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:





Certification:



Clients visit:

