

Cocoa Powder Plant

643/1

Application

making of very fine cocoa powder from broken cocoa cake

Technical Data

Output Capacity residual cocoa butter content between 10–12 %	max. 700 kg/h
Output Capacity residual cocoa butter content between 16–18 %	max. 550 kg/h
Output Capacity residual cocoa butter content between 22–24 %	max. 450 kg/h
Connected load (three-phase current 50 hz, cos phi 0,9)	42 kW
Required cooling capacity (at -10°C brine)	120000 kJ
External dimensions (length x width x height)	6410 x 2930 x 3500 mm
Weight net	4200 kg
gross	5875 kg
Required space (erection and operations area)	4000 x 7500 mm
Required freight space	27,0 m ³

Subject to technical alterations!

Constructional Features

- grinding of the broken cocoa cake in a turbo mill with subsequent cooling of the ground stock in 2 cooling towers
- transportation of the cocoa powder in closed air circulation

- separation of the powder from the circulating air in 2 cyclones
- recooling of the circulating air in a third cooling tower
- The required cooling capacity is taken from the existing brine system or generated by a separate cooling system.

- separate cooling agent control system for each cooling tower
- blow-out device for cocoa powder cooling towers
- infinitely variable dosing device
- electrical equipment, completely installed

