

Technical Parameters:

Model	20L Chocolate Conche
Maximum capacity (L)	20
Grinding fitness (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)	920*600*1110

Function:

1. The machine is used in fine grinding of chocolate mass.
2. It is the main equipment in chocolate production line.

Packaging & Delivery:

1. The machine will be packed in a wooden case, avoiding unexpected damage.
2. This machine will be shipped from Shanghai port.

Service:

1. Along with the separate machines, our company also has an ability to deliver integrated solutions for the manufacture of the chocolate product.
2. Engineers are available for traveling to the customer's site overseas, in order to launch and maintain machines, as well as to provide a team training at the customer's location.

Details:



Factory:



**SUZHOU ASIA-EUROPE BRIDGE
ELECTRONIC TECHNOLOGY CO., LTD.**



Certification:

CERTIFICATES FOR QUALITY ASSURANCE

The collage displays five certification documents:

- CE (China Quality Certification Center):** A blue document with the CQC logo and Chinese text, including the name '李桂林' (Li Guilin) and the CE mark.
- CE (ITS INSPECTION & CERTIFICATION UK LIMITED):** A white document with the ICS logo and English text, including the CE mark.
- Patent Certificate:** A green document with the title '实用新型专利证书' (Utility Model Patent Certificate) and a red circular seal.
- ISO (Shanghai Zhang-Pinghua Pass Certification Center):** A yellow document with the title 'CERTIFICATE' and the ISO 9001:2008 standard, featuring ANAB and IAF logos.
- ISO (ZOHY):** A green document with the title 'CERTIFICATE' and the ISO 9001:2008 standard, featuring ZOHY and IAF logos.

Equipment variety complete, reasonable price !

Excellent quality assurance, customer service !

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