

Technical Parameters:

| | |
|--------------------------------|---------------------------------------|
| Model | 100L Chocolate Conche |
| Maximum capacity (L) | 100 |
| Grinding fitness (micron) | 20-25 |
| Main axle rotating speed (rpm) | 48 |
| Grinding time (h) | 12-16 |
| Main motor power (kw) | 5.5 |
| Electrical heating power (kw) | 2.5 |
| Weight (kg) | 1050 |
| Outside dimension (mm) | 1200*1150*1050 |

Function:

The automatic chocolate grinding machine is mainly used to finely grind chocolate paste, which integrates five kinds of function. Such as: sugar grinding, coco grinding, mixing, refining and rolling.

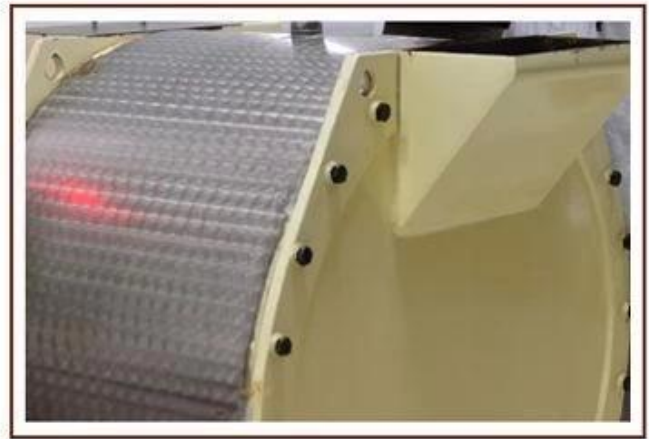
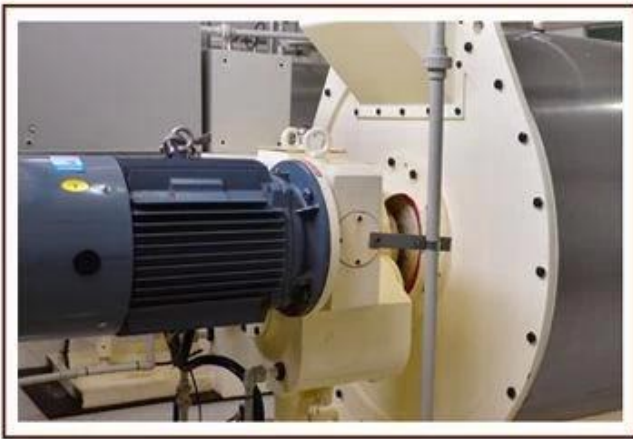
Packaging & Delivery:

1. The machine will be packed in a wooden case, avoiding unexpected damage.
2. The 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:





Certifications:



Clients Visit:

