

## Packaging & Delivery

Packaging Details:	1.Our chocolate conching machine small will be packed in <b>wooden case</b> ; 2.Our chocolate conching machine small will be <b>shipped by sea</b> .
Delivery Detail:	Chocolate conching machine small will be shipped <b>within 60days</b> .

## Specifications

### [1000L Automatic Chocolate Conche Machine](#)

- 1.Applied for grinding chocolate mass
- 2.Automatic and operate easily
- 3.CE/ISO
- 4.Have [video](#)

## Technical Parameters

project\model	20L	100L	500L automatic	500L manual	1000L	1500L
maximum capacity(L)	20	100	500	500	1000	1500
grinding fineness(micron)	20-25	20-25	20-25	20-25	20-25	20-25
main axle rotating speed(rpm)	93	48	33	33	35	35
grinding time(h)	8-10	12-16	16-22	16-22	16-22	16-22
main motor power(kw)	1.5	5.5	15	15	22	30
electrical heating power(kw)	0.6	2.5	5	5	2*2	6
weight(kg)	295	1050	2572	2572	3050	4850
outside dimensions(mm)	920*600*1110	1200*1150*1050	2465*1146*1312	2000*1860*1280	2627*1280*1520	2918*1650*1920

## Company Information

[We are professional chocolate production line supplier in China](#), and we aim to provide one-stop service for our customers around the world. Our technicians are pioneers in this industry, and we have R&D team for improving the technology.

Moreover, we also can provide [all kinds of chocolate packing machine](#) for our customers.

## Our Services

1. Engineers available to service machinery overseas.

2. We aim to provide one-stop service for our customers around the world including chocolate machines, chocolate production line and the design of whole chocolate factory.

## Packaging & Shipping

Our chocolate conching machine small will be packed by wooden case and shipped by sea from **SHANGHAI port**.

## attribute

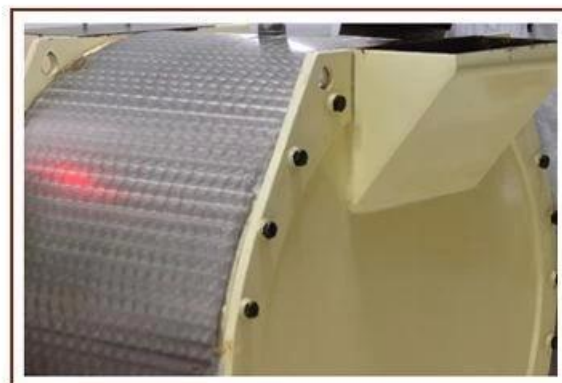
[chocolate cooling tunnel company, cooling tunnels for chocolate enrobing](#)

## Product Description

Our [chocolate conching machine](#) small is used in fine grinding of chocolate mass; after grinding, chocolate fineness will reach 20-25 micron. So it will taste so delicious and exquisite. This process will improve the flavor of chocolate greatly.

Moreover, we have more than 20 years chocolate machine production experience. Our chocolate conche quality is reliable.

## Product Details:



Factory:



Certification:

**CERTIFICATES FOR QUALITY ASSURANCE**

CE



CE



Patent Certificate



ISO



ISO



**Equipment variety complete, reasonable price !**      **Excellent quality assurance, customer service !**

Clients:



[cooling tunnels for chocolate enrobing, cooling tunnels for enrobing](#)