

CR

Conching machine

Conching machine mod. CR had been designed for satisfying at best aromatic chocolate 'transformation'.

Available models:

- **CR20LAB**
 - Capacity: 30 kg
 - Electrical supply: 400 V. triphase – 50 Hz
 - Installed power: 3,5 kW

- **CR150**
 - Capacity: 150 kg
 - Electrical supply: 400 V. triphase – 50 Hz
 - Installed power: 7 kW

- **CR300**
 - Capacity: 300 kg
 - Electrical supply: 400 V. triphase – 50 Hz
 - Installed power: 7 kW

- **CR600**
 - Capacity: 600 kg
 - Electrical supply: 400 V. triphase – 50 Hz
 - Installed power: 9,5 kW

- **CR1000**
 - Capacity: 1000 kg
 - Electrical supply: 400 V. triphase – 50 Hz
 - Installed power: 16,5 kW

- **CR2000**
 - Capacity: 2000 kg
 - Electrical supply: 400 V. triphase – 50 Hz
 - Installed power: 20 kW

CR

Conca

Here below a quick summary of the fundamental points for obtaining what above described:

1. **PLASTICIZATION:** that is to say the transformation of the product from lumpy into fluid through considerable ‘cutting’ efforts effected by a special horizontal agitator driven by a powerful motorization. In this phase air around solid particles are eliminated allowing the union with cocoa butter.
2. **DEHUMIDIFICATION and ACIDITY EXTRACTION:** in this phase, the humidity and acetic acid (due to cocoa beans fermentation) are extracted from the product. With the progressive water elimination, viscosity is gradually reduced. This phase strongly affects the creation of the aroma and fluidity of the end product.
3. **AROMA’S DEVELOPMENT:** by submitting the product to a continuous aeration, some reactions occur (Maillard reaction) which cause the transformation of many compounds present in others having pleasant taste. The continuous homogenization of the product inside the conching machine, keeping a constant temperature in addition to the listed process, it allows to get a global equilibrated aroma.



Inner conching machine

CR

Conching machine

CHARACTERISTICS:

- Completely realized in stainless steel AISI 304
- Safety protections scotch-brite finishing
- Double wall tank for thermoregulation
- Water heating unit
- Reinforced central shaft and special stirrers for granting a correct friction/homogenization of the product
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- Gear motor for controlling mixing shaft
- Hinged upper covering for making charging phase easier
- ACIDITY EXTRACTING DEVICE: air heating unit which blows hot air inside the conching machine for helping extraction
- Discharging through a manual valve
- Anti-vibration feet
- Panel control 4,3" in stainless steel AISI 304 complete with PLC for the management of all the controls:
 - Speed adjustment
 - Forward and reverse gear
 - Heating temperature control
 - N°3 conching phases where, in each phase, it is possible to regulate in a different way temperature, time, speed, rotation, direction, deacidification, air heating

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Installed power: 3,5 kW

Capacity: 30 kg

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Electrical supply: 400 V. triphase – 50 Hz

Installed power: 7 kW

Capacity: 150 kg

CR300

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Electrical supply: 400 V. triphase – 50 Hz

Installed power: 7 kW

Capacity: 300 kg

CR600

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Electrical supply: 400 V. triphase – 50 Hz

Installed power: 9,5 kW

Capacity: 600 kg

CR1000

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Example of CR1000 complete with filter and pump

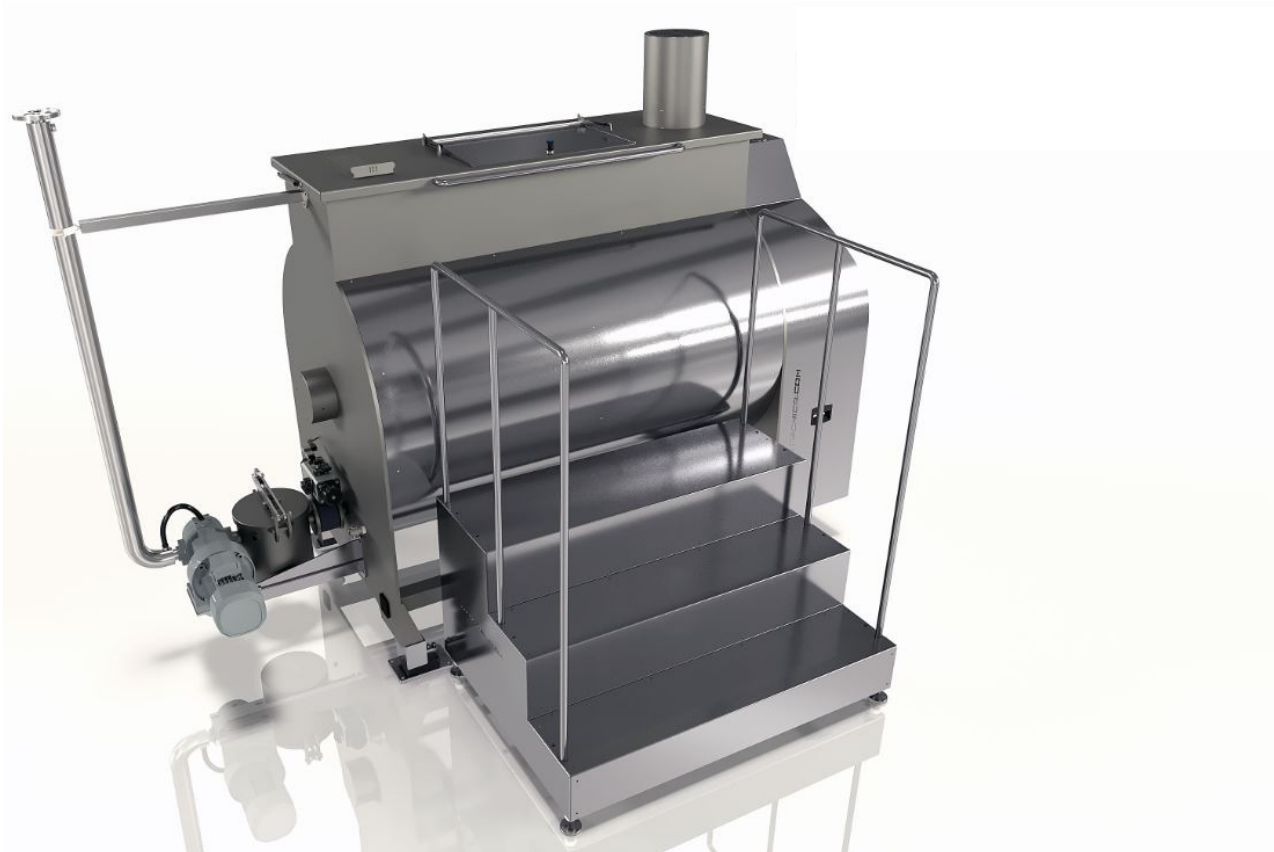
Electrical supply: 400 V. triphase – 50 Hz

Installed power: 16,5 kW

Capacity: 1000 kg

CR2000

Conching machine



Example of CR2000 complete with filter, pump and pipeline

Electrical supply: 400 V. triphase – 50 Hz

Installed power: 20 kW

Capacity: 2000 kg