

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



Main Parameter:

Model	CJM40
Maximum Capacity (L)	40
Grinding Fineness (micron)	20~25
Main Axle Rotating Speed (rpm)	48
Grinding Time (h)	9~12
Main Motor Power (kW)	2.2
Electrical Heating Power (kW)	1
Weight (Kg)	360
Outside Dimensions (mm)	1100x800x850

CJM 40 Chocolate Conche

PARTS :

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

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 20 μ m. Using electric heating.

Configuration :

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