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Specialty Equipment – Stone Grinders

Catalog – Spectra 105NB Melanger

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SPECTRA 105NB Melanger with Speed Controller

Includes Patented and Patent Pending features. Product may differ slightly from the picture above.

The ideal machine for cocoa processing and nut butter processing and other multipurpose grinding needs.

For long, a request from Chocolatiers had been the need for controlling the speed of the conching & refining process, and we listened. The newly developed model with an electronic speed controller unit allows the drum rotation speed to be varied from zero to full speed, and at the same time also allows for the unit to be used worldwide.

This 25 kgs capacity machine is the perfect companion to enterprise. The classic Titling feature makes it unnecessary to have to lift the vessel or drum to pour out the contents. Simply tilt and pour it out and avoid straining yourself. Cleaning is a breeze..... simply pour water, run the grinder for a few seconds and pour out the water... it almost cleans itself. Solid Stainless-Steel stand provides elegance, strength and durability. In addition, this grinder has all the features that make it stand out ... powerful motor, black granite stone for long life of 10 years or more and high quality internal and external components.

Tension of the granite stones can be adjusted to obtain different grades of shear at different stages of grinding and for different ingredients. Double granite roller stones that rotate over a granite base. This creates tremendous shear that reduces the cocoa nibs to fine chocolate liquor with a particle size of the order of less than 15 microns.

Speed controller and control panel is provided as standard with the unit and comes with built in electrical MCB protection. This unit helps you to set the machine speed for different processing and adjust the quantity of ingredients. This is very much useful for you to differentiate your process from others and make your recipe and processing unique to yourself.

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The machine works as a conch and a refiner. The tension from the stones can be fully released for the conching cycle without grinding further, such that the cocoa liquor is continuously exposed to air without grinding it further and the volatiles are removed. All models have this feature and there is no need for a separate model or attachments to buy. There is no need to buy any additional add-on's or attachments, and all are included.

BELT AND CHAIN DRIVE OPTIONS:

We are excited to give you the option of selecting Belt or Chain drives for this model. The belt or chain drive machines are identical in all respects and cost the same for either option. The main difference is that the chain is slightly noisier like you can imagine a fast bicycle chain, while the belt is very quiet in operation. The belt needs to changed out every 1-2 years, and the chain needs replacing every 3-4 years. The chain also needs to be cleaned and lubricated every 2 months. Replacement costs for spare belts or chains is not expensive and both are economical. Please select your preferred option before adding to cart.

CE OPTION: This model is available with CE rating if required as an option.

This amazing stone melanger is the perfect companion to your endeavors. We have made several key enhancements to the stone grinder to make it perfect for Chocolate, nut butters, Mexican masa, cosmetics and other food processing. Our stone melangers can be used to make Marcepan from almond, Mesa from corn, coconut paste, Gianduja from hazel nuts, Pistachio and cashew butters, Tahini from sesame seeds, flax seeds paste, Sphagnum moss for facials, Hummus from boiled chick peas, rice batter from rice, Quinoa and many other grinding application.

Features

- Available optionally with either belt of chain drive for long, smooth operation. Detailed explanation of the two options is provided in the Product Description section above.
- Motor mounted on side and not beneath the drum … So, the machine is not tall. Thus, better stability, lower center of gravity and ease of tilting. Lower machine height makes it easier to look inside and clean inside.
- High grade rust proof Stainless steel drum with food grade plastic components. Earlier Plastic Hub has now been replaced to have only a Stainless Steel 304 grade hub as a standard.
- SS 304 grade body for the machine on some models
- Double scrapper arms improve the grinding efficient over single scrapper arms
- Motor does not get overheated even under long and heavy use
- Tilting feature lets you to tilt the entire unit for easy removal of contents and easy cleaning
- Real and naturally occurring Black Granite Stone is used to prevent chipping or thinning and long life. No artificial stones.
- NO NEED TO BUY ANY ADD ONs and ATTACHMENTS - all are included
- Multipurpose machine that can be used with various food ingredients
- All motors are CE certified
- Speed controller drive made by the world leader and CE & UL certified
- Ergonomic design
- Machine can be operated without the lid on if necessary
- Detachable Cylindrical Granite Roller Stones assembly can be removed for easy cleaning
- Spring loaded adjustable load system for efficient grinding and control
- Castor wheels with brakes provided as standard.
- We have readily available spare parts that can ship worldwide and give you peace of mind

