

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:



**SUZHOU ASIA-EUROPE BRIDGE
ELECTRONIC TECHNOLOGY CO., LTD.**



Certification:

CERTIFICATES FOR QUALITY ASSURANCE

The collage features five distinct certification documents:

- CE (China Quality Certification Center):** A blue document with the CQC logo and Chinese text, including the name '李桂林' (Li Guilin) and a signature.
- CE (ITS INSPECTION & CERTIFICATION UK LIMITED):** A white document with the CE mark and a signature, titled 'CERTIFICATE OF CONFORMITY'.
- Patent Certificate:** A green document with the Chinese title '实用新型专利证书' (Utility Model Patent Certificate) and a red circular seal.
- ISO (Shanghai Zhang-Pinghua Pass Certification Center):** A yellow document titled 'CERTIFICATE' for 'ISO 9001:2008' with the ANAB and IAF logos.
- ISO (ZOHY):** A green document titled 'CERTIFICATE' for 'ISO 9001:2008' with the ZOHY logo and IAF certification.

Equipment variety complete, reasonable price !

Excellent quality assurance, customer service !

Clients visit:

