

# Konti Kneading Plant HKK 200

## Technical Data

Capacity using refined sugar crystals	max. 2000 kg/h
Connected load depends on the configuration of the plant standard configuration	15 kW
Compressed air	at least 6 bar
Weight (without control box) net gross	approx. 2,4 t approx. 3,5 t
Required freight space	approx. 17 m <sup>3</sup>

## Application

Continuous production of re-finable chocolate as well as filling and coating masses, preferably with refined sugar crystals, for the further processing in two-step refining of mixtures containing up to 5 solid and 5 liquid ingredients.

## Constructional Features

- The plant works computer-aided and thus offers such advantages as video-controlled operation, recipe storing, recording of the consumption and fully automatic mode of operation
- double-walled kneading pot with special kneader and discharge device
- 1 weighing tank each for liquid and solid ingredients
- up to 5 dosing devices for solid ingredients with coarse and fine stream dosing and level switch to control the relevant transport devices
- up to 5 dosing devices for liquid ingredients with coarse and fine stream dosing
- control system for the pressureless temperature equalisation of kneading pot

