



CAO B3000

CAO B3000 installation for the fine grinding, mixing and conching of chocolate, coatings, compounds and bread spreads. The combination of a ball mill and a mixer/conche is designed to perform mixing, grinding and conching of the ingredients simultaneously.

Capacities up to 600 kg/h.

研磨精炼系统CAO B3000型系为可可液块、纯巧克力、代脂、被覆料、包浆、抹酱等之混合、研磨、及精炼而设计。以一台球磨机与一台精炼缸组合，可同时提供混合、研磨、及精炼之功能。

最大产能 600公斤/时。



chococon

chococon installation for the fine grinding, mixing and conching of chocolate, coatings, compounds and bread spreads. The combination of a ball mill and a mixer/conche is designed to perform mixing, grinding and conching of the ingredients simultaneously.

Capacities of 170 kg/h.

研磨精炼系统 chococon型系为可可液块、纯巧克力、代脂、被覆料、包浆、抹酱等之混合、研磨、及精炼而设计。以一台球磨机与一台精炼缸组合，可同时提供混合、研磨、及精炼之功能。

最大产能 170 公斤/时。



CAO B5

CWC 5

CAO B5 installation for the mixing and fine grinding of small batches of chocolate and chocolate related masses in combination with CWC 5 for the conching of chocolate masses. Both machines are designed for the use in laboratory environment.

Batch capacity is 5 kg.

球磨机CAO B5系为小批量可可液块、纯巧克力、代脂、被覆料、包浆、抹酱之精磨而设计。

与精炼机CWC 5 并用，则可进一步对浆料执行精炼。

以上机种皆为实验室规模而设计。

批次产能皆为5公斤。



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caotech
grinding technology

荷兰巧克力研磨科技公司

fine grinding
of COCOA
and chocolate

可可液块及巧克力研磨专家

www.caotech.com



CAO 3000

Attrition ball mill type **CAO 3000** for the fine grinding of cocoa liquor, chocolate and compound coatings.

Capacities for cocoa liquor grinding up to 3.500 kg/h. Capacities for chocolate and compound coatings up to 1.500 kg/h.

球磨机 **CAO 3000** 型系为可可液块、纯巧克力、代脂、披覆料、包浆、抹酱等之精磨而设计。

精磨可可液块之最大产能为 3,500 公斤/时。

精磨纯巧克力或代脂之最大产能为 1,500 公斤/时。



CAO 2000

Attrition ball mill type **CAO 2000** for the fine grinding of cocoa liquor, chocolate and compound coatings.

Capacities for cocoa liquor grinding up to 2.500 kg/h. Capacities for chocolate and compound coatings up to 1.200 kg/h.

球磨机 **CAO 2000** 型系为可可液块、纯巧克力、代脂、披覆料、包浆、抹酱等之精磨而设计。

精磨可可液块之最大产能为 2,500 公斤/时。

精磨纯巧克力或代脂之最大产能为 1,200 公斤/时。



CAO 1000

Attrition ball mill type **CAO 1000** for the continuous fine grinding of cocoa liquor.

Capacities up to 1.200 kg/h.

球磨机 **CAO 1000** 型系为可可液块之精磨而设计。

精磨可可液块之最大产能为 1,200 公斤/时。



CAO B2000 CHOC

CAO B2000 CHOC installation for the fine grinding, mixing, weighing and conching of chocolate, coatings, compounds and bread spreads.

Capacities of 500 kg/h.

CAO B2000 CHOC 流水线系为纯巧克力、代脂、披覆料、包浆、抹酱等之全自动配料、混合、精磨、精炼而设计。

最大产能 500 公斤/时。



CAO 3000 In-Line

CAO 3000 In-Line installation for the continuous fine grinding of cocoa liquor, chocolate, coatings, compounds and bread spreads.

Capacities of 3.500 kg/h.

连续研磨系统 **CAO 3000 In-Line** 型系为可可液块、纯巧克力、代脂、披覆料、包浆、抹酱等之连续式精磨而设计。

最大产能 3,500 公斤/时。

CAO B3000-CHOC DUO installation for the automatic weighing, mixing and batch wise fine grinding of chocolate and chocolate related masses.

Capacities up to 1.100kg/h.

双子星球磨系统 **CAO B3000-CHOC DUO** 系专为自动称重、混合、以及批次式精磨纯天然可可脂、代可可脂、披覆浆料、包浆、抹酱等而设计。

标准产能 1,100 公斤/时。



CAO B3000-CHOC DUO



CAO 3000 CHOC In-Line

CAO 3000 CHOC In-Line installation for weighing, mixing and continuous fine grinding of chocolate, coatings, compounds and bread spreads.

Capacities up to 2.000 kg/h.

连续研磨系统 **CAO 3000 CHOC In-Line** 型系为纯巧克力、代脂、披覆料、包浆、抹酱等之连续称料、混合、精磨、精炼而设计。

最大产能 2,000 公斤/时。



Beater Blade Mill PG 6000

Beater Blade Mill PG 6000 for the continuous pregrinding of high fat content seeds and nuts e.g. cocoa nibs and hazelnuts.

Capacities up to 6.000 kg/h.

切割式研磨机 **Beater Blade Mill PG6000** 型系为含高油脂果仁如可可豆、榛果或杏仁等之连续预磨而设计。

最大产能为 6,000 公斤/时。

.... 专业的选择! ... the professional choice!