

CONCA

Compact dimensions • Ideal for the medium to large workshop and chocolateries • Mixer designed for the perfect homogenization of the chocolate • Programs can be personalised by the operator

A fundamental element to complete the chocolate transformation process as it removes the negative “acidity” and any residual humidity, hence maximising the quality of the transformed product. The mixer, located at the centre of the heated tank, has the task of continually mixing the chocolate, oxygenating it in order to obtain, within a working cycle of 8 to 12 hours, a homogeneous and flawless mixture. The processing program can be personalised by the operator. The machine’s frontal touch screen has four distinct categories: duration, temperature, emulsion intensity and oxygenation via a variable flow of air.

TECHNICAL DATA

Electrical specification: 220V single phase 50Hz
Required power: 3.5 kW 16A - 3 poles
Tank capacity: 60 Kg
Duration of production cycle: 8-12 hours
Dimensions: 1150 mm (H), 670 mm (W), 800 mm (D)

