

CHOCOCON (250)

CHOCOLATE/COMPOUND PROCESSING UNIT

纯巧克力/代可可脂 低转速细磨精炼一体机

专为纯天然可可脂、代可可脂、披覆浆料、包浆、抹酱等之批次式低转速研磨而设计



Technical data

Installed power	24,7 (28,2) kW
Coldwater consumption	2,5 m ³ /h [15-20 °C]
Weight	2.500 (2.750) kg
Dimensions	2500x1700x2100 mm

技术参数

装置电源	24.7 (28.2) 千瓦
冷却水	2,5米 ³ /时 (15-20 °C)
设备重量	2.500 (2.750) 公斤
设备尺寸	2500x1700x2100 毫米

caotech
grinding technology

荷兰巧克力研磨科技公司

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The installation type **CHOCOCON (250)** is specially designed for the mixing, fine grinding and conching of chocolate, coatings, compounds and bread spreads.

This ball mills, a low speed agitated type, developed for heat sensitive masses has a unique configuration between grinding shaft, grinding tank and grinding media, resulting in an optimum use of the grinding efficiency. A rotary lobe pump, a horizontally positioned ingredient mixer/conche and extraction device have been attached to the mill. The extraction device is used for the reduction of moisture content and offer flavours. This combination is designed to perform grinding, mixing and conching of the ingredients simultaneously.

These features result in:

- No foundations, limited floor space
- Low speed agitating, no wear, no taste of metal
- Low energy consumption
- Large grinding surface, fast and efficient grinding
- Low maintenance costs
- Constant product quality
- Better particle size distribution than Refiner Conche
- Longer shelf life
- Minimum manpower required
- End-fineness can be up to 17~18 microns

Above mentioned advantages results in a fast return on investment.

The batch capacity of this installation is 500 kg and the process time to obtain an end-fineness of 22 - 25 microns is about 3 hours in case crystal sugar (1.2 mm) is used as an ingredient (2 hours, CHOCOCON 250). Fineness of even 17~18 micron can be achieved in a longer grinding time. When powdered sugar is used, the process time can be reduced considerably.

低转速细磨精炼一体机 **CHOCOCON (250)** 专为自动混合、细磨及精炼纯天然可可脂、代可可脂、披覆浆料、包浆、抹酱等而设计。

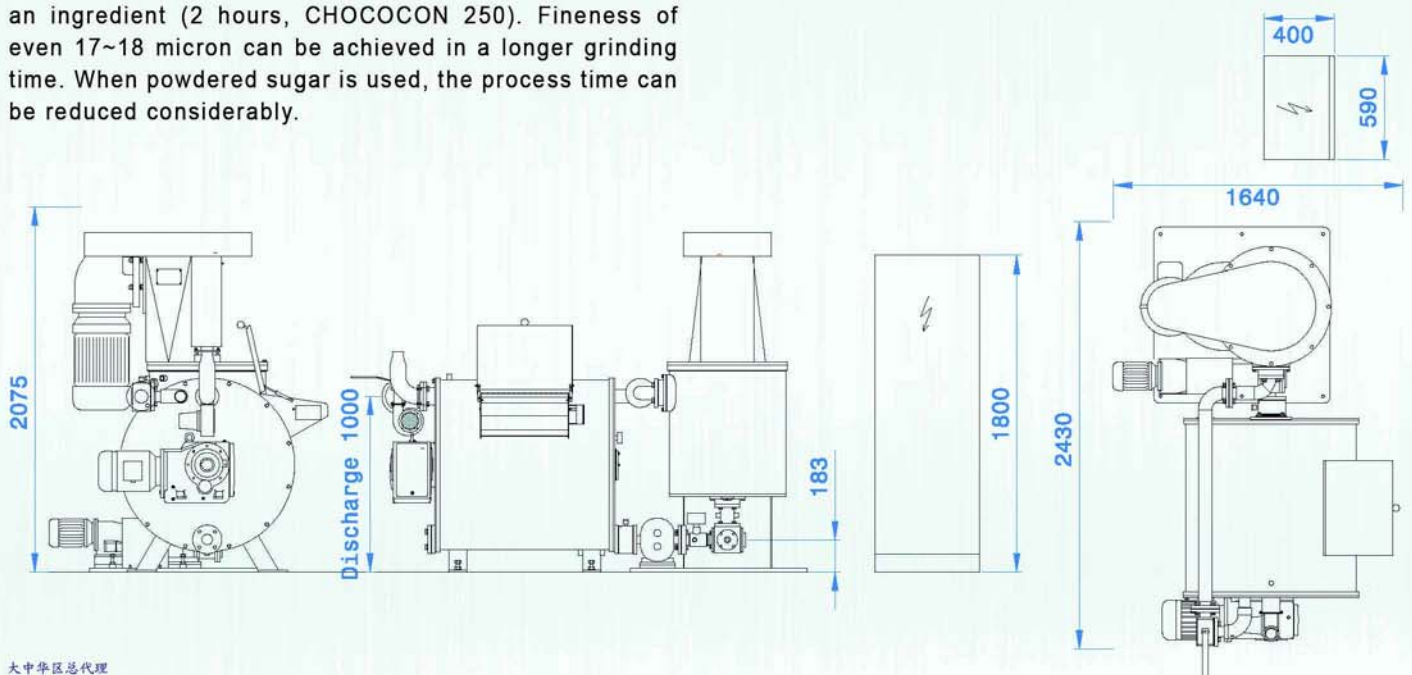
此低转速细磨精炼一体机系专为对温度敏感之产品而设计。研磨缸、研磨主轴及研磨介质经最佳搭配组合，因而提供最佳研磨效率。球磨机配套一台转子泵、一台卧式安装之混合精炼机及排气装置。这些系统配套是专为同时混合、细磨及精炼而设计，不但可降低浆料中的水份，还可改善产品风味。

本系统之特色：

- 设备不需地基，立式安装，占地面积小。
- 钢珠不参与研磨，无金属残留，符合食品安全及卫生要求。
- 转速低，产生摩擦热极低，冷却能耗极低。
- 研磨面积大，效率远高于传统精磨缸。
- 维护需求极低，维护成本低。
- 产品质量稳定。
- 改善传统精磨缸粒径分布不均的问题。
- 有效延长产品保质期。
- 自动化制程，研磨效率极高，对人力需求低。
- 最终细度可达17~18微米。

以上优点总的奠定了本系统投资回收快的特点。

此低转速细磨、精炼一体机 **CHOCOCON** 之批次研磨量约为500公斤，当使用砂糖(直径不超过1.2毫米)为原料，目标细度为22~25微米时，需时约3~4小时。只需稍加延长研磨时间，最终细度可达17~18微米。如使用糖粉作原料时，批次研磨时间更可大幅缩短。



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