

Product Name

# DCM Melanger 50



## Purpose:

This machine is used to separate cocoa nibs and husks.

## Features:

- Custom-made in the USA.
- Highest-quality, USA-made components and food-grade sealants are used in all DCM Melangers.
- Only all-natural, high-quality granite stones are used in all DCM Melangers.
- Direct Drive from the fully sealed gearbox, with no belts or chains to maintain, designed for continuous use without requiring maintenance.
- Drum tilting mechanism to easily unload product. The machine can be handled by a single operator.
- This DCM Melanger model is available in a 100-120V / 200-230V (Standard) / 400-440V model, working on Single-Phase or Three-Phase. Power customizations are possible, contact us with your request to evaluate feasibility.
- Variable bowl speed from 0 to 120 rpm.
- All-Stainless Steel extra heavy-duty frame for reliability and hygiene.
- Refiner features leveling caster wheels for convenience, the machine can be leveled on an uneven floor.
- Metal mating surfaces are rubber mounted to reduce vibration and improve performance.
- Easy-to-access Emergency Stop Button.
- Motor overload protection shuts down the entire machine should it ever draw too much current at any time, preventing it from overheating.
- Fine tension controller to adjust stone pressure during the refining process provides artisans with complete control over the process.
- The machine is easy to service with a few tools and with basic knowledge.

Motor	1 HP.
Power	50Hz/60Hz50Hz/60Hz
Phase	1 or 3
A/C Line Input Amps	10 amps
Maximum Continuous load current 3 (RMS amps per Phase)	3 Amps
Capacity	50 lbs/22 kgs of Chocolate per batch.
Approximate overall weight	300 lbs/136 kg
Approximate Machine Size	24x30x50 inch / 68x74x126 cm
Single-phase machine plug	L6-20 NEMA plug, Three-phase machine plug: L14-20 NEMA plug