



Qchoc QC-400 All-in-one concept batchwise mixing, refining and conching of chocolate

The product

The Qchoc QC-400 is a newly developed all-in-one machine capable of producing 400 kg batches of chocolate from basic ingredients. It is existing out of a pre-mixer, a ball mill and a Taste-Changer, all of proven design and durability.

The pre-mixer uses both intensive and fast mixing techniques to obtain a homogeneous mixing of the ingredients in a minimal mixing time. Due to a sophisticated stirrer construction, the dispersion of ingredients like crystal sugar is prevented.

The ball mill configuration is based on the capacity of the pre-mixer and the refining action is accomplished by a special shaft with agitator arms and diverters rotating in a vertical, jacketed grinding tank filled with especially hardened steel balls.

A specially designed pump provides the product flow through the machine. When the desired product fineness is reached, the product will be routed through the taste changer and circulate for a certain period.

The Taste-Changer provides the conching of the chocolate batch. By its proven design it is capable of an intensive and controlled way of conching in about twenty minutes. Using a combination of hot air flow, shear and spraying, the Taste-Changer is capable of effect nearly the same product as conventional conches.

By using a three-way separated hot/cold water system and by providing the maximum possible surface area within the compact design, the product temperature can be exactly controlled.

The Qchoc QC-400 is an all-in-one chocolate installation which is easy to connect, easy to operate and easy to clean.

Also:

- No foundations required.
- Extremely low power consumption.
- Excellent product fineness and homogeneity.
- Very good particle-size distribution.
- Consistent product quality.
- Process expertise not required.

A total solution for the production of high quality chocolate with an excellent taste!



Technical specifications

QC-400

Below is the process diagram of a 400 kg batch based on a 32% total fat recipe and it shows a grinding time of two hours with an end fineness of 20 - 25 µm.

Type	Batch capacity	Installed power (total)	Ball charge	Weight (empty)	Dimensions (lwxh)
QC-400	400 kg	38 kW	700 kg	3200 kg	3140x1600x3040 mm

* Grinding time depending on required end fineness



COCOA, COMPOUND AND CHOCOLATE EQUIPMENT

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QCHOC

ALL-IN-ONE BATCHWISE
PRODUCTION OF CHOCOLATE



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