



## Model JM40: Craft Chocolate Conche / Refiner

The craft chocolate industry in North America is taking off. Social media feeds are bursting at the seams with bean to bar operators proudly showing off their creations. As a result, engineers and tinkerers alike are scrambling to design the small scale equipment needed by this new cottage industry. Today, there are 100's of videos online of artisan chocolate makers showing off their machines – whirling, belt driven tubs of chocolate with granite wheels churning away inside.

In the chocolate world, the machines you see people using were purpose built for milling grains and seeds – NOT making chocolate. Yes, admittedly similar technology has been used in this industry, but not for more than 50 years, and for very good reasons. The machines you see at the top of this page, are specifically built to make chocolate, and they do a superb job of it. You can buy a grain mill to make chocolate, or pay the same for a chocolate machine to make chocolate. Just remember: A significant portion of the success of your craft chocolate business will rely on this decision.

### The Best Testimonial Ever:

*My name is Brad Churchill. I was one of the first craft chocolate makers in Canada. Since 2008 I have earned a reputation of producing some of the finest craft chocolate in North America, and have been using the exact machines you see in this flyer. (in fact they are 9 years old in this photo) They have run flawlessly 24/7 for 9 years and have made my business millions of dollars of stunning dark, milk, and white chocolate. I am so impressed by the reliability of these machines and the quality of the chocolate they make, that I have signed on with the manufacturer to become the North American dealer for them.*

#### Summary Specifications:

<b>Electrical:</b>	220/240v Three Phase 60hz OR 220/240v Single Phase 60hz*
<b>Production Volume:</b>	Max 45kg / Min 10kg
<b>Processing Time:</b>	12-48hrs depending on recipe
<b>Stand Included:</b>	Yes
<b>CSA Approved:</b>	Yes
<b>Warranty:</b>	12 Months
<b>Weight:</b>	400kg
<b>Drive:</b>	Worm gear sealed transmission
<b>Shipping:</b>	Direct from manufacturer.
<b>Support/Training:</b>	Provided Free by Choklat
<b>Price:</b>	\$6500 / \$6900* USD per unit

For Further Information:  
Jim Greenberg  
Union Confectionary Machinery  
Phone: 1-347-226-5039  
Email: Jim@UnionMachinery.com

# New Technology For An Ancient Craft

Roll refiners... Conches.... Ball Mills... Melangeurs... All of these machines were state of the art in their day, and designed to do the exact same thing: grind down cacao beans. In certain applications they have a purpose. However, each of the machines above historically requires the involvement of one or more of the others in a linked chain. Chocolate processing technology has evolved. For small, batch related applications, the JMJ40 has been specifically designed to perform all of the tasks the others do in industrial applications. It heats. It grinds. It conches. It oxidizes volatiles. It IS the technology that modern chocolate factories are moving to – in this case it's just on a scale and size that's perfect for a craft chocolate maker. In fact when your business grows beyond the capacity of this machine, (we can help you with that too!) this same technology scales up to produce batches of thousands of kg of chocolate at a time! We know, because we have a 2200kg conche/refiner just like this in our own factory!



## Versatile Applications



The JMJ40 has been engineered to handle very thick, viscous material. As a result, there are a lot of things you can use them for in your craft chocolate business. Here are just a few of the examples:

- Pure cacao liquor
- High percentage dark chocolate (without lecithin)
- Marzipan
- Almond, Hazelnut and other nut butters
- Milk and white chocolate
- Refining sugar
- Vanilla Paste

With a new front panel that swings open, giving easy access to empty the machine of any remaining solids, the sky is the limit for grinding things to a super smooth consistency.

## Expert Support = Peace Of Mind

Regardless of where in North America you buy these refiners we've got your back. Choklat is not just an equipment sales company. We are first and foremost a chocolate company, and a darned good one at that! We don't just sell these machines. They make our chocolate. Furthermore, as one of the first bean to bar craft chocolate makers in North America we have a wealth of knowledge and experience that we have gained (in some cases the hard way) over the years – experience that we are happy to pass on to you to help your business grow. For us it's not just about selling you a piece of equipment. It's about helping you turn your passion into a fun and successful business. Our online knowledge base is currently being developed and will contain a wealth of tips, videos, and sources of packaging, ingredients, and other craft chocolate related information. To us, you're not a customer. You're part of the family.

