

# CHOCOLATE PROCESSING EQUIPMENT



## CHOCOLATE REFINER CONCHES

### TO PRODUCE HIGH-QUALITY CHOCOLATE, COMPOUND AND PASTE PRODUCTS. AVAILABLE IN VARIOUS CAPACITIES

The Chocolate Refiner Conche is available in various sizes with models offering 20L, 50L, 500L, 1000L, and 2000L capacities. The machines are suitable for manufacturing chocolates, pralines, truffles, compounds, as well as nut butters and chocolate spreads.

Essential for producing high-quality chocolate, these refiner conches refine ingredients to an extremely fine consistency, ensuring the final product has a smooth, luxurious texture.

Featuring a water-jacketed tank and a durable rotating shaft with manganese steel lining and grinding bars. As the shaft rotates the lining bars grind against the grinding bars which refine the chocolate particles to micron levels.

Fans are located on the hopper panels to dispel unwanted gasses generated during the process.

The grinding pressure is electronically adjustable as is the jacket temperature, and an optional automated PLC system provides complete control over the conching process, grinding pressures and temperatures.

## FEATURES

- **Water-Jacketed Tank:** Allowing control over the temperature during the conching process
- **Grinding Bars:** Manganese steel lining bars work against grinding bars to refine chocolate particles to micron levels.
- **Fans on Hopper Panels:** Designed to dispel unwanted gases generated during conching.
- **Electronically Adjustable Grinding Pressure:** Allows for precise control over the texture and smoothness of the chocolate.

## OPTIONS

- **Optional Automated PLC System:** Offers complete control over the conching process, including grinding pressures and temperatures, for consistency and quality.
- **Noise Reduction Blanket:** aids in reducing the noise of the machine



## CHOCOLATE REFINER CONCHES

### SPECIFICATIONS

#### Dimensions

CC01 - 20l - (L)920mm x (W)600mm x (H)1110mm  
CC02 - 50l - (L)1300mm x (W)1000mm x (H)1200mm  
CC03 - 500l - (L)2200mm x (W)1250mm x (H)1850mm  
CC04 - 1000l - (L)2700mm x (W)1350mm x (H)1800mm  
CC05 - 2000l - (L)3040mm x (W)1912mm x (H)1920mm

#### Weight

CC01 - 20l - 300Kg  
CC01 - 50l - 380Kg  
CC03 - 500l - 2600Kg  
CC04 - 1000l - 3100Kg  
CC05 - 2000l - 5400Kg

#### Power

CC01 - 20l - 1.5Kw  
CC02 - 50l - 2.2Kw  
CC03 - 500l - 15Kw  
CC04 - 1000l - 22Kw  
CC05 - 2000l - 37Kw

#### Products

High quality chocolates  
Nut spreads  
Pastes

