGS certifications, providing external validation of their adherence to international quality and safety standards.

### Comprehensive Global Service and Competitive Value

LST offers comprehensive "one-stop solutions" backed by "global lifetime after-sales service." This includes the deployment of engineers for on-site installation and operational training, alongside video instructions and remote debugging services. A 10-year spare parts guarantee for cocoa butter presses and a rapid customer support response time ( $\leq 3$  hours on platforms like Alibaba) underscore their commitment to customer uptime and long-term support. Strategically, LST positions itself as a provider of "mid-to-high-end" equipment while simultaneously claiming "competitive prices" due to direct factory supply and economies of scale. This value proposition attracts a broad market segment, offering advanced, reliable equipment without the premium price tag often associated with comparable quality, signifying LST's focus on manufacturing efficiency and supply chain control.

For confectionery manufacturers seeking to elevate their production capabilities and achieve unparalleled product quality, exploring LST's advanced solutions is a strategic imperative. Discover how LST can transform your operations and drive your brand towards global confectionery excellence:

Explore LST's High-End Chocolate Machine Solutions Today!

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