



Conching is an important step of the complete chocolate transformation process. Selmi's CONCA 200-400 enhances the aromatic profiles of Bean to Bar chocolate and removes any negative "acidity" and any residues of humidity.

The CONCA 200-400 features a heated tank with a central mixer that continuously stirs the chocolate - this oxygenates it and creates a homogeneous and defect-free product in a cycle lasting between 8 and 12 hours.

The new model CONCA 200 and 400 features a greatly improved system for mixing the chocolate, thanks to an innovative inertial rotary system which, in addition to the usual rotation of the stirrer, adds a second and simultaneous orbital rotation. This method of conching produces a final product with incomparable aromatic notes.

**Mechanical characteristics**

Overall dimensions [mm] (LxWxH) 850x960x1350  
 Empty weight [kg] 390  
 Material in contact with food inox AISI 304 L  
 Gaskets PTFE  
 Tank capacity [L] 200 / 350  
 N° swivelling wheels 4

**Electrical characteristics**

Total installed power [kW] 5  
 Supply voltage [VAC] 400  
 Number of phases 3  
 Frequency [Hz] 50 / 60  
 Enclosure degree of protection IP65  
 Connection type: industrial plug 16A - 5 poles

**Process features**

Work cycle duration [h] 8 / 12

