

CHOCOLATE PROCESS EQUIPMENT

CHOCOLATE REFINER CONCHES

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

- 500kg and 1000kg Capacities are available.
- Noise Reduction Jackets Available*



*Conche fitted with Noise Reduction Blanket

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SPECIFICATIONS

Model:	500kg	1000kg
Height	1850mm	1800mm
Width	1250mm	1350mm
Length	2200mm	2700mm
Weight	3000kg	4100kg
Output	500 litres	1000 litres
Power	15kw	22kw

Uses

Processing and refining cocoa with other ingredients to produce chocolate

YouTube

<https://youtu.be/MQZ2m9yeEsY>

<https://youtu.be/FXZ6CuPuxwg>

