

DC 1000 DRY CONCHE

The dry conche type **DC 1000** is specially designed for the dry conching of chocolate, coatings, compounds and bread spreads at lab scale sizes.

For the dry conching of chocolate and chocolate related masses, this conche will remove volatile acids and moisture from the mass. The viscosity, yield value and moisture content will decrease up to 0.5% and in some cases even to 0.7%. As a result, shelf life is increased and saving of cocoa butter can be up to 2 % because of lower viscosity / yield value.

The capacity of the **DC 1000** depends on moisture content and desired flavour of the chocolate mass to be conched.

These features result in:

- No foundations, limited floor space
- Low energy consumption
- Low maintenance costs
- Constant product quality
- Good moisture reduction, Longer shelf life
- Better yield value
- Small batches
- No experienced manpower required.

干式精炼机 DC 1000

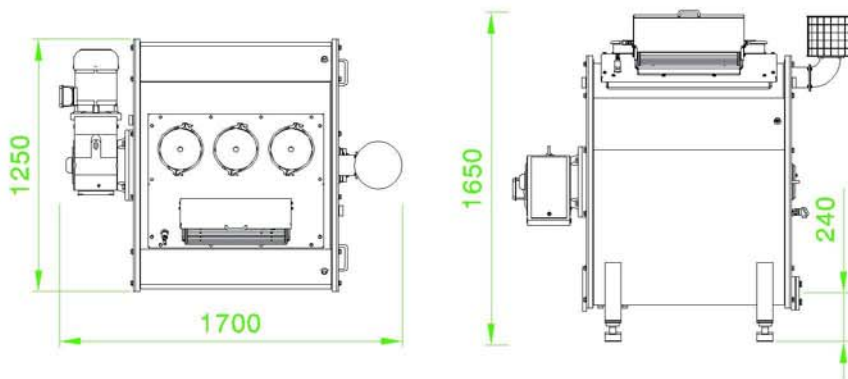
干式精炼机 **DC 1000** 系专为纯天然可可脂、代可可脂、披覆浆料、包浆、抹酱等小量批次式精炼而设计。

本系统可以有效去除浆料中具挥发性异味、酸味、及水份。视配料中水份及拟生成之巧克力风味而定，浆料中水份可降低 0.5 %，在某些配方中甚至可降低 0.7 %。不但延长了产品保质期，改善了产品风味，更因降低了浆料黏度，还可节省最多大约 2 % 的油用量。

干式精炼机 **DC 1000** 之产量，视配料中之水份含量，以及拟生成之巧克力风味而定。

本系统之特色：

- 设备不需地基，立式安装，占地面积小。
- 能耗极低。
- 维护需求极低，维护成本低。
- 产品质量稳定。
- 优质除水效果，有效延长产品保质期。
- 改善浆料流动性。
- 可进行小批量精炼。
- 自动化制程，无需专业技术人员。



TECHNICAL DATA

Installed Power	: 7,5 kW
Air Consumption	: ~50 NI/h
Air Pressure	: 6 ~ 8 bar
Warm Water Consumption	: 1 m3/hr
Warm Water Temperature	: 60 ~ 70°C
Dimensions	: L 1.700 x W 1.250 x H 1.650
Machine Net Weight	: 2000 kg
Standard Power Supply	: 400 V (+/-10%), 3 ph, 50 cycles

*All technical data subject to alteration without prior notice.

技术参数

装置电源	: 7.5 仟瓦
压缩空气	: ~50 NI/h
空 压	: 6 - 8 bar
热水用量	: 1 立方米/时
热水温度	: 60 ~ 70 °C
设备尺寸	: 长1,700 x 宽1,250 x 高1,650
设备重量	: 2000 公斤
标准电源	: 400 伏(+/- 10 %), 三相, 50 周

*最终出厂配置可能因微小改进而有所不同