

NEW
MODEL

conca



conca 200
conca 400

Compact dimensions

Ideal for the medium to large workshop and chocolateries

Mixer designed for the perfect homogenization of the chocolate

Programs can be personalised by the operator



conca 60

A fundamental element to complete the chocolate transformation process as it removes the negative "acidity" and any residual humidity, hence maximising the quality of the transformed product. The mixer, located at the centre of the heated tank, has the task of continually mixing the chocolate, oxygenating it in order to obtain, within a working cycle of 8 to 12 hours, a homogeneous and flawless mixture. The processing program can be personalised by the operator. The machine's frontal touch screen has four distinct categories: duration, temperature, emulsion intensity and oxygenation via a variable flow of air.

Technical data **Conca 60**

Electrical specification: 220V single phase 50Hz
Required power: 3.5 kW - 16A - 3 poles
Tank capacity: 60 Kg
Dimensions: 1150 mm H, 670 mm W, 800 mm D

Technical data **Conca 200**

Electrical specification: 400V three phases 50Hz
Required power: 4 kW - 16A - 5 poles
Tank capacity: 200 Kg
Dimensions: d. 1030 mm, w. 950 mm (1080 mm with lid open and dispensing spout on the right side), h. 1370 mm (1815 mm with lid open)

Technical data **Conca 400**

Electrical specification: 400V three phases 50Hz
Required power: 5 kW - 16A - 5 poles
Tank capacity: 350 Kg
Dimensions: d. 1030 mm, w. 950 mm (1080 mm with lid open and dispensing spout on the right side), h. 1370 mm (1815 mm with lid open)