Spectra 11 Melanger with speed controller

Natural Stone Grinding at its best

Spectra 11 Melanger

We are pleased to bring you a newer and advanced version of the stone melanger used for cocoa processing and nut butter making. The Spectra 11 has several changes including a newer ventillated and non-rotating lid, that allows you to view and to open the lid while running. The central connector has been redesigned to be able to lift out the stones easily and the drum made leak proof. A double scrapper arm arrangement introduced in 2013 ensures faster performance. 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.



Spectra 11 Melanger

- This amazing stone melanger is the perfect companion to your endeavours. 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 an other grinding application.
- The elegant design and sturdy construction assure long and satisfying usage and comes in a rich silky maroon color. The finest Stainless Steel and pure Black Granite stone (real stone) components make for a durable and outstanding quality machine.
- 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. 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 addon's or attachments, and all are included. A speed controller allows to control the rate of grinding and
 temperature to some extent, and is a must for the really fine process control.
- In addition, this grinder has all the features that make our products stand out ... a powerful motor, black
 granite stones for long life of 10 years or more, and impact resistant body. Several special features and
 enhancements have been incorporated to make this stylish melanger perfect for chocolate making by both
 the amateur and professional alike. For your peace of mind, the unit has a ONE YEAR warranty from the
 date of purchase in USA.



Features

- Elegant and easy to use.
- Ventilated see-through plastic lid that allows for moisture and volatiles to escape. Lid can be opened even with machine running.
- Motor does not get overheated even under long and heavy use
- Speed controller allows speed to vary from zero to about 150 rpm.
- Stainless steel drum detaches easily. All internal plastics are food grade Delrin
- Features double scrapper arm for more efficient mixing action
- Easy for cleaning at the sink and doubles as a storage vessel
- Black hard "Granite" Stone is used to prevent chipping or thinning even with long use
- Normally delivered in 5-10 days anywhere in the worldwide



New Double Stopper Arm for faster performance!

Specifications

- Powerful motor. 0.25 HP (about 200 watts). CE rated motor.
- Voltage Speed controller version available only in 220 -240 volts, 50-60 Hz
- Capacity upto 10 lbs, Full drum volume = 8 litres
- Approximate Weight 48 lbs, Dimensions 20 x 12 x 11. Controller weighs additional 12 lbs.
- 1 Year Warranty in USA. International warranty is for free parts replacement. See website for details.
- 220V models use the UK/India plug style Type D. Users in other countries that do not follow this standard may have to get the plugs replaced.

