



STONE MILL + EASY PASTE MACHINE

M1400SM + M1970





M1970 THE EASY PASTE MACHINE

Easy paste machine, a multifunctional nut and cocoa-bean grinding unit.

Serves for grinding at low temperatures (less than 40 degrees) and ideal for grinding cocoa beans to a cocoa paste prior to the conching and refining phase with cocoa butter and sugar.

Next to grinding cocoa beans, this machine can also be used for grinding any type of nuts or beans to create delicious, natural and fresh fillings for your pralines.



M1400SM CONCHE

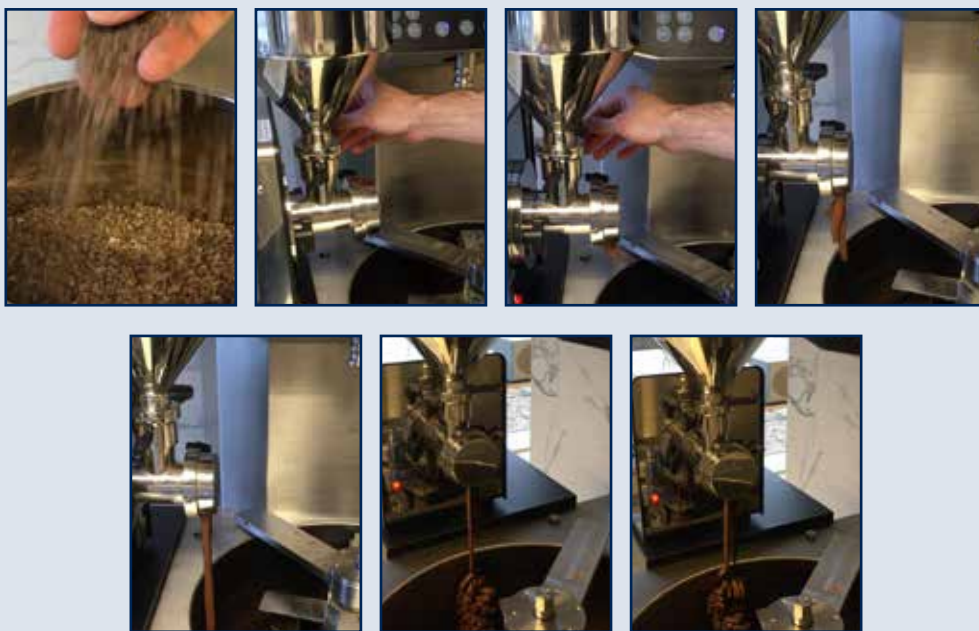
Stone Mill option for Chocolate World CW60 tempering machines, designed for artisan chocolate makers that would like to produce chocolate from "nib to bar" in batches of 30 kg, using roasted cocoa nibs, cocoa butter and sugar (or any other additional ingredients).

This patented milling system is equipped with 2 marble stones that are mechanically pressed onto a polished marble bottom plate.

After 8 - 16 or 24 hours of conching, your chocolate is ready for tempering. Never seen before is that the 2 marble stones are separately and manually removable while the marble bottom plate automatically comes up in the reverse position of the mixing arm.

Your exclusive and personal "nib to bar" chocolate can immediately be tempered using the same machine after removing the M1400SM - stone mill option for our CW60.

No more hassle with moving your chocolate from one machine to the next.



YouTube SEE THE NIBS TO BAR MOVIE ON:
<https://youtu.be/84AsTG76gll>