

Brief Introduction:

The **chocolate conche/refiner** is one of the major chocolate machines in chocolate production line. It is used for the fine grinding of chocolate materials.

Technical parameter:

Model	AMC-CCR50	AMC-CCR500	AMC-CCR1000	AMC-CCR2000	AMC-CCR3000
Capacity(L)	40	500	1000	2000	3000
Total power(kw)	2.2	11	22	37	55
Electric heating power(kw)	2	6	6	6	6
Dimension(mm)	1800*800*800	2000*1860*1250	2970*1320*1790	3000*1900*1750	3700*1900*2150
Net weight(kg)	360	3000	4100	5300	7000
Fine grinding granularity(μm)	20-25 μm				
Fine grinding time(h)	7-9		14-20	18-24	
Rotation Rate of mainshaft (r/min)	33				

Detailed picture:

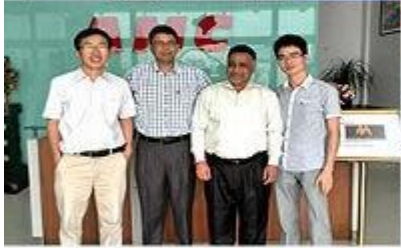


About US



AMC

AMC SYSTEM TECHNOLOGY (SUZHOU) CO., LTD.



AMC was established in 2004, which is a high tech enterprise with a number of patented inventions as well as professional R&D and sales team.

Our Partners



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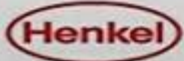
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Our outdoor activities:

