

# 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.**

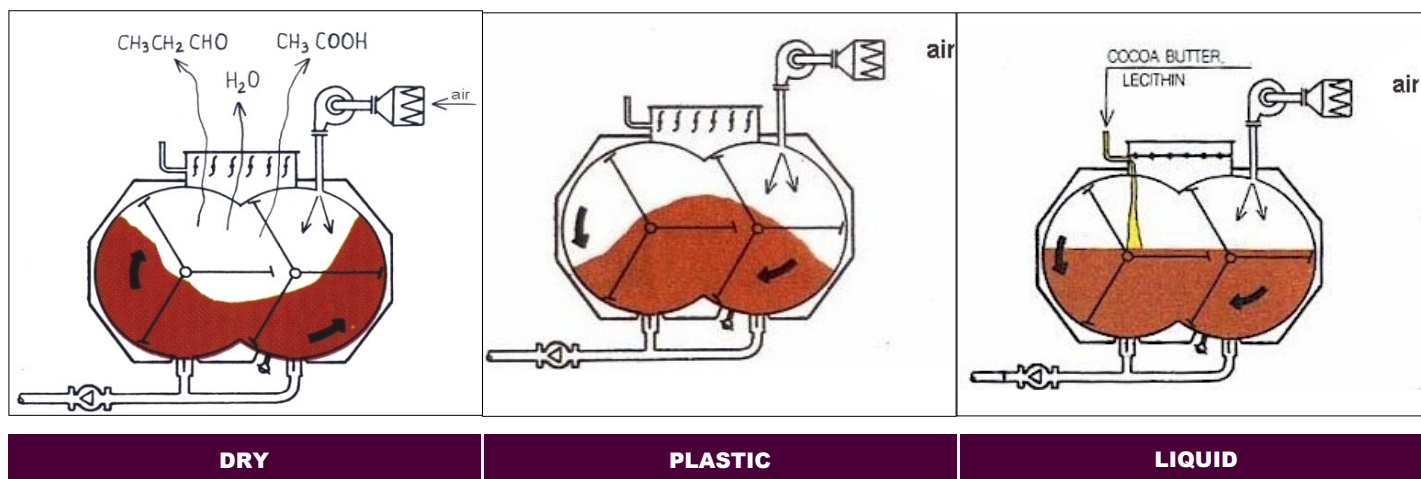
### OPTIONALS

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

**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.**

## CONCHING PHASES



## TECHNICAL DATA

	HOMEGA 4	HOMEGA 6	HOMEGA 10
Efficiency [%]	98		
Load capacity (including any additions) [kg]	4.000	6.000	10.000
Width [mm]	2.670	2.670	3.020
Length [mm]	4.317	5.970	6.000
Height [mm]	3.465	3.565	3.210
Empty weight [kg]	21.000	24.800	31.500
Installed power [kW]	100	145	155
Average power used [kW]	92	133	150
Cold water (25-30°C) consumption [l/h]	15.000	21.000	30.000
Compressed air (5-6 bars) consumption [NI/h]	300	300	300
Steam consumption (4-8 bars) [kg/h]	100 -130	150 -200	200 - 250