

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:

Chocolate conche is used in fine grinding of chocolate mass, it is the main equipment in chocolate production line.

The outside material is full stainless steel. the whole machine is designed with double jacketed which allow cool water circulate, prevent the high temperature burned the chocolate.

QYJ 20 chocolate conche machine is easy to operate and move, and it does not take too much space. It is ideal machine for lab or small factory.

Packaging & Delivery:

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

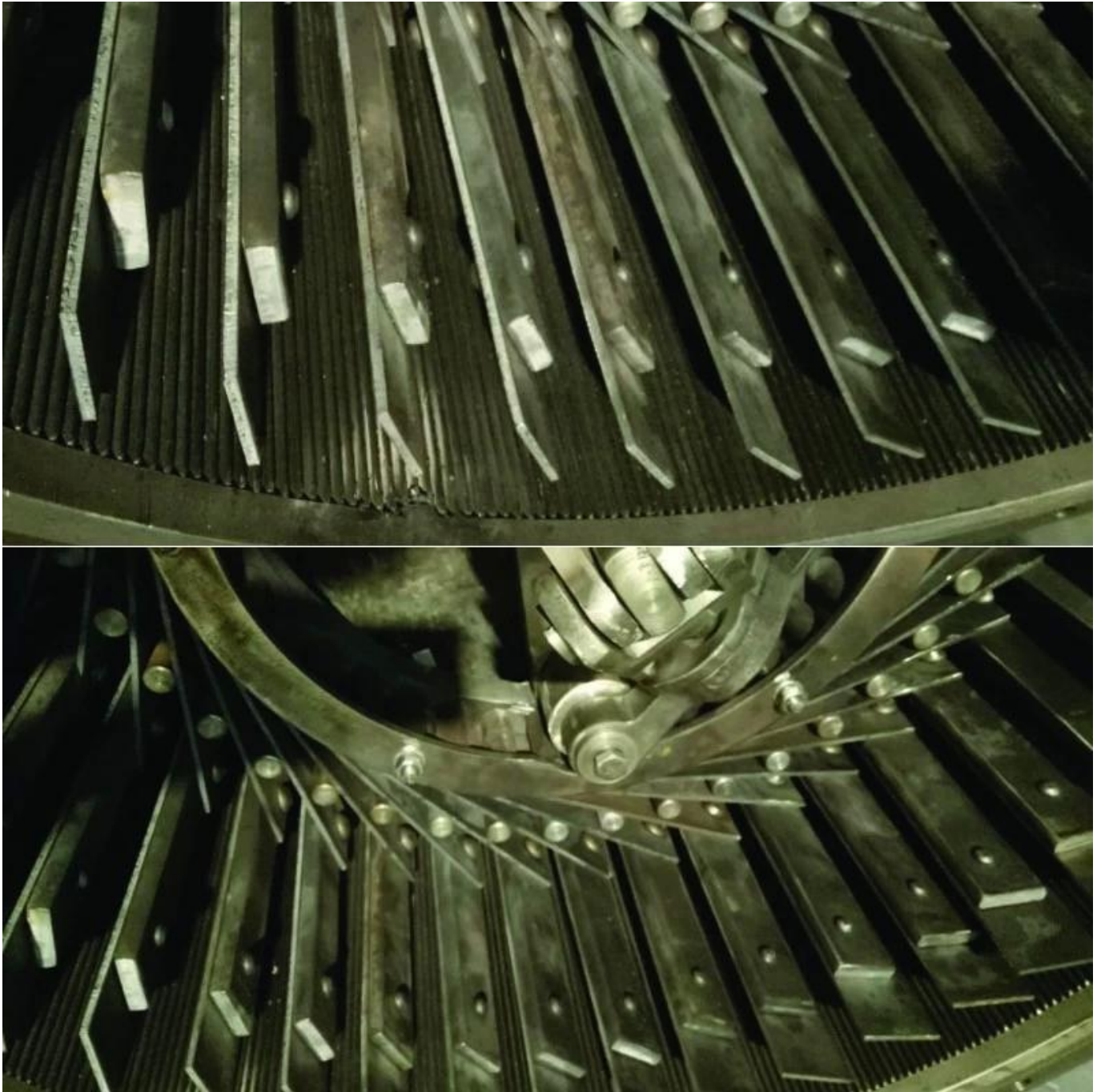
Service:

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:

