

Global Leader LST Unveils Premier Chocolate Machinery Solutions for Modern Confectionery Production



Chengdu, Sichuan Dec 4, 2025 ([Issuewire.com](https://www.issuewire.com)) - In an era where confectionery demands precision, efficiency, and innovation, [Chengdu LST Science & Technology Co., Ltd.](https://www.issuewire.com) (LST Machine) stands at the forefront, proudly unveiling its comprehensive suite of premier **chocolate machinery** solutions. Since its inception in 2009, LST has rapidly ascended to a position of global leadership, dedicated to empowering confectionery manufacturers with cutting-edge [chocolate equipment](https://www.issuewire.com) designed for unparalleled performance, reliability, and versatility. This announcement reaffirms LST's commitment to setting new benchmarks in the chocolate production industry, offering end-to-end solutions that cater to every scale, from artisanal workshops to expansive industrial facilities.

LST Machine's journey to becoming a global leader is paved with a steadfast focus on technological advancement, stringent quality control, and an unwavering dedication to customer success. With a robust product portfolio spanning the entire chocolate manufacturing process, LST empowers producers worldwide to craft exceptional chocolate products with efficiency and innovation at their core.

A Legacy of Innovation and Global Reach

Founded in 2009 in Chengdu, China, LST Machine has cultivated a reputation as a comprehensive

enterprise specializing in complete solutions for chocolate food manufacturing and packaging. The company's operational footprint, encompassing research and development, production, sales, and after-sales service, ensures a seamless, integrated approach to client support. While its official facility spans 1000-3000 square meters, LST's significant manufacturing capabilities are further underscored by its substantial total area of 6533 square meters as reported on trusted third-party platforms. This extensive infrastructure underpins LST's capacity for high-volume production and a broad range of **chocolate machinery**.

LST's global influence is undeniable, with its advanced **chocolate equipment** deployed across Europe, Asia, North America, South America, Africa, and Oceania. Specific strongholds include Germany, India, and Canada, highlighting a truly international presence. With an impressive record of 2,563 satisfied customers and an annual sales turnover of \$6 million, LST has solidified its market credibility. Furthermore, its stellar 4.9/5 and 5.0/5 store ratings on platforms like Alibaba, coupled with a remarkable 95.9% on-time delivery rate, provide objective validation of its product quality and operational reliability, cementing its status as a trusted global partner.

Premier Chocolate Machinery: A Comprehensive Product Portfolio

LST Machine's commitment to providing premier solutions is best exemplified by its diverse and technologically advanced product lineup. From raw material handling to final product finishing, LST offers state-of-the-art **chocolate machinery** for every stage of production.

Precision Tempering Machines

LST offers a tiered tempering solution designed for every scale. The **CHOCO-D1 (5.5L)**, a compact chocolate tempering machine/dispenser, is perfect for ice cream parlors and chocolate shops, facilitating intricate decorations. It features a removable food-grade plastic auger for easy cleaning, dual motors for longevity, and multiple control options including automatic, intermittent, push-button, and foot pedal dispensing with adjustable chocolate flow. A night mode feature maintains chocolate melt and reduces power consumption.

For industrial and commercial operations, the **TW-TP series (TW-TP25, TW-TP60, TW-TP100)** offers capacities from 25 to 100 liters, producing 60-300 kg/hour. These industrial **chocolate tempering machines** boast PLC and HMI control, a touch-screen panel, compact design, night mode, and a removable, speed-adjustable auger pump. They can be equipped with coating, depositing, and vibrating attachments, enabling versatile production of molded, coated, hollow, and truffle products. This modularity ensures LST's **chocolate equipment** adapts to evolving production needs.

Advanced Chocolate Depositing Lines

LST's [automatic chocolate depositing machines](#), including the **LST-S1000/LST-D1000/LST-T1000**, are designed for flexibility, capable of producing various chocolate types by simply changing depositors or syrup distribution plates. They feature mobile depositing functions and servo-driven mold lifting, ensuring precision and ease of maintenance.

The **Fully Automatic Chocolate Depositing Production Line** represents the pinnacle of automation. It can produce pure solid, filled, double-color, and nut-mixed chocolates, with the option to integrate biscuits or wafers. This sophisticated **Chocolate Machine** automates mold feeding, baking, depositing, vibrating, cooling, demolding, and empty mold circulation. Controlled by PLC and automatic frequency conversion, it offers real-time liquid and solid material level detection, overload protection, and

programmable recipe storage for rapid product changes (within 15 minutes). Independent heating and control systems ensure consistent chocolate temperature, even during power outages, enhancing system longevity. Equipped with two high-precision cam rotor pumps, it ensures continuous and stable material mixing, achieving capacities of 800-2500 kg per shift.

High-Performance Chocolate Ball Mills

Essential for achieving the perfect texture, LST provides **chocolate ball mills** ranging from 50 kg to 1000 kg (and 50-liter options). These robust machines are critical for the fine grinding and mixing of chocolate ingredients like cocoa mass, sugar, and cocoa butter, reducing particle size to micron levels. This refining process is vital for creating smooth, creamy, and homogenous chocolate products, enhancing flavor, texture, and consistency. Constructed entirely from AISI 304 stainless steel, these **chocolate grinding machines** ensure food hygiene and easy cleaning.

Efficient Chocolate Coating and Cooling Solutions

The **Rotary Drum Chocolate/Sugar Coating Machine (LST-500L/LST-1000L)** offers fully automatic loading, coating, unloading, spraying, dusting, and cleaning for various confectionery items. Complementing this, LST's **Chocolate Cooling Tunnels** are engineered for optimal quality and efficiency. Equipped with two 15P refrigeration systems, they employ both direct bottom contact and indirect top cooling. Made entirely of stainless steel, they adhere to the highest food safety standards. Features include multi-stage cooling for energy saving and rapid cooling, a fully enclosed and sealed design to minimize energy loss, and precise digital temperature control (Delta PLC) with an adjustable range of 0-10°C. The vertical cooling tunnel design is particularly noteworthy for its space-saving advantage, addressing a critical operational challenge for many manufacturers.

Specialized and Auxiliary Chocolate Equipment

LST's comprehensive offering extends to a wide array of specialized and auxiliary **chocolate equipment**, including chocolate cluster tunnels, desktop chocolate depositing machines, fat melting tanks, chocolate hollow spinning machines, sugar cooking pots, and mini disposable chocolate depositing machines. This extensive selection ensures LST can provide a complete ecosystem of machines, simplifying procurement and integration for clients seeking holistic solutions.

LST's Unmatched Competitive Advantages: Why Choose Us?

LST Machine distinguishes itself through a set of core strengths that underscore its position as a global leader in **chocolate machinery**.

- **Innovation & Advanced Technology:** With a dedicated R&D team targeting three new high technologies annually, LST integrates advanced control systems like PLC and HMI touch interfaces, automatic frequency conversion, and sensor-controlled production. The use of imported components, such as US compressors and Delta PLCs, ensures superior performance and reliability.
- **Commitment to Quality, Reliability & Safety:** LST explicitly guarantees "high-quality, safe, and reliable chocolate production machinery." Products like cooling tunnels and ball mills are constructed from full AISI 304 stainless steel, meeting stringent food hygiene standards. Multiple CE certifications further validate compliance with European safety, health, and environmental directives, providing peace of mind to global customers.
- **Comprehensive Global Service & Support:** Beyond the sale, LST offers OEM services and

"global lifetime after-sales service," including a 1-year standard warranty and "lifetime free professional English technical support." Capabilities like remote debugging and onsite technical support ensure minimal downtime and continuous operational efficiency for clients worldwide, making LST a truly supportive partner.

- **Operational Efficiency & User-Centric Design:** LST's **chocolate equipment** is engineered for high automation, evident in its fully automatic production lines for depositing and coating. User-friendly features like easy installation, disassembly, and cleaning, removable components, and intuitive touch-screen panels enhance operational efficiency. Space-optimizing designs, such as the vertical cooling tunnel and compact tempering machines, address practical facility constraints.
- **Product Versatility & Customization:** LST's machines offer remarkable flexibility. Depositing machines adapt to various chocolate types by simply changing parts, while automatic lines can produce a vast array of products from solid to filled, double-color, and even those with inclusions like nuts, biscuits, or wafers. The ability to customize complete production lines and individual **chocolate machines**, including logo and packaging, empowers clients to innovate and adapt to market demands without extensive re-investment.
- **Competitive Pricing Strategy:** Positioned as a "factory-direct supplier" benefiting from "economies of scale," LST offers advanced **chocolate machinery** at competitive prices. This strategy makes high-quality, automated solutions accessible to a broader market, from emerging enterprises to established manufacturers seeking cost-effective upgrades.
- **Market Position & Credibility:** Established in 2009, LST has amassed a robust global customer base. High ratings and on-time delivery rates on independent platforms like Alibaba, coupled with strong annual sales, provide objective evidence of market acceptance and operational excellence. Visual evidence of "Our Projects" and "Customer Visits" on the company website further reinforces its active engagement and successful deployments.

Driving Modern Confectionery Production Forward

LST Machine's comprehensive product range serves a diverse clientele, from commercial and artisanal chocolate and confectionery companies to various small-to-medium-sized chocolate factories, specialized shops, and home workshops. Its equipment facilitates the production of an extensive variety of chocolate products, including pure solid, filled, double-color, nut-mixed, and products with biscuits or wafers. Beyond chocolate, LST's cooling tunnels are versatile enough for other confectionery like filled candies, hard candies, and toffees, further showcasing the adaptability of its [chocolate equipment](#).

LST is not merely a supplier of individual components but a strategic partner offering holistic, end-to-end solutions. This approach streamlines procurement, ensures seamless integration, and optimizes workflow across the entire production line, positioning LST as an invaluable asset to manufacturers aiming for efficiency, quality, and innovation.

Conclusion: LST - The Future of Chocolate Production

Chengdu LST Science & Technology Co., Ltd. has firmly established itself as a global leader in the **chocolate machinery** industry. Its unwavering commitment to innovation, quality, comprehensive global service, and user-centric design, coupled with a competitive pricing strategy, offers an unparalleled value proposition to confectionery manufacturers worldwide. LST's state-of-the-art **chocolate equipment** and complete production lines are not just tools; they are powerful enablers for businesses seeking to elevate their chocolate production capabilities to meet the dynamic demands of the modern market.

As LST continues to push the boundaries of technology and service, it invites confectionery professionals to explore its cutting-edge solutions. Discover how LST Machine can transform your production process and help you achieve new heights of quality and efficiency.

[Explore LST's Premier Chocolate Machinery Solutions Today!](#)

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