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Specifications

- **Stainless steel 304 grade supporting stand and Stainless steel 304 grade body**
- **Approximate Sound decibels - Belt 68.5 /Chain 69.5**
- **Input voltage: 220 Volts 1 phase only, a powerful 2 HP, CE certified motor**
- **Rotation of drum at maximum speed is approximately 150 RPM**
- **Comes standards with electronic speed controller and MCB protection**
- **Empty Full Drum Volume – Approximately 18 inches wide by 16 inches deep, 100 Liters**
- **Grinds up to approximately 25Kgs of Cocoa**
- **Weight - Approximate 190 kgs**
- **LBH Dimensions - 35 x 22 x 44 inches, Packed Dimensions - 45 x 29 x 51 Inches**
- *(Note: All specifications are subject to change without notice as products are constantly improved)*

OPTIONAL ADD-ONS :

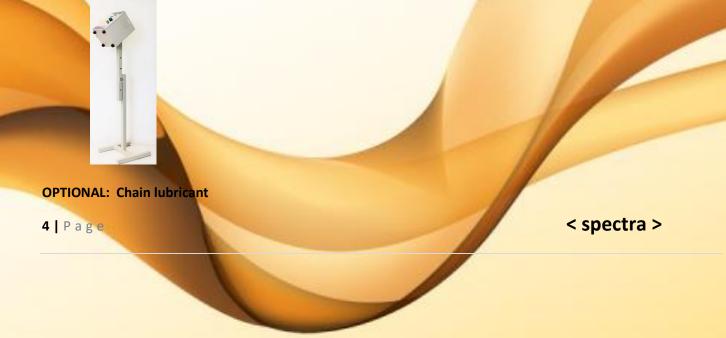**CE RATING FOR ENTIRE MACHINE:**

Spectra is happy and proud to announce that this model is now optionally available as CE certified. CE or similar certification is a mark of quality of design, build and of components used, and the manufacturing process. In some instances, CE is essential requirement for use.

Spectra commercial range of stone melangers are available in both CE certified and non-certified options.
Though both are exactly equal and same in quality and components and there is absolutely no difference in components or materials, and all machines use CE certified motors and electronics. The CE certified machines have some additional safety features necessary for compliance and cost more. Please email us for a custom quote for the CE certified machines.

STAND FOR PANEL BOX:

The Spectra melanger comes includes with a Spectra Controller panel box which may be placed near the machine. However, if you would like to mount this on an adjustable stand, that can be adjusted to the operator height for easy view and control, then we provide just this optional add-on stand. We do not mount the electronic controllers on the machine itself to prevent excessive vibration to the electronics. Also, keeping the controller next to the machine and at a convenient height enables easy reaching, quick start and stopping of the machine by the operator.

OPTIONAL: Chain lubricant

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Using a Step Up 110 to 220/240 volts transformer:

If you only have 110 volts available, then, many customers prefer to hard wire a 220 volt wall outlet to your machine. A few of our customers instead prefer to simply purchase a step-up transformer, (For example, available on Amazon.com for about $ 100, ' Rock stone Power 3000 Watt Heavy Duty Step Up/Down Voltage Transformer Converter – Step Up/Down 110/120/220/240 Volt "), and then use it to supply 220/240 volts to the machine. Either way, please ensure that your electrical line can handle sufficient wattage and amps drawn by your melanger. Please email us if you have any questions, or consult your electrician.