



conching machine

1. conching machine is used to mix and homogenize the chocolate mass.
2. It is used to break down the fat and sugar particles, ensuring a smooth and uniform texture.

conching machine

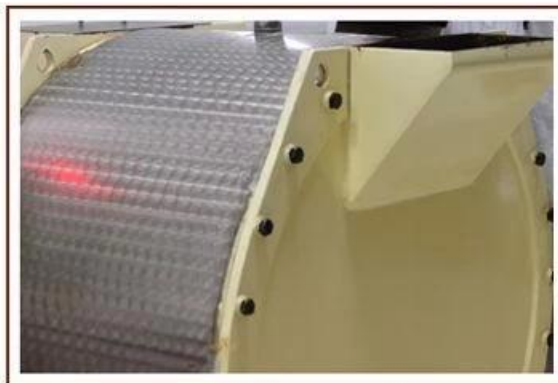
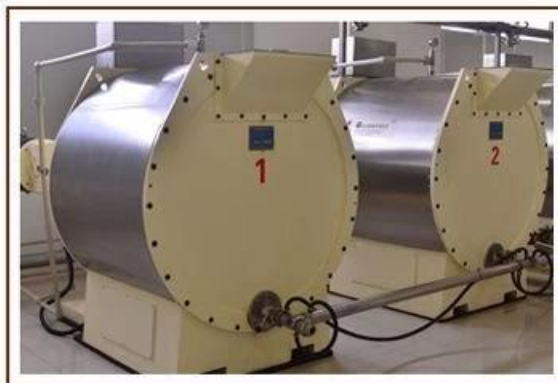
conching machine is used to mix and homogenize the chocolate mass. **conching machine**.

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conching machine is used to mix and homogenize the chocolate mass. It is used to break down the fat and sugar particles, ensuring a smooth and uniform texture. The conching process typically takes 20-25 hours, depending on the type of chocolate and the desired texture.

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# CERTIFICATES FOR QUALITY ASSURANCE

<p>CE</p> 	<p>CE</p> 	<p>Patent Certificate</p> 	<p>ISO</p> 	<p>ISO</p> 
<p>Equipment variety complete, reasonable price !</p>			<p>Excellent quality assurance, customer service !</p>	

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