

PARTS :

- * One Blade
- * 6 Lines
- * One electrical heating pipe
- * Seal bar of 2 meters

CJM 20 Chocolate Conche

Main Parameter:

Model	CJM20
Maximum Capacity (L)	20
Grinding Fineness (micron)	20~25
Main Axle Rotating Speed (rpm)	93
Grinding Time (h)	8~10
Main Motor Power (kW)	1.5
Electrical Heating Power (kW)	0.6
Weight (Kg)	295
Outside Dimensions (mm)	920x600x1110

Note :
Due to keeping innovation,
the specification and
Machine pictures or color
are subject to alteration
without notice!

Introduce:

The chocolate conche (milling) machine is used for the fine grinding of cacao powder and fat, sugar powder, and etc. It is also suitable for the fine grinding of soybean flour. The fine grinding time is about 8~10 hours, the average granularity can achieve 20µm. Using electric heating.

Configuration :

Blade and lines material : 65#Mn
Electrical machine : Chinses superior brand (Xin Dali)
Electrical equipment : Chinses superior brand (Renmin)