

CHOCOLATE MAKING

ARTISAN LINE



For manufacturing of fine chocolate mass using raw cocoa beans incorporating roasting, winnowing, liquor pre-grinding, chocolate refining & conching



**HAMBURG
DRESDNER**
MASCHINENFABRIKEN

PROBAT GROUP

Engineering a delightful world.

FINE CHOCOLATE MAKING

Our passion for cocoa & chocolate is something that we and our customers have in common. It is a passion that can only develop by completely identifying with each single step of the craft of sourcing the best quality cocoa and transforming it to fine chocolate. Roasting, winnowing and pre-grinding of the cocoa are just as important as refining & conching of the chocolate.

The Artisan Line of Hamburg Dresdner Maschinenfabriken GmbH is dedicated to chocolate professionals with highest demands on quality and offers maximum production flexibility to develop unique flavors and awesome products.

ARTISAN LINE - ROASTING

APPLICATION

The roasting of whole beans is the traditional cocoa roasting method and is preferred by numerous chocolate manufacturers due to the good

aroma development. During the roasting process, the shell separates from the cocoa nibs, so that crushing and winnowing becomes more efficient. Batch roasters achieve a very good intermixture by means of rotation. The product is elevated with blades and falls through the current of hot air, with simultaneous heat transfer being ensured through contact with the hot cylinder wall.

The process steps; drying at temperatures of about 100°C and roasting up to a product temperature of about 125/130°C, takes place at different stages. The residence time in the roaster is variable as well as the hot air temperature. Direct air heating ensures rapid temperature correction and easy temperature maintenance. An excellent aroma development is assured.

The hot cocoa beans can be cooled after roasting to a temperature about below 55 - 75°C in order to end the thermal process and exclude any subsequent roasting during the grinding process.



Roasting Unit	Probatone P12/2C	Probatone P25C	Probatone P60C
Capacity, hourly in kg/h	up to 50	up to 80	up to 170
Batch Capacity, in kg	up to 20	up to 40	up to 85
Heating Options	Natural gas or LPG	Natural gas or LPG	Natural gas or LPG
Control	semi-automatic	semi-automatic	semi-automatic

Subject to technical alternations!



HDM-USA | Hamburg Dresdner Maschinenfabriken, USA
+1 901 363 0921 | +1 901 794 9679 | info.hdm-usa@h-d-m.com | www.h-d-m.com

ARTISAN LINE - WINNOWING

APPLICATION

Designed for breaking and dehulling of roasted and dried cocoa beans by means of winnowing. The Artisan FBR 10 is equipped with a bean breaker and 3 screen decks with different mesh sizes from coarse to fine. The shells are removed at the sieve ends by suction. Shell particles are separated in a cyclon and collected in a collecting vessel below the cyclon.

Winnowing Unit	Artisan FBR 10
Throughput in kg/h of roasted cocoa beans of dried cocoa beans	up to 100 up to 75

Subject to technical alternations!



Artisan FBR 10

ARTISAN LINE - CHOCOLATE REFINING & CONCHING

APPLICATION

The Refiner/Conche has a specially designed shaft equipped with grinding bars and a pressure adjustment mechanism, to adjust the pressure on the product between the grinding bars and lining bars. This allows a reliable process control to achieve and maintain a constant quality of the product from batch to batch.



All-In-One Refiner/Conche

Universal Solution for pre-grinding of cocoa nibs as well as chocolate refining & conching

Refiner/Conche	500	1200	3000
Batch Capacity, in kg	up to 500	up to 1,250	up to 3,000
Connected load, in kW	21.25	28.6	61.6

Subject to technical alternations!



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500 KG PER DAY BEAN TO CHOCOLATE 70 % DARK CHOCOLATE

The 500 kg 70 % Dark Chocolate artisan line concept is based on manual bean intake and cleaning incorporating a Probatone P25C, Artisan FBR 10 and a 500 kg MacIntyre Refiner/Conche.

Formulation based on Cocoa Nibs and Sugar only. No additional cocoa butter, cocoa powder or lecithin is required.

