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- ONE SHOT TUTTUNO v
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- MIXERS AND MELTERS v
- EXTRUDERS v
- BALL REFINERS v
- ROASTERS v
- BEAN TO BAR v
- Bean to Bar Production Line**
From cocoa bean to chocolate
- Winnower**
Roasted cocoa beans crusher
- Grinder**
Mill for cocoa mass creation
- Conca 60** NEW
Melting mixer conca for chocolate bean to bar production
- Conca 200-400** NEW
Melting mixer conca for chocolate bean to bar production
- Vibrotaglio**
Chocolate sieve
- NUTS PROCESSING v
- CHOCOLATE FOUNTAINS v
- PROMOTION PACKAGES NEW
- PROFESSIONAL CHOCOLATE TRAINING
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from cocoa bean to chocolate

Selmi chocolate processing equipment



How to make your own chocolate

BEAN TO BAR LINE CHOCOLATE MAKING

FOR COURSES ON BEAN TO BAR DARK CHOCOLATE, MILK CHOCOLATE OR PRODUCTION OF SPECIAL CHOCOLATE. @ CONTACT US

BEAN TO BAR: Selmi machines to create single-origin chocolate starting from the roasting of cocoa beans.

By equipping the workshop with Selmi Bean to Bar machines the operator will be able to control the production of chocolate starting from the selected raw cocoa beans, which have, according to the climate and place of origin, various aromas and flavours. The roasting and processing of these will result in chocolate bars made from personalised recipes. This is an example of artisanal friendly technology which does not standardise, but enables uniqueness.

Roaster

Vertiflow system^{PATENT}
Roasting of the cocoa bean



Winnower

Crusher and peel separator of the roasted cocoa bean and reduction to nibs



Grinder

Mill for the creation of granules



Micron

Ball refiner, suited for refining a personalised chocolate recipe



Conca

Removes the negative acidity and any residual humidity, hence maximising the quality of the produced chocolate.



Vibro

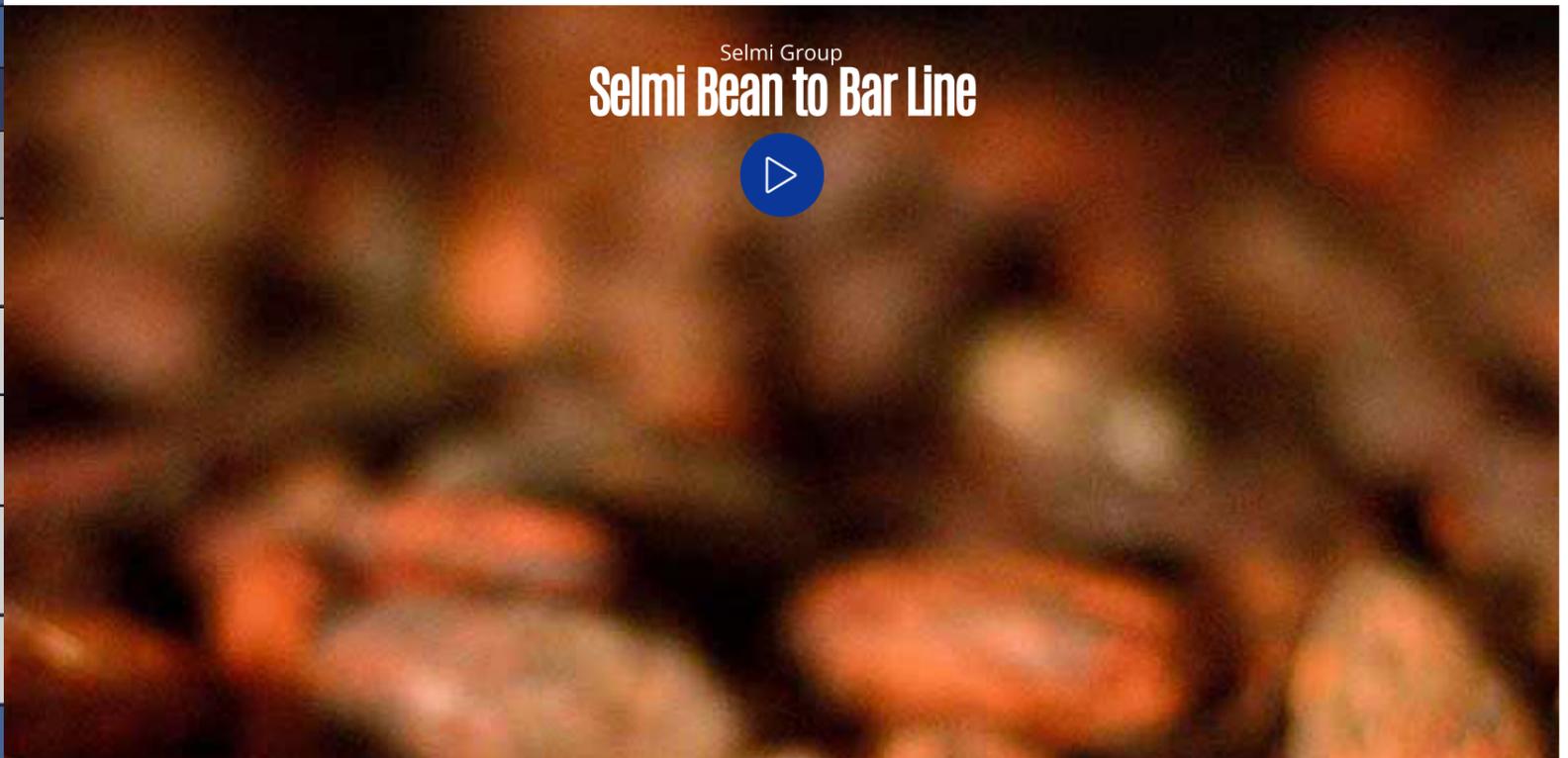
Final automated sieve designed for filtering out the impurities introduced during processing.



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Top Ex

Continuous chocolate tempering machine with removable tempering screw pump and digital control panel.



