

conching 1000L

conching 1000L:	1. conching 1000L 1000L 1000L 1000L 1000L 1000L; 2. conching 1000L 1000L 1000L 1000L 1000L 1000L.
conching 1000L:	conching 1000L 1000L 1000L 1000L 1000L 1000L 60days .

conching 1000L

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2. Automaticand conching 1000L 1000L
- 3.CE/ISO
4. conching 1000L

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project\\model	20L	100L	500 L capacity:	500 L capacity	1000L	1500L
capacity(L)	20	100	500	500	1000	1500
fineness(micron)	20-25	20-25	20-25	20-25	20-25	20-25
speed(rpm)	93	48	33	33	35	35
time(h)	8-10	12-16	16-22	16-22	16-22	16-22
power(kw)	1.5	5.5	15	15	22	30
weight(kg)	0.6	2.5	5	5	2 * 2	6
price (\$)	295	1050	2572	2572	3050	4850
dimensions(mm)	920 * 600 * 1110	1200 * 1150 * 1050	2465 * 1146 * 1312	2000 * 1860 * 1280	2627 * 1280 * 1520	2918 * 1650 * 1920

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conching machine

1. The conching machine is used to refine the chocolate, removing the sugar lumps and creating a smooth texture.
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conching machine

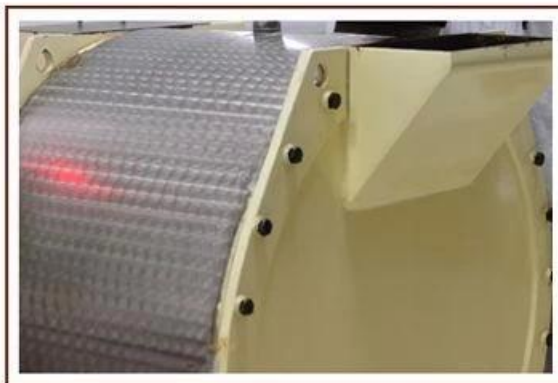
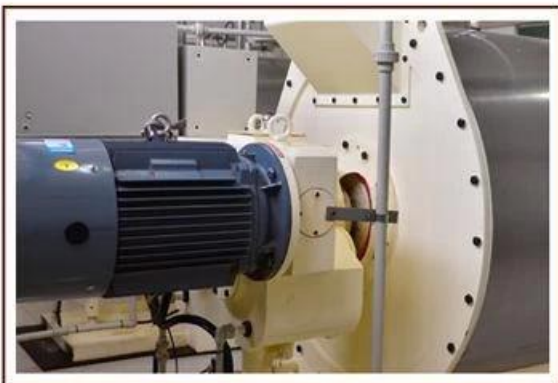
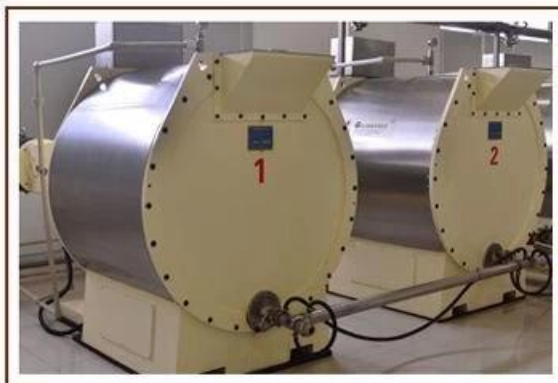
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conching machine:



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