

CHOCOCON - CHOC

DRY-CONCHE / BALL MILL REFINER for the dry and wet conching
mixing and fine grinding of chocolate, coatings and compounds

细磨、干、湿精炼一体机 专为天然可可脂、代可可脂
批次式低转速研磨及 干、湿精炼两用而设计



Technical data

Installed power	: 28.2 kW	Coldwater consumption	: 2.5 m ³ /hr
Air consumption	: ~50 NI/hr	Cold water temperature	: 15-20 °C
Air pressure	: 6 - 8 bar	Warm water consumption	: 0.5 m ³ / hr
Weight	: 2,750 kg	Warm water temperature	: 40-45 °C

技术参数

装置电源	: 28.2 仟瓦	冷却水用量最大	: 2.5 立方米/时
压缩空气用量最大	: ~50 公升/时	冷却水温	: 15 ~ 20 °C
空压	: 6 ~ 8 大气压	保温水用量	: 0.5 立方米/时
设备重量	: 2,750 公斤	保温水温	: 40 ~ 45 °C

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荷兰巧克力研磨科技公司

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CHOCOCON-CHOC dry and wet conche / ball mill refiner

纯巧克力/代可可脂 低转速细磨及干、湿精炼一体机

专为纯天然可可脂、代可可脂、披覆浆料、包浆、抹酱等之批次式研磨而设计

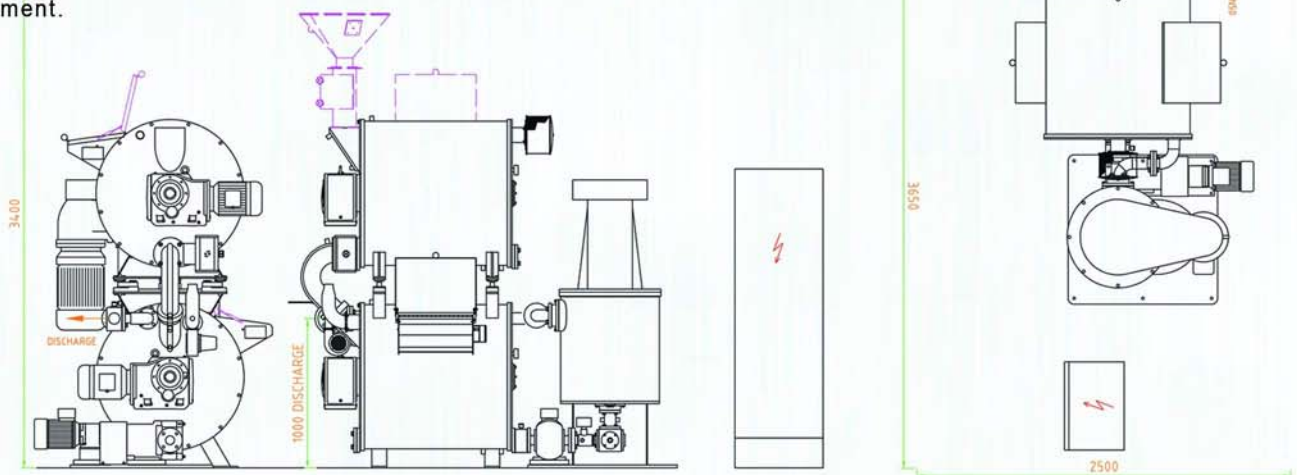
The installation type **CHOCOCON-CHOC** is specially designed for the mixing / dry conching and fine grinding of chocolate, coatings, compounds and bread spreads. The dry pre-conche is designed for conching masses on low fat percentage and the wet conche designed for conching masses on high fat percentage. The ball mill, a low speed agitated type, developed for heat sensitive masses has a unique configuration between grinding shaft, grinding tank and grinding media, giving an optimum use of the grinding efficiency. This combination is designed to perform dry conching, mixing, grinding and wet conching of the ingredients simultaneously.

The batch capacity of the CHOCOCON-CHOC is 500 kg and the grinding time to obtain an end-fineness of 22 - 25 microns will be some 3-4 hours if granulated sugar (1.2 mm) is used as an ingredient. 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.

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
- Small batches
- Better yield value
- Low maintenance costs
- Constant product quality
- Better particle size distribution than traditional 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.



低转速细磨、干、湿精炼两用一体机 **CHOCOCON-CHOC** 专为自动混合、细磨及干、湿式精炼纯天然可可脂、代可可脂、披覆浆料、包浆、抹酱等而设计。干式精炼功能系专为低脂配方而设计，而湿式精炼功能系专为高脂配方而设计。此低转速细磨、干、湿精炼两用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。这些系统配套是专为同时混合、细磨及执行干式及湿式精炼而设计，不但可降低浆料中的水份，还可改善产品风味。

此低转速细磨、干、湿精炼两用一体机之批次研磨量约为 500 公斤，当使用砂糖(直径不超过1.2 毫米)为原料时，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。

本系统之特色：

- 设备不需地基，立式安装，占地面积小。
- 转速低，钢珠不参与研磨，无金属残留，更符合食品安全及卫生要求。
- 转速低，产生磨擦热极低，冷却能耗极低。
- 研磨面积大，效率远高于传统精磨缸。
- 可进行小批量研磨。
- 改善浆料流动性。
- 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。

以上优点总的垫定了本系统投资回收快的特点。

大中华区总代理



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