



FBM's Rumbo chocolate mill elevates small-batch chocolate making to a new level.

The core of Rumbo consists of a solid granite base and massive granite grinding stones. Unlike other approaches where either the base or the working bowl rotates, in the Rumbo the millstones turn, driven directly via the motor without belts or gears.

Rumbo also includes forced hot air as a standard feature. This enables the base and grinding stones to be heated before a batch is started, expressing the cocoa butter from the nibs more effectively than working from a cold start. If desired, the hot air (which can be adjusted from ambient up to 75°C) can be turned on (or remain on) during grinding, which leads to more efficient conching action and shorter processing times than with similar machines.

Whether working from-the-bean, purchasing roasted nib, or working from liquor, Rumbo provides chocolate makers with more precise control over the parameters of the chocolate-making process.

Rumbo can be run "low and slow" or "hot and fast" to suit the chocolate maker's intentions, knowing that Rumbo will deliver a final product that tastes good with excellent plasticity, fluidity, and workability.

RUMBO's Created for the craft chocolate maker committed to traditional stone-on-stone grinding

Key Standard Features

- Solid granite base
- Granite mill stones weigh 45 kg each
- Direct drive (no belts or chains) via high-torque, adjustable-speed motor
- Forced ventilation with adjustable temperature
- Stainless steel working bowl disassembles for easy access and cleaning
- Plexiglass bowl cover
- Manual unloading of chocolate via sanitary valve
- Mounted on wheels

Key Specifications

- Bowl capacity: 120 kg (60/70 kg recommended batch capacity)
- Dimensions: 1360 x 1000 x 1700 mm
- Weight: 500 kg (1,102 lbs)
- Power installed : 3,5 Kw