

TECNO3

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Chocolate and confectionery technology



> More about TECNO3

Founded in 1988, Tecno 3 designs and makes systems for the confectionery and chocolate industry, in particular for cocoa, chocolate, nut, and semi-finished products. We start from the cocoa bean, through to the cleaning, debacterisation, roasting, nibs production, grinding, and refining, to get the cocoa mass.

Chocolate production foresees the dosing and mixing of the ingredients, refining, and conching through to the finished product ready to be molded. Nut processing includes cleaning, roasting, peeling, grinding and refining. The preparation of creams to be used as semi-finished products. The recent novelty is the Multiprocess: the first compact system for producing chocolate from the cocoa beans to the bar.

Other systems include static and continuous melters, continuous batch mixers for liquid and solid ingredients, portable or fixed storage tanks.

Moreover, it is equipped with a testing laboratory to provide our customers with the possibility to run trials with the support of our technicians and technologists.

Tecno 3 mainly operates in the agrifood and smart manufacturing fields.

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