

conching process

conching process:	1. conching process 2. conching process
conching process:	conching process 60days .

conching process

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- conching process
- Automaticand conching process
- CE/ISO
- conching process

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project\\model	20L	100L	500 conching process:	500 conching process	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
conching process	0.6	2.5	5	5	2 * 2	6
weight(kg)	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

conching process

[conching](#) process, which is a critical step in the production of high-quality chocolate. This process involves the continuous mixing and rubbing of chocolate liquor and sugar to create a smooth, uniform texture. The conching process is essential for developing the desired flavor and mouthfeel of the chocolate.

Therefore, understanding the conching process is crucial for anyone involved in chocolate production. This document provides a detailed overview of the conching process, including its importance and the various factors that influence its outcome.

Conching Process

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2. The conching process is essential for developing the desired flavor and mouthfeel of the chocolate.

Conching Process

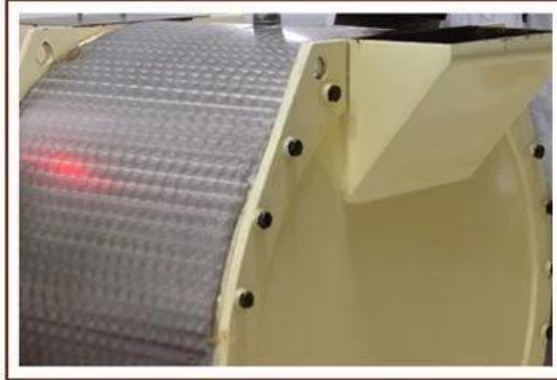
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Conching Process

The conching process involves the continuous mixing and rubbing of chocolate liquor and sugar to create a smooth, uniform texture. This process is essential for developing the desired flavor and mouthfeel of the chocolate. The conching process typically takes 20-25 hours to complete, depending on the desired texture and flavor profile.

Therefore, understanding the conching process is crucial for anyone involved in chocolate production. This document provides a detailed overview of the conching process, including its importance and the various factors that influence its outcome.

Conching Process:



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CERTIFICATES FOR QUALITY ASSURANCE				
CE	CE	Patent Certificate	ISO	ISO
Equipment variety complete, reasonable price !			Excellent quality assurance, customer service !	

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