

PRODUCT SIZE AND CHOCOLATE PRODUCTION RATE

- VSCM500005 Machine

PRODUCT SIZE	0-3 mm	3-5 mm	X > 5 mm
TOTAL PRODUCT RATIO	10-20 %	70-80 %	5-10 %

- VSCM500008 Machine

PRODUCT SIZE	0-4 mm	4-8 mm	X > 8 mm
TOTAL PRODUCT RATIO	10-20 %	70-80 %	5-10 %

- VSCM500010 Machine

PRODUCT SIZE	0-8 mm	8-12 mm	X > 12 mm
TOTAL PRODUCT RATIO	10-20 %	70-80 %	5-10 %

- HSCM500005 Machine

PRODUCT SIZE	0-3 mm	3-5 mm	X > 5 mm
TOTAL PRODUCT RATIO	5-15 %	75-85 %	5-10 %

- HSCM500008 Machine

PRODUCT SIZE	0-4mm	4-8 mm	X > 8 mm
TOTAL PRODUCT RATIO	5-15 %	75-85 %	5-10 %

- HSCM500010 Machine

PRODUCT SIZE	0-8 mm	8-12mm	X > 12 mm
TOTAL PRODUCT RATIO	5-15 %	75-85 %	5-10 %

*All Values are based on optimum temperature, hardness and Chocolate Recipe compositions.

*On request, testing and a more accurate calculation of productivity are carried out, depending on the specifics of the client's production.



ELECTRICAL POWER	MAIN MACHINE POWER - 2.5 kW
VOLTAGE	400 V , 3 PHASE, 50 Hz
CONTROL PANEL VOLTAGE	220 VAC
WEIGHT	450 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 1150 mm X LENGTH 1600 mm X HEIGHT 1500 mm
ADDITIONAL OPTIONS	WHEELS OR ADJUSTABLE FEET
SEPARATION UNIT	AUTOMATIC VIBRATORY SEPARATION SYSTEM

2.1 | STONE CHOCOLATE MACHINE

- Stone Chocolate Machines are divided into 2 types as horizontal and vertical.
- The Vertical Stone Chocolate Crushing Machine for production of Couverture or Ganache chocolates with manual feeding.
- The Horizontal Stone Chocolate Crushing Machine has 2 apparatus and can be used both in manual mode and in automatic mode.
- The horizontal machine is equipped with a spreading apparatus, which allows the chocolate to be crushed automatically. The spreading apparatus is connected at the inlet of the Cooler (Cooling Tunnel) and the Pebble Crushing Machine is connected at the outlet of the Cooler. This arrangement ensures automatic crushing of the chocolate pebbles.
- The chocolate blocks are manually dropped into the appropriate grinding channel on the machine. The horizontal machine automatically breaks the chocolate blocks on the crusher.
- The sifting process consists of 2 types of separation units, ensuring the division of chocolate into 3 or 4 groups.
- More detailed information about the separation units can be found in a separate relevant brochure.
- Chocolate Pebble Crushing Machine is ideal for confectionery, cake and ice cream producers.

MACHINE MODEL	PRODUCTION CAPACITY	FEEDING TYPE	MAIN PRODUCT DIMENSION	CHOCOLATE THICKNESS
VSCM500005	95-205 kg/h	Manuel	3-5 mm	3-4 mm
VSCM500008	205-305 kg/h	Manuel	4-8 mm	4-6 mm
VSCM500010	305-410 kg/h	Manuel	8-12 mm	6-8 mm
HSCM500005	95-350 kg/h	Manuel & Continuous	3-5 mm	3-4 mm
HSCM500008	205-520 kg/h	Manuel & Continuous	4-8 mm	4-6 mm
HSCM500010	305-695 kg/h	Manuel & Continuous	8-12 mm	6-8 mm

