

When a good piece of chocolate melts in your mouth,
you often have Schenck Process to thank for it.



weighing

feeding

measuring

automation

Not all chocolate is the same. Chocolate manufacturers have to perfectly feed, weigh and mix cocoa, cocoa butter, milk and other secret ingredients, closely following their own recipe.

Schenck Process feeder technology ensures they get the perfect mix every time so that you can enjoy a good piece of your favourite chocolate.

Schenck Process offers its customers in the food industry a number of hygienic design solutions which bring together expertise, proven technologies and 125 years of experience.