

CONCA100

Melting mixer for chocolate bean to bar production

conca

conca 100



The new model of CONCA 100 features a greatly improved system for mixing the chocolate, thanks to an innovative inertial rotary system which, in addition to the usual rotation of the stirrer, adds a second and simultaneous orbital rotation. This method of conching produces a final product with incomparable aromatic notes.



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 **Conca 100**

Electrical specification: 400V three phases 50Hz
Required power: 4 kW - 16A - 5 poles
Tank capacity: 100 Kg
Dimensions: d. 920 mm, w. 625 mm, h. 1200 mm (1400 mm with lid open)

