

KLEEGO 50



KLEEGO 50 is a 50Kg melting tank AND a 35kg conche.

KLEEGO is one of FBM's latest innovations in modular chocolate machines for the artisan chocolate professional and *the first machine to meet two important needs* of craft bean-to-bar chocolate makers.

This is accomplished by adding a top-mounted conching assembly that consists of a heavy-duty motor driving fixed-speed counter-rotating stirrers, forced hot air system with, and an independently-controlled ceramic heater.

The CPU of the KLEEGO (not available on standard K-series melters) gives the operator control over the speed of the stirrers in the mixer bowl, the volume and temperature of the forced air system, and over the temperature of the ceramic heater. The counter-rotating stirrers provide high shear action to break up particle agglomerates and expose the chocolate to air and heat. The auger pump can be used continuously during the conche cycle to ensure complete mixing of the chocolate.

After aging, the chocolate can be melted in the **KLEEGO** and pumped into a tempering machine for molding.

KLEEGO makes it possible to empty a craft-scale batch refiner once the desired PSD is reached *and complete flavor and texture development in the Kleego*, typically taking far less time than in the refiner. When done, the chocolate can be pumped into a container for aging or into a tempering machine for molding into bars.

Key Standard Features

Bowl stirrer speed — 0-70RPM; Conche stirrer speed — 40RPM.

Bowl temperature — 30-60°C (~85-140F).

Main airflow — 0-100 m³/hr (max ~160cfm); Temperature — ambient-77°C (~170F).

Key Specifications

Capacity (bowl): 50kg (~110lbs) as a melter; 35kg (~80lbs) as a conche

Dimensions: 500 x 750 x 1170mm

Weight: 100Kg (~220lbs)

Installed power: 4 Kw