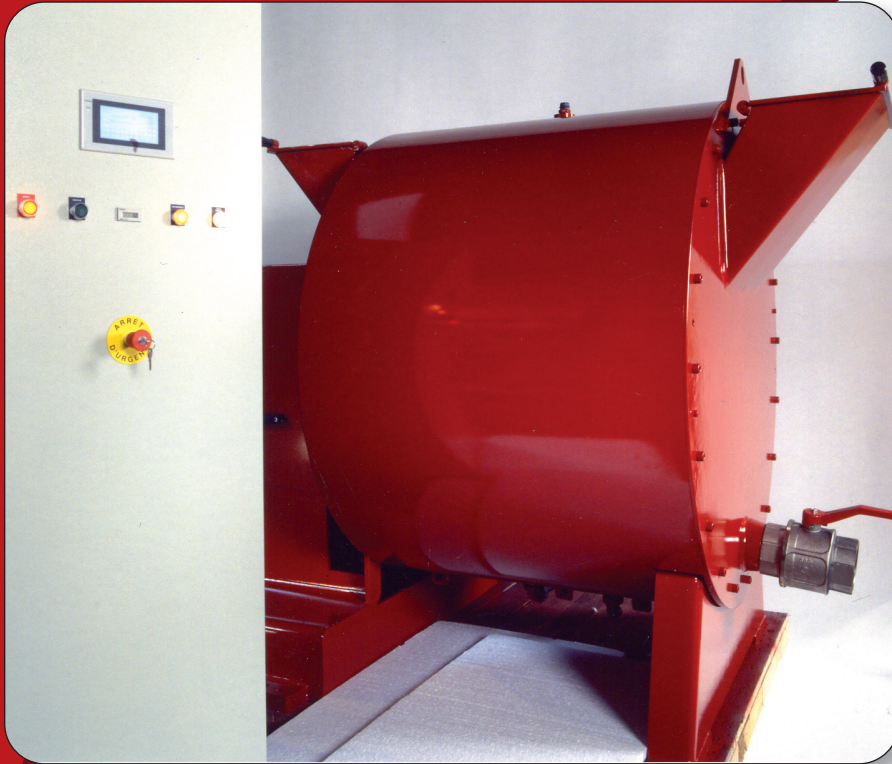


Universal Grinder Mixer



Single operation is enough to obtain the chocolate paste, what allows the use of only machine instead of 4: Mill-Grinder-Mixer-Conche.

- The user only has to fill the machine with cocoa grains, granulated sugar, and cocoa butter and let the machine run during a certain time depending on the fineness and conching required (optional).

That is to say the following types:

- 600 to 1000 kg: between (about) 8 and 36 hours
- 200 kg: between 8 and 14 hours
- 40 kg: between 4 and 6 hours

The working temperature can be adjusted.

The machine grinds and conches the chocolate as finely as the usual processes.

Advantages:

- minimum investment
- minimum bulk (one machine instead of 4).

