Chains for the Chocolate Industry
For more than 50 years, Regina manufactured a full range of special chains dedicated to the chocolate industry.

Close cooperating with leading industry OEM’s and End Users, Regina developed a specific know-how of the chains typically used for chocolate production, from Moulding Lines to Buffering, Wrapping and Secondary Packaging.

CHOCOLATE LINE - BASIC LAYOUT.

Regina chains for chocolate Industries are manufactured exclusively in its European Factories.
MOULDING

APPLICATION SPECIFIC FEATURES

- Very long center distance
- Precise positioning of trays throughout the chain life
- Avoid product contamination
- Reliable attachment of the trays

CONTINUOUS MOULDING LINE

INTERMITTENT MOULDING LINE
BUFFERING
APPLICATION SPECIFIC FEATURES

- Precise length requirement
- Reduced chain elongation
- Avoid product contamination
- Low elasticity

TYPICAL CHAIN (FREQUENCY OF EXTENDED PIN CAN VARY):
1-1/4” CHAIN/20B-1

WRAPPING & PACKAGING
APPLICATION SPECIFIC FEATURES

- Precise length requirement
- Avoid product contamination
- Reduced chain elongation
- Maintenance free operation

TYPICAL CHAINS:
1/2” HOLLOW PIN CHAIN 1/2” SIDE BOW CHAIN 5/8” O-RING CHAIN