

**CHOCOLATE
PREPARATION****HOMEGA****Two Shaft Horizontal Conches****STANDARD FEATURES**

A complete range of two shafts horizontal conches, with high yield and capacity, enhancing rheological and organoleptic qualities of chocolate masses.

- Removal of moisture and volatile undesired elements.
- Covering of solid particles with free cocoa butter dispersion.
- Solid particles shape chamfering and soft de-agglomeration of chocolate flakes.
- Developing of final organoleptic features (Maillard reaction) and achievement of a smooth chocolate texture.

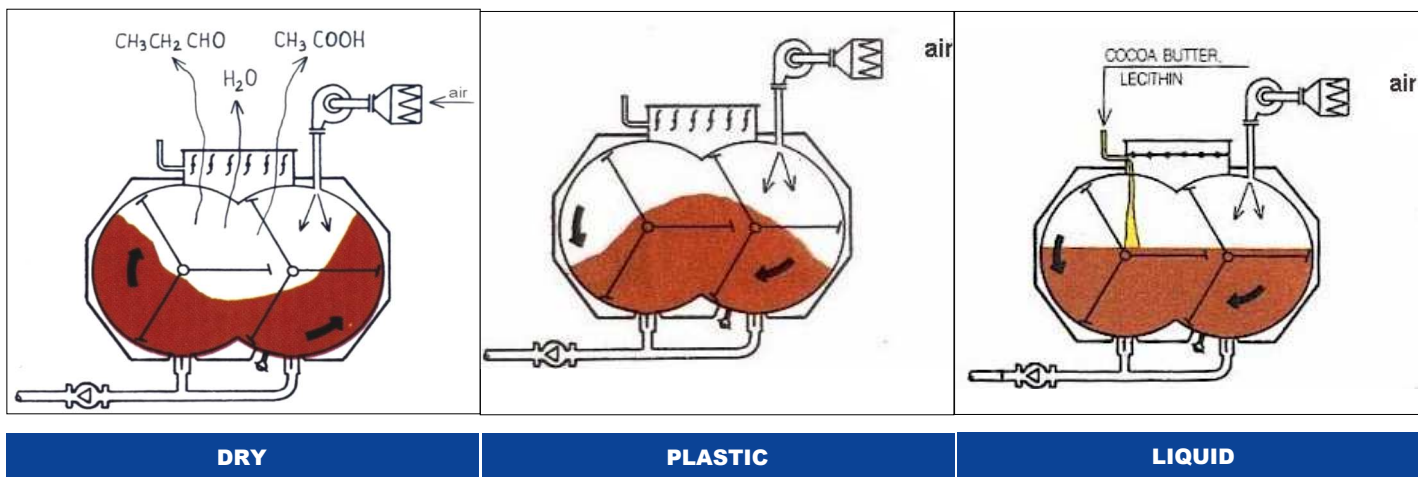
OPTIONALS

Geared discharge pump (called HOMEROTAN) with lined body for the temperature control.

Lecithin 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.

CONCHING PHASES



TECHNICAL DATA

	HOMEGA 4,5	HOMEGA 6	HOMEGA 9
Efficiency [%]	98		
Load capacity (including any additions) [kg]	4.500	6.000	9.000
Width [mm]	2.670	2.670	3.020
Length [mm]	4.500	5.970	6.000
Height [mm]	3.500	3.565	3.600
Empty weight [kg]	22.000	24.800	31.000
Installed power [kW]	120	145	155
Average power used [kW]	92	133	150
Cold water (25-30°C) consumption [l/h]	16.500	21.000	30.000
Compressed air (5-6 bars) consumption [NI/h]	300	300	300
Steam consumption (4-8 bars) [kg/h]	115 -150	150 -200	200 - 250



PACKAGING & CHOCOLATE

Carle & Montanari | OPIM | FIMA

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