

CHOCOLATE PROCESS EQUIPMENT



50KG LABORATORY CHOCOLATE CONCHE

CHOCOLATE REFINER CONCHES ARE USED FOR PRODUCING HIGH QUALITY CHOCOLATE PRODUCTS. THE INGREDIENTS ARE GROUND INTO VERY SMALL PARTICLES.

A chocolate conche has a hot water jacketed tank that is fitted with lining bars on the inner side.

Fitted inside the tank is a heavy duty rotating shaft with 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 particles so small they are measured in microns! A small particle size is a desirable quality of the product produced by a conche. As the size of the particles become smaller, the smoother the texture of the chocolate becomes.

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

The unit can be manually or automatically controlled by PLC.

FEATURES

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

OPTIONS

- Sound Blanket
- Magnetic Filters



50KG LABORATORY CHOCOLATE CONCHE

SPECIFICATIONS

Overall Height
1200mm

Overall Length
1300mm

Overall Width
1000mm

Material
304 Stainless Steel – Bead Blasted Finish

Output
50kg 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.

