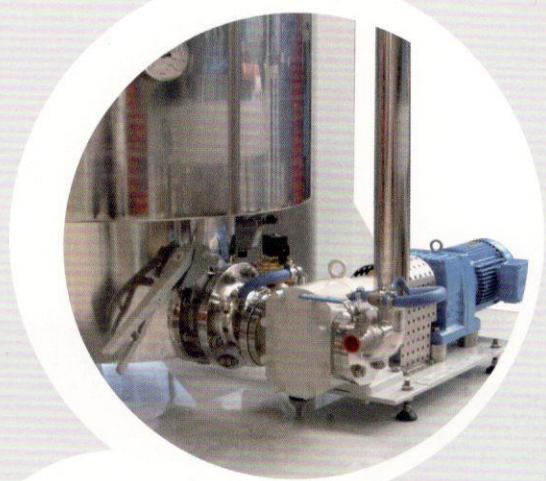


WIECON - MIXER REFINER FOR COMPOUND

"THE WIECON MIXER/REFINER OFFERS A COMPLETE AND COMPETITIVE SOLUTION FOR THE PRODUCTION OF CHOCOLATE MASS, COMPOUND, COATINGS, CREAM AND BREAD SPREADS IN SMALL BATCHES"

THE STANDARD IN THE COCOA AND CHOCOLATE INDUSTRY. THE MACHINES OF ROYAL DUYVIS WIENER AND F.B. LEHMANN HAVE EARNED THIS PROFESSIONAL POSITION. DESIGNED AND MANUFACTURED TO FULFILL THE VERY HIGHEST GLOBAL INDUSTRIAL DEMANDS. A PROVEN EXAMPLE OF THIS INNOVATION IS THE WIECON MIXER/REFINER. THE WIENER COMPLETE AND COMPETITIVE SOLUTION FOR THE PRODUCTION OF CHOCOLATE MASS, COMPOUND, COATINGS, CREAM AND BREAD SPREADS IN SMALL BATCHES.



Do you wish to produce small batches of coatings, compounds of bread spreads? The Wiecon is already doing it! An increasing number of users globally recognise the very affordable Wiecon as a swift, clever and technically superior mixer/refiner which fulfills your requirements exactly, since the Wiecon is perfectly adaptable to the product requirements.

Choice from two variants

Choices can be made from the Wiecon 25 and the Wiecon 50. The difference lies in their batch content: 275 kg or 450 kg.

Perfect production

The mixing/grinding tank of the Wiecon is superior in two fields: the mixing of ingredients and the refining of the mass to exactly the required fineness. Even better: both processes are carried out at the same time during the batch.

THE SEVEN GREATEST BENEFITS:

- No foundations required.
- Extremely low energy consumption.
- Excellent product fineness and homogeneity.
- Excellent particle size distribution.
- Consistent product quality.
- Easy to clean.
- No operating expertise 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* (20-25micron)	Ball charge	Pump motor	Main motor	Weight	Dimensions (l x w x h)
WIECON 25	up to 275 kg	90-180minutes (powder, sugar - crystal sugar)	340 kg	2.2 kW	11 kW	1700 kg	2050x1370x1970 mm
WIECON 50	up to 450 kg	90-180minutes (powder, sugar - crystal sugar)	680 kg	2.2 kW	22 kW	2200 kg	2430x1500x2065 mm

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

WIECON 50

