



Conca 100 is 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.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 625x920x1400
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[L] 100
N° swivelling wheels	4

Electrical characteristics

Total installed power	[kW] 4
Supply voltage	[VAC] 400
Number of phases	3
Frequency	[Hz] 50 / 60
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 5 poles

Process features

Work cycle duration	[h] 8 / 12
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