

# CR20LAB

Conching machine



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

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.

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## Conching machine

Capacity : 30 kg

- completely realized in stainless steel AISI 304, electro-welded structure with lateral side thickness 10mm, inner and external tank 2mm. Micro shot peening finishing.
- Safety protections scotch-brite finishing
- Double wall tank for thermoregulation
- N° 1 water heating unit
- Reinforced central shaft and special stirrers for granting a correct friction/homogenization of the product
- Speed control of the 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 2''
- Anti-vibration feet
- Panel control in stainless steel AISI 304 complete with PLC and touch screen for the management of all the controls:
  - speed regulation
  - ahead and back gear
  - heating temperature regulation
- n° 3 conching phases in which for each phase it is possible to regulated temperature, time, speed, rotation sense, acidity extraction device/ventilation and air heating



**Electrical supply:** 230V – 60 Hz  
**Installed power:** 3 kW approx.  
 UL Approved