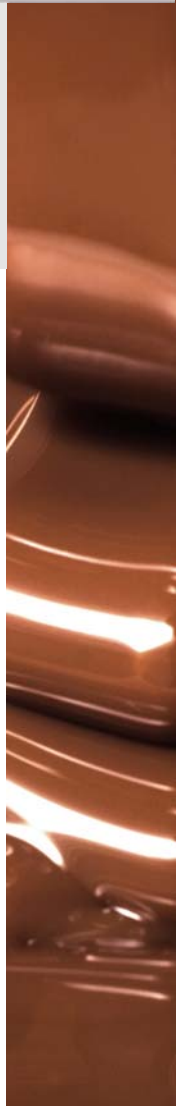


**CHOCOLATE
PREPARATION****ALPHA**

Horizontal conching machine with a single stirrer

**STANDARD FEATURES**

Suitable for the final processing of the refined chocolate powder (surrogates and creams, too), for conversion into finished product.

The inlet product is refined chocolate powder, with fat content of 25 to 29% and grain size of 18 to 20 μm ; the output product is a mass of fluid chocolate, homogeneous, adapted to be used in subsequent operations of storage and moulding.

Drive system electromechanically controlled for the main movements and pneumatically controlled for the product discharge valve, the damper of product loading and the ventilation system.

Rotation speed of the stirrer adjusted by an inverter, automatically managed by the PLC in order to keep constant the absorbed power to the set limit value.

Touch-screen control panel for the setting and monitoring of working parameters, recipes and alarms, such as the temperature of the product and thermostating water, active power absorbed by the control motor of the stirrer in the various phases of conching, sequence of the working times, the sequence and the quantity of added fat and lecithin.

Thermoregulation unit included.

Available also in stainless steel execution.

OPTIONALS

Geared discharge pump with lined body for the temperature control.

Lecithyn dosing pump (called DOXALE) with adjustable capacity between 26 and 260 l/h, for the proper control of dosing lecithin.

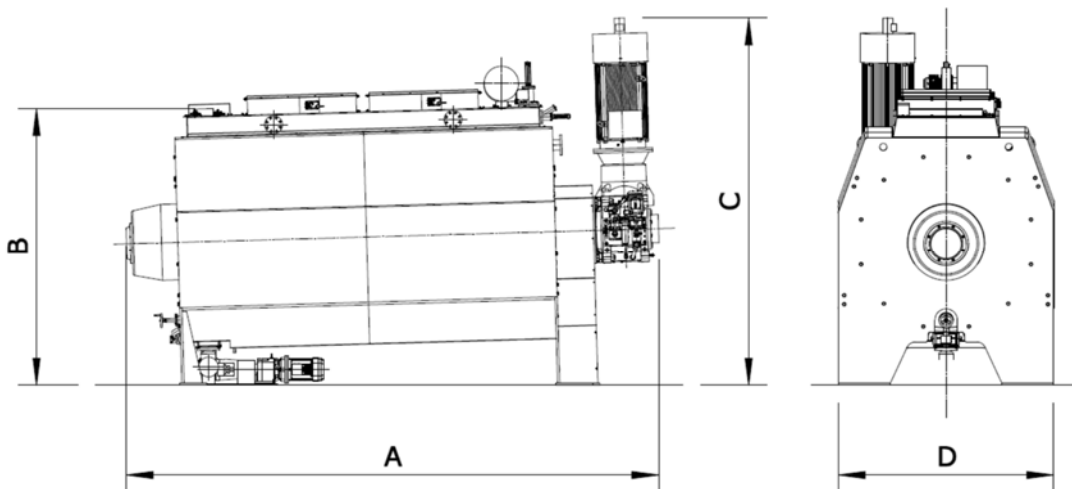
Cocoa butter dosing pump (called DOXABU) with adjustable capacity between 150 and 1500 l/h for the proper control of dosing cocoa butter.

TECHNICAL DATA

TECHNICAL DATA		ALPHA 1	ALPHA 3	ALPHA 4,5	ALPHA 6
Efficiency	%	98	98	98	98
Loading capacity	kg	1.000	3.000	4.500	6.000
Weight (without product)	kg	5.900	11.450	15.000	18.000
Total installed power	kW	35	100	140	180
Cold water consumption (at 20C)	l/h	10.000	21.000	27.000	32.000
Warm water consumption (at 50-60°C)	l/h	500 - 1.000	500 - 1.000	500 - 1.000	500 - 1.000
Compressed air consumption (at 5-6 bars)	NI/h	300	300	300	300
Steam consumption 4-8 bar	kg/	50	100	145	180

Different sizes are available

DIMENSIONAL SCHEME



		A	B	C	D
ALPHA 1	mm	3.528	1.900	1.960	1.350
ALPHA 3	mm	4.910	2.663	3.274	2.000
ALPHA 4,5	mm	5.380	2.864	3.687	2.200
ALPHA 6	mm	6.190	2.969	3.920	2.400

