Abstract

A conche for producing chocolate compound consists of a conche container (10) with a main chamber (12) and subsidiary chambers (13, 14). Mixing vanes (22, 23 and 30, 31) are disposed therein on central shafts (19, 20, 21) in order to intimately mix the components fed in from above. In order to improve the mixing effect, additional mixing tools in the form of mixing worms (37, 38) are disposed in the lower part of the conche container (10), in particular in the main chamber (12). Stripping means (24, 25) moved along a cylindrical container wall (15) are supported solely in the region of a central transverse plane on a main shaft (19) in the main chamber (12). The main shaft (19) is provided with a clear cross-sectional thickening (28) which at the same time fills a dead space in the conche container (10).

This Sheet Has Been Replaced

