

Chocolate Preparation

Chocolate conche

Chocolate conche models: VMC100, VMC200, VMC400, VMC600, HMC1000. Each model is shown with its image and technical specifications.

Price: 15,000 - 42,000 EUR



Technical details

Category	Chocolate Preparation
Model range	5
Type	Vertical batch liquid conche
Mixing principle	Orbital agitation
Heating	Water-jacketed with heating element
Temperature control	PID controlled
Air extraction	Adjustable air suction
Pump	Gear-type pump
Process time	Approx. 13 hr
Loading capacity	100 kg
Material	AISI 304 stainless steel

Electrical supply	220V single-phase
Installed power	3 kW
Model	VMC100

Models and specifications

Vertical conching machine 100 kg

VMC100



Vertical batch liquid chocolate conche for artisan producers and pilot plants — 100 kg per batch on 220 V single-phase. Caster-mounted, orbital agitation, water-jacketed PID heating, adjustable air extraction, gear pump. Typical conching cycle is approximately 13 h, recipe dependent. Move to VMC200 when required batch exceeds 100 kg. Conditions refined chocolate mass after the ball mill refiner; does not reduce particle size.

Price: 15,000 EUR

Type	Vertical batch liquid conche
Mixing principle	Orbital agitation
Heating	Water-jacketed with heating element
Temperature control	PID controlled
Air extraction	Adjustable air suction
Pump	Gear-type pump
Process time	Approx. 13 hr
Loading capacity	100 kg
Material	AISI 304 stainless steel
Electrical supply	220V single-phase
Installed power	3 kW
Model	VMC100

Vertical chocolate conching machine 200 kg

VMC200



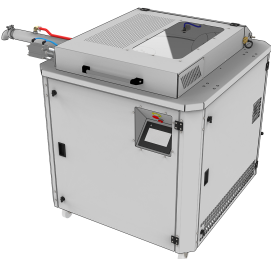
Vertical batch liquid chocolate conche — 200 kg per batch on 220 V single-phase. Last 220 V-only model in the range. VMC400 and VMC600 are larger dual-supply models available as 220 V single-phase or 380 V three-phase. Caster-mounted, orbital agitation, water-jacketed PID heating, adjustable air extraction, gear pump. Typical conching cycle is approximately 13 h, recipe dependent. Move to VMC400 when required batch exceeds 200 kg.

Price: 17,000 EUR

Type	Vertical batch liquid conche
Mixing principle	Orbital agitation
Heating	Water-jacketed with heating element
Temperature control	PID controlled
Air extraction	Adjustable air suction
Pump	Gear-type pump
Loading capacity	200 kg
Material	AISI 304 stainless steel
Model	VMC200

Vertical conche 400 kg

VMC400



Vertical batch liquid chocolate conche — 400 kg per batch with dual electrical supply, 220 V single-phase or 380 V three-phase. Caster-mounted, orbital agitation, water-jacketed PID heating, adjustable air extraction, gear pump. Typical conching cycle is approximately 13 h, recipe dependent. Move to VMC600 when required batch exceeds 400 kg.

Price: 19,000 EUR

Type	Vertical batch liquid conche
Mixing principle	Orbital agitation
Heating	Water-jacketed with heating element
Temperature control	PID controlled
Air extraction	Adjustable air suction
Pump	Gear-type pump
Loading capacity	400 kg
Material	AISI 304 stainless steel
Model	VMC400

Vertical conche 600 kg

VMC600



Largest vertical batch liquid chocolate conche in the range — 600 kg per batch with dual electrical supply, 220 V single-phase or 380 V three-phase. Caster-mounted, orbital agitation, and supports recipe changeovers between batches. Typical conching cycle is approximately 13 h, recipe dependent. Move to HMC1000 when required batch exceeds 600 kg. VMC600 suits multi-recipe production; choosing it for repeated single-recipe high-volume production limits throughput because each batch remains isolated, while HMC1000 with closed-loop circulation better supports large single-recipe campaigns.

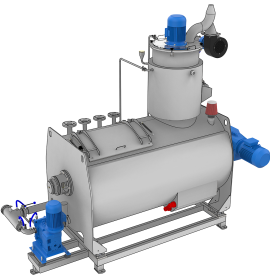
Price: 21,000 EUR

Type	Vertical batch liquid conche
Mixing principle	Orbital agitation
Heating	Water-jacketed with heating element
Temperature control	PID controlled
Air extraction	Adjustable air suction
Pump	Gear-type pump
Loading capacity	600 kg
Material	AISI 304 stainless steel

Model	VMC600
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Horizontal conching machine

HMC1000



Horizontal batch liquid chocolate conche — 1000 kg per batch on 380 V three-phase, fixed industrial installation. Horizontal agitation with splashing disk and forced air extraction, lobe pump with sieve filter, load cells, closed-loop circulation or direct transfer to storage tank. Operator-controlled cycle time. Requires 380 V three-phase supply. Choose HMC1000 only when production exceeds 600 kg per batch or when the same recipe is produced repeatedly in large campaigns. Frequent recipe changes remove its throughput advantage because full clean-out becomes required.

Price: 42,000 EUR

Type	Horizontal batch liquid conche
Agitation	Horizontal agitation with variable mixing speed
Chocolate conditioning	Splashing and air extraction for volatile removal
Temperature control	PID controlled heating
Operation mode	Closed-loop circulation or transfer to storage tank
Weighing	Load cells
Loading capacity	1000 kg
Electrical supply	380V three-phase
Model	HMC1000
Material	Food-contact stainless steel