Carbon Infrared Controls Chocolate Mold Temperature

PUBLIC CONFIGURATION REFERENCE

Warm the shell edges. Hold a narrow temperature.

29 C REFERENCE SETPOINT +/-1 C



THE PROCESS CHALLENGE

Chocolate mold and shell edges need controlled warming before joining. Uneven hot air can affect temper, downstream cooling and final appearance.

THE INFRARED APPROACH

Carbon medium-wave infrared modules heat the mold and chocolate edge with optical temperature monitoring before and after the heating zone.

1. **LOAD** — Feed shell molds
2. **MEASURE** — Check inlet temp
3. **IR HEAT** — Warm the edges
4. **JOIN** — Close the shells

APPLICATION FEATURES

- Direct heat focuses on the joining surface
- Optical sensors support a narrow temperature band
- Fast response reduces unnecessary warming
- Compact modules fit above a food conveyor
- Zoning follows mold rows and product spacing

APPLICATION NOTE

Public case-study configuration reference - not a YFR performance claim. Final ratings and results require YFR sample testing and engineering confirmation.

TYPICAL CONFIGURATION

REFERENCE TEMP	29 C +/-1 C
REFERENCE DWELL	3-4 s
REFERENCE SCALE	Four 8.4 kW systems
EMITTER	Carbon medium-wave infrared
CONTROL	Inlet and outlet temperature measurement
CONFIRM	Chocolate recipe, mold and cooling step

Huai'an Infrared Heating Technology | YFR Infrared Heating

Custom quartz IR emitters | Heating modules | OEM integration

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Concept series - August 2026 | Specifications are customized.