



500-1000L High-Grade Chocolate Conche Refiner Machine, Refining Mixing Chocolate Conching Machine

Specifications :

keyword	Chocolate conche, chocolate refiner, ball mill machine, chocolate paste making machine, chocolate refining machine, chocolate conching machine
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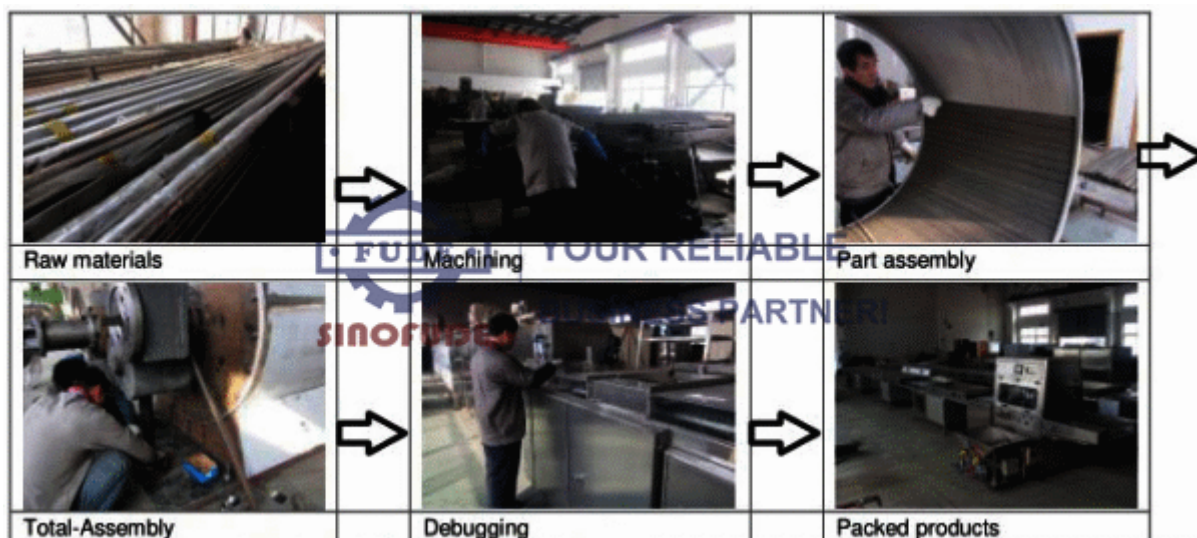
Detail Introduction :

Chocolate Conche refiner Machine

SINOFUDE New Developed The chocolate (Conche) milling machine is one of the major equipment which is used for the fine grinding of chocolates, and it is also suitable for the fine grinding of soybean flour, as well as the daily used industrial chemicals for high-standard granularity. The fine grinding time is about 16~22 hours, the average granularity can achieve 20-25 micron. This machine has many merits such as tight structure, easy operation, convenient maintenance, little one-off investment, and so on. It is the key equipment for the fine grinding of chocolate paste materials in the chocolate production line. And it is suitable especially for the technical request of chocolate and candy factory.







Parameter:

Model	CJM500	CJM1000
Maximum capacity(L)	500	1000
Grinding Fineness(micron)	20~25	20~25
Main Axle Rotating Speed(rpm)	33	35
Grinding time(h)	16~22	16~22
Main motor power(kW)	15	18.5
Electrical heating power(kw)	5	6
Weight(kg)	2872	4050
Outside dimensions(mm)	2100×1860×1280	2827×1280×1520





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Configuration?

Blade and lines material?65#Mn

Electrical motor: Chinses superior brand

Electrical components: Chinses superior brand

Model	CJM2000	CJM3000
Maximum capacity(L)	2000	3000
Grinding Fineness(micron)	20~25	20~25
Main Axle Rotating Speed(rpm)	35	35
Grinding time(h)	16~22	16~22
Main motor power(kW)	42	55
Auto tighten power (kW)	1.1	1.1
Tighten style	Electric tighten	
Water pump power(kW)	0.5	0.5
Electrical heating power(kw)	9	9
Weight(kg)	5300	8500
Outside dimensions(mm)	3320×2000×1950	4200×2000×1950