Selmi Group Selmi Bean to Bar Line



Examples of Bean to Bar production lines

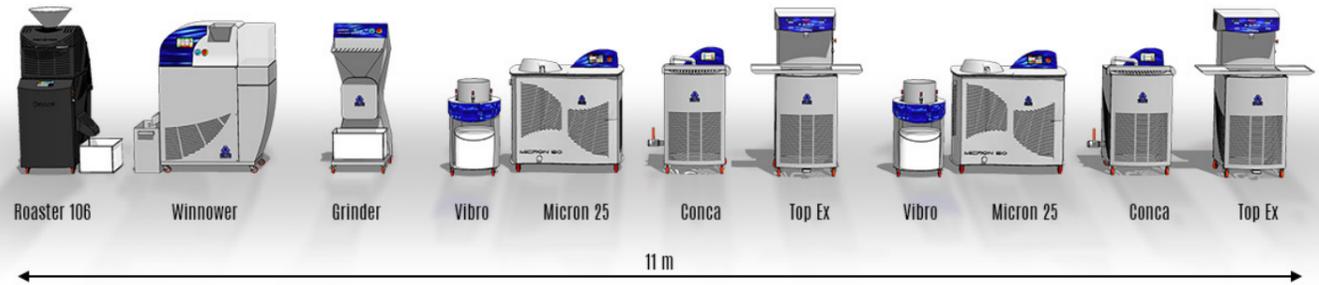
Configuration A: dark chocolate



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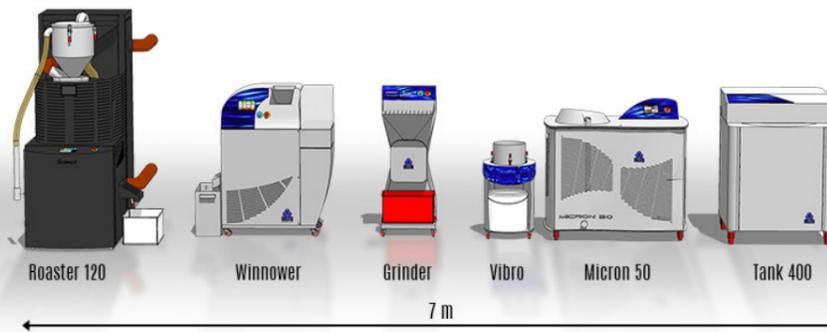
Configuration B: dark chocolate + milk chocolate



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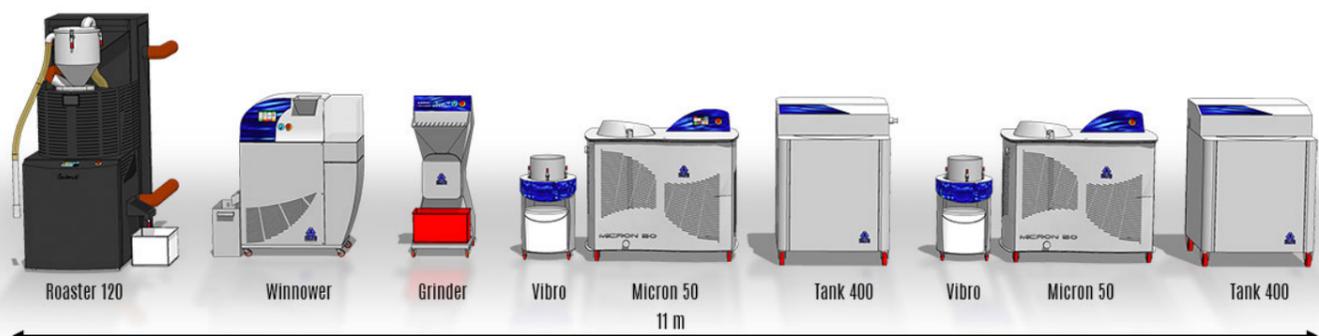
Configuration C: dark chocolate



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Configuration D: dark chocolate + milk chocolate



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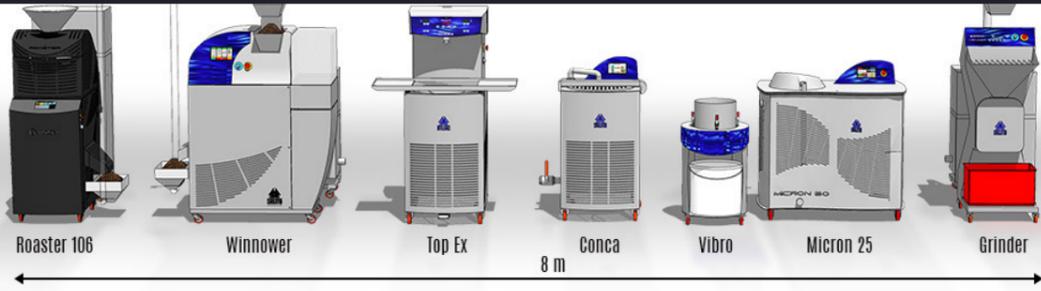


Configuration E: dark chocolate + milk chocolate

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Machinery list for BEAN to BAR chocolate making



Roaster 106



Roaster 120



Winnower



Grinder



Micron 50



Vibrovaglio



Conca



Top Ex

SELMi GROUP

OUR ADDRESS

Via Langhe, 25
12042 Pollenzo (CN)
[Find us on Google Maps](#)

CONTACT

Tel: [+39 0172 479 273](tel:+390172479273)
Tel: [+39 0172 479 275](tel:+390172479275)
Fax: [+39 0172 477 814](tel:+390172477814)
info@selmi-group.it

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