



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

CJM 100 Chocolate Conche

Main parameter:

Model	CJM100
Maximum Capacity (L)	100
Grinding Fineness (micron)	20~25
Main Axle Rotating Speed (rpm)	48
Grinding Time (h)	12~16
Main Motor Power (kW)	5.5
Electrical Heating Power (kW)	2.5
Weight (Kg)	1050
Outside Dimensions (mm)	1200x1150x1050

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 12~16 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)