

CJM CHOCOLATE CONCHE (20L, 50L, 100L, 500L, 1000L, 2000L, 3000L)

- The chocolate conche (milling) machine is used for the fine grinding of cacao powder and fat, sugar powder etc.. it is also suitable for the fine grinding of soybean flour, as well as the daily used industrial chemicals for high-standard granularity. The fine grinding time is about 7~24 hours, the average granularity can achieve 20mm.

Capacity : series from 20L to 3000L
 milling time : 7~24hrs
 Fine grinding granularity : 20~25mm



CBW HOLDING TANK (50L TO 5000L)

- The chocolate holding tank is used for thermal storage of fine ground chocolate paste, so that to meet the technical request of chocolate production and the request of continuous production. This machine has functions of thermal decrease, rise and preservation.

Capacity : series from 50L to 5000L
 Diameter of tank : $\Phi 300 \sim 2000\text{mm}$

CRY OIL MELTING TANK (50L TO 3000L)

- The oil melting tank is jacket type with electrical heating or steam heating style, it is used for melting the main raw material cocoa butter or solid fat for the production of chocolate

Capacity : series from 50L to 3000L
 electrical type power : series from 2KW to 15KW
 Tank shape : Cylinder or cuboid



CCP CHOCOLATE PUMP (25C, 30C, 32C, 66C, 80C)

- The chocolate pump is special design for transporting the chocolate paste or other high oil contained mixture paste, it is jacket type with circling water warming.

Capacity : 25, 30, 32, 66, 80L/min
 Delivery lift : 8 ~ 13m
 Power : series from 0.75~2.2kW



Note :

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