

## 20L CONCHE -CC01/ 50L CONCHE -CC02

**CHOCOLATE REFINER CONCHES ARE USED FOR PRODUCING HIGH QUALITY CHOCOLATE, COMPOUND OR PASTES ETC.**

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



20L Model

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### SPECIFICATIONS

**Overall Height**

1200mm

**Overall Length**

1300mm

**Overall Width**

1000mm

**Material**

304 Stainless Steel – Bead Blasted Finish

**Output**

20L 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.

