



## COCOA BEAN TO BAR STARTER PACK BEIYAN

Fermented Cocoa Bean



ROASTING



**COCOA BEANS / NUTS ROASTER BRD30**

Capacity: 5-12,5kg beans roasting / cycle. 15-37,5 kg/hour. Electricity : 5,5 kwh - {220V}

WINNOWING



**COCOA CRACKING AND WINNOWING MACHINE**

Automatically separating the cocoa shells and the nibs into different containers after cracking.  
BDX50 WINNOWER Capacity : 20-50 kg/hour. Electricity : 2,5 kwh {220V}

GRINDING



**COCOA MASS GRINDER**

Paste in low temperature, grinding in fast speed, easy to clean.  
BBFS50 GRINDER Capacity : 10-20 kg/hour. Electricity : 2 kwh {220V}

CONCHING



**CHOCOLATE CONCHE 20KG**

Constantly grinds cocoa butter, keeps it in contact with air to deacidify and refine the chocolate.  
BCC20 Capacity : 20 kg conching in 6 hours. Electricity : 4 kwh {220V}

TEMPERING



**WHEELING TEMPERING 30KG**

Wheeling Tempering machine for moulding and enrobing chocolate 25 kg /batch to 60kg/hour.  
Electricity : 3 kwh {220V}

**\* 20-40 KG/DAY : EUR 26,650 EX-WORKS (France / Serbia) VAT excluded \***

**Roaster BRD30 + Winnower BDX50 + Grinder BBFS50 + Conche BCC20 + Wheeling Tempering B30M**

High Quality Couverture Chocolate

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