

Small capacity cocoa grinder. (Vulca Cacao Grinder 40 kg MC – I)



Application

- Machine designed to grind cacao for obtaining cacao liquor

Approximate capacity 40 kg/batch

Refer. exterior dimensions Width: 600mm - Length: 900mm - Height: 1400mm

Weight approx. 80 kg

Three-phase motor 3.0HP – 1800 RPM 2.25 kW Voltage / Hertz: 220-380-440v/ 50-60 Hz

Control unit Indicates the operation / process by light signaling
Run control – stop

Material Stainless steel AISI 304

Grinding chamber Screw system that transports the product to the grinding chamber to obtain the paste.

Cooling system Cooling jacket with water recirculation to the grinding chamber automatically with sensor.

Force transmission With motors independently for each process

Support structure Consolidates machine in general and motor and accessories

Security guards For belts and motors

Small capacity chocolate melangeur. (Nemisto 20 kg Melangeur)

Description



These machines are the perfect companions to work with. The Nemisto melangeur is included with a control panel which consists of an emergency stop, speed indicator, timer and start / stop buttons.

This machine has everything to grind the cocoa nibs in to a very fine finish. It makes the cocoa fine below 20 microns. After grinding for about 12 hours you can have the chocolate conched in the same machine. The classic titling feature makes it unnecessary to lift the vessel or drum to pour out the contents. Solid stainless steel provides elegance, strength and durability. In addition, this grinder has all the features that makes it stand out powerful motor, black granite stone for long life and high quality internal and external components.

Specifications

Rated Capacity	20 kg
Drum Diameter	410mm (+-5mm)
Drum Depth	350mm (+-5mm)
Drum volume litres	41
Drum RPM	140 rpm
Net Weight	120xKgs

Motor Specification

Voltage/Frequency	220 volts / 50 Hz
Power	1 hp / 3 Phase
RPM	1440 rpm
Gear Box & Motor	Motovario
Shell Construction & Drum Grade	Stainless Steel 304

Features

1. Drive Mechanism – Gear box with integrated Motor
2. Superior food grade Stainless steel drum, Granite Stone and food grade plastic components.

3. Tubular frame construction houses the Tilting Drum and Reinforced motor mounting base
4. Tilt-Locking mechanism ensures stable positioning of the drum in either the Vertical or Horizontal positions.
5. Durable Granite Stones are used to prevent chipping and assures good wear resistance
6. Lockable wheels aids in mobility and positioning
7. An internal electrically operated cooling fan provides in keeping the gear motor in operating temperature. The product has been well designed for ease of serviceability.

Speed controller (speed adjustment from zero to maximum speed) with MCB protection and converts 3phase to single phase for user convenience is a standard attachment provided with the machine.

Entry level cocoa roaster. (Cacao Roaster TCV5 –1 5 kg)



Equipment designed for roasting cocoa, coffee, etc. by batch by hot air.

It can be cooled quickly in the same equipment.

Approximate capacity. 5 kg/batch

Refer. exterior dimensions

Width: 550 mm - Length: 900 mm - Height: 1250 mm

Weight approx. 70 kg

Three-phase motor

0.75 HP -3600 RPM

0.56 kW

Voltage / Hertz 220-380-440v/ 50-60Hz

Variable frequency drive

Modify motor speed

Control unit

Indicates the operation / process by light signaling Run control - stop,

Air flow

Automatic fire ignition, temperature display

Material

Stainless steel AISI 304

Combustion

Gas burner automatic ignition with sparking module

Gas supply

Automatic gas opening and closing by electro solenoid valve

Feed Hopper

Pyramid hopper type with gate for sliding the product

Process chamber

Conducting product toasting with process viewer

Induction of air

Formed by rotor, when receiving fire it sends hot air to the chamber and when it ceases to fire it sends cold air, cooling the product

Product discharge

By front hatch with handle

Support structure

Consolidates machine in general and motor and accessories

Small scale cocoa winnower. (Nibs Sorter 20 kg/h)



Cacao Winnower / Nibs Sorter DCV 2- I

Equipment designed to winnowing and separate the cacao nibs by ventilation

Obtaining nibs in three sizes

Approximate capacity

20 kg/h

Refer. exterior dimensions

LENGHT (m). 0.90

WIDTH (m) 0.80

HIGH (m) 1.54

WEIGHT (Kg). 120

Gearmotor for feeding

0.75 HP-1800 RPM

0.56kW

Voltage/Hertz 220-380-440v/50- 60 Hz

Three-phase motor for crusher

1.0 HP-1800 RPM 0.75 kW

Three-phase motor for chamber

Vibrador 1800 RPM 0.12kW

Three-phase motor for extraction 1.0 HP-3600 RPM 0.75kW

Variable frequency drive

Modify motor speed

Control unit

Indicates the operation / process by light signaling Run control - stop

Material

Stainless steel AISI 304

Feed Hopper

Pyramid hopper type with gate for sliding the product

Crusher chamber

System with grooved roller to crush the product

Sorting hamber

With a vibration system and interchangeable screens with 03 ways for downloading nibs.

Vibration system

With vibrating motor and springs for movement in each support.

Ventilation system

Formed by rotor that connects to duct, hose as transport of husk and powder, stirrup with blinds where the product slides

Product discharge

By three ways, efficient classified by size.

Force transmission

With motors independently for each process

Security guards

For belts and motors

