

# CHOCOLATE PROCESSING EQUIPMENT

## CHOCOLATE REFINER CONCHES

**CHOCOLATE REFINER CONCHES ARE USED FOR PRODUCING HIGH QUALITY CHOCOLATE, COMPOUND & PASTE PRODUCTS.**

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

- 500L, 1000L, 2000L Capacities are available.
- Noise Reduction Jackets Available\*



500L – 1000L – 2000L Conches



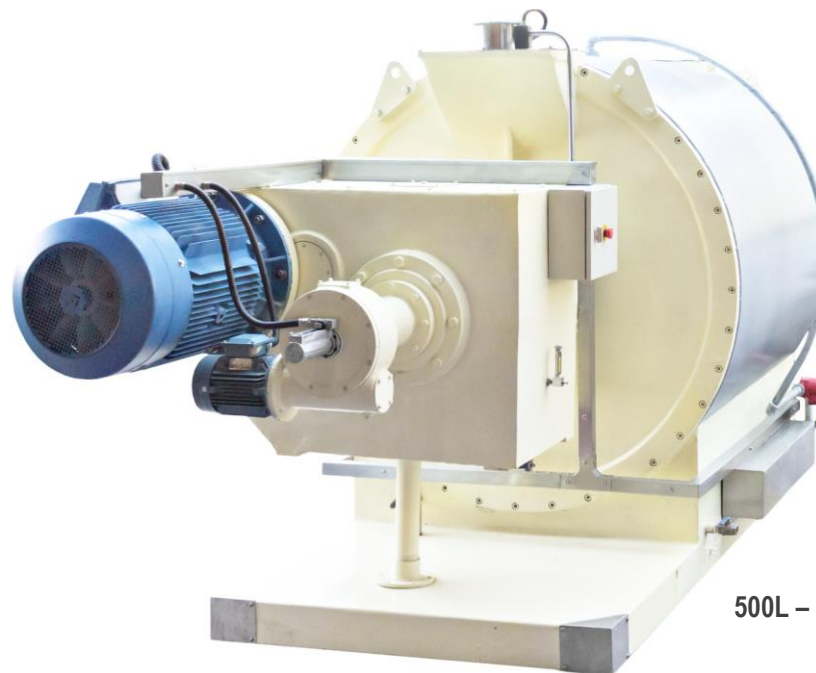
20L & 50L Conches



# CHOCOLATE REFINER CONCHES

## SPECIFICATIONS

Model:	20	50	500	1000	2000
Height	1110mm	1200mm	1850mm	1800mm	1920mm
Width	600mm	1000mm	1250mm	1350mm	1912mm
Length	920mm	1300mm	2200mm	2700mm	3040mm
Axle speed	93rpm	55rpm	33rpm	35rpm	35rpm
Weight	300kg	380kg	2600kg	3100kg	5400kg
Capacity	20 litres	50 litres	500 litres	1000 litres	2000 litres
Power	1.5kW	2.2kW	15kW	22kW	37kW



500L – 1000L – 2000L Conches

### Optional Extras:

- PLC for automated production.
- Sound Blanket.
- Magnetic Filters.

### Uses

Processing and refining chocolate can also be used to grind other articles such as nuts, wafer for a Nutella type cream.



Conche with sound blanket fitted