



QCHOC-50 / QCHOC-400

ALL-IN-ONE BATCHWISE PRODUCTION OF CHOCOLATE



QCHOC-50 / QCHOC-400 ALL-IN-ONE AND BATCHWISE CHOCOLATE PRODUCTION

“YOUR INTEGRATED SOLUTION FOR THE PRODUCTION OF TOP QUALITY CHOCOLATE WITH AN EXCELLENT TASTE”

THE STANDARD IN THE COCOA AND CHOCOLATE INDUSTRY. THE MACHINES OF ROYAL DUYVIS WIENER AND FB LEHMANN HAVE EARNED THIS PROFESSIONAL POSITION. DESIGNED AND MANUFACTURED TO FULFILL THE VERY HIGHEST GLOBAL INDUSTRIAL DEMANDS. A PROVEN EXAMPLE IS THE WIENER QCHOC ALL-IN-ONE CONCEPT. YOUR INNOVATIVE SOLUTION FOR BATCHWISE MIXING, REFINING AND CONCHING OF CHOCOLATE.



Easily installed, super performance

The Qchoc is an all-in-one chocolate installation. Simple to install and easy to operate. The capacity? A capacity for 50 kg or 400 kg batches of chocolate from basic ingredients. Comprising a pre-mixer, Wiener ball mill and a Thin-Film Evaporator. Well-conceived in both design and purpose and durability.

Prevents dispersion

The pre-mixer is distinguished by its intensive and swift mixing techniques. You can reach maximum homogeneity in the minimum time. The innovative mixer prevents dispersion of the ingredients.

The correct capacity, the best refining

The Wiener ball mill configuration corresponds to the capacity of the pre-mixer. A perfect refining was achieved using a special shaft with agitator arms and diverters rotating in a vertical, jacketed grinding tank filled with especially hardened steel balls. You can choose from the Qchoc-50 with a batch capacity of 50 kg or the Qchoc-400 with a batch capacity of 400 kg.



The route to increased yields

The specially-designed pump guarantees an efficient flow through the machine. Once the correct fineness has been achieved, the product is fed through the Thin-Film Evaporator and circulated for a specific period.

Performance in conching

The Thin-Film Evaporator conches the chocolate batch intensively. Due to its clever technology you will achieve practically the same product quality as with conventional conches. And with 100% control over the desired product temperature.

THE GREATEST BENEFITS:

- Simple to connect.
- No foundations required.
- Extremely low energy consumption.
- Excellent product refining and homogeneity.
- Exceptionally good particle-size distribution.
- Consistent product quality.
- Process expertise not required.

The company

The core business of Duyvis (1885), Wiener (1899) and F.B. Lehmann (1834) is clear: the engineering, manufacture, installation and maintenance of production machinery for the cocoa, chocolate and compound industry. The group of companies offers solutions for the complete process from cocoa bean to chocolate. The engineers, technical and process development experts at both Royal Duyvis Wiener and F.B. Lehmann work closely and constructively together on intelligent process and product innovations. The laboratories in The Netherlands and Germany provide all of the facilities imaginable for testing food products in general and cocoa, chocolate and confectionary products in particular.

Superior specifications:

Type	Batch capacity	Processing time*	Installed power (total)	Ball charge	Weight (empty)	Dimensions (l x w x h)
QC-50	50 kg	3-4 hours (dark choc) 4-5 hours (milk choc)	10 kW	70 kg	775 kg	1695x970x1640 mm
QC-400	400 kg	3-4 hours (dark choc) 4-5 hours (milk choc)	38 kW	700 kg	3200 kg	3140x1600x3040 mm

* Processing time will vary depending on the type of recipe, usage of ingredients, the initial and end-fineness and required end taste of product.

