

CHOCOLATE PREPARATION

CLOVER

Vertical Conches



CLOVER 30

STANDARD FEATURES

Designed for the final processing and transformation into finished product of refined cocoa powder, the CLOVER conches operate through intense plasticizing of the mass and mixing with the final ingredients to complete the recipe.

Composed of:

- jacketed casing in which are housed agitators, scrapers and tapered rollers
- base containing transmission elements
- support for main motor
- electric control panel

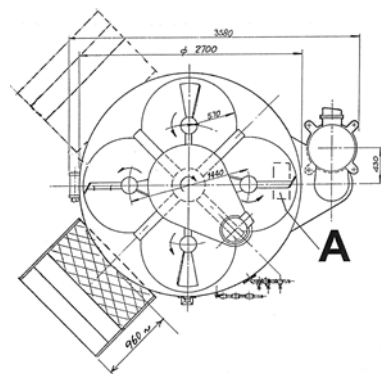
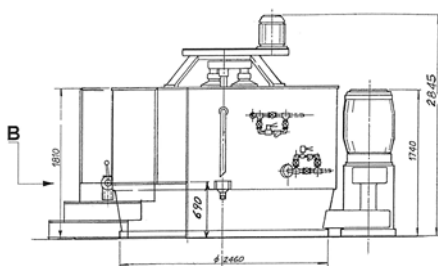
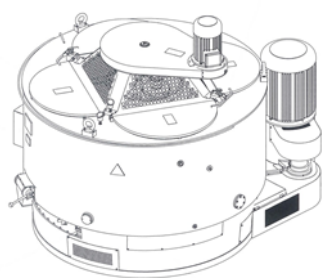
The product is fed automatically to the upper part of the conche.

Upon completion of conching, the gate valve placed on the bottom of the vat is opened and the product is discharged by pump.

CONCHING PHASES



LAYOUT



TECHNICAL DATA

	CLOVER 30	CLOVER 60
Efficiency [%]	98	
MAX Load capacity [kg]	3000	6000
Width [mm]	2700	2700
Length [mm]	3600	4100
Height [mm]	2700	3300
Empty weight [kg]	9000	14000
Installed power [kW]	51/70	51/98
Cold water (15-20°C) consumption [l/h]	1300	2000
Steam consumption (2 bars) [kg/h]	50	60