

20KG / 50KG CONCHE

CHOCOLATE REFINER CONCHES ARE USED FOR PRODUCING HIGH QUALITY CHOCOLATE, COMPOUND, PASTES ETC. THE INGREDIENTS ARE GROUND INTO VERY SMALL PARTICLES.

The conche has a hot water-jacketed tank that is fitted with internal lining and grinding bars on the inner side.

Fitted inside the tank is a heavy-duty rotating shaft turning the grinding bars that run along the inner lining bars. They are manufactured from magnesium steel, giving them high durability and ensuring a long lifespan.

Once all the ingredients have been loaded into the conche and it is turned on, the grinding bars begin to rotate and break down the ingredients into a smooth non-grainy cream texture.

During the conching process the ingredients are also homogenised thoroughly to produce a quality product with a very fine and smooth texture.



FEATURES

- Manually adjustable grinding pressure
- Water jacket
- Variable grinding pressure
- Temperature readouts
- Heavy duty motor

OPTIONS

- Sound Blanket
- Magnetic Filters
- Castors

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SPECIFICATIONS

Overall Height

1200mm

Overall Length

1300mm

Overall Width

1000mm

Material

304 Stainless Steel – Bead Blasted Finish

Output

20kg per batch, batch processing times vary depending on product.

Pure chocolate 8-24 hours.

Compounds 4-11 hours.

Pastes & Creams 2 -7 hours.

Weight

380kg

Uses: For the manufacture of pure chocolates, compounds, pastes & some creams.

