

Chocolate Preparation

Cocoa nib grinder

Cocoa nib grinder models: CNG50. Each model is shown with its image and technical specifications.

Price: 13.000 EUR



Technical details

Category	Chocolate Preparation
Model range	1
Grinding principle	Two-stage impact grinding: upper crusher + pin grinding chamber
Output form	Fluid paste with released fat; not dry granules
Input materials	Cocoa nibs and roasted nuts such as hazelnut, peanut, pistachio and almond
Excluded inputs	Raw or unroasted material; dry materials with insufficient fat
Typical output particle size	Approximately 300 μ m, recipe and process dependent
Use mode	Standalone paste production or pre-grinding before ball mill refining
Standalone output	Cocoa liquor, rustic nut butters, chunky pralines and textured spread bases

Pre-grinder output	Pumpable paste for ball mill refining to 18–25 μm
Reservoir capacity	15 L
Production capacity	Up to 50 kg/h
Material	AISI 304 stainless steel
Safety	Front lid with safety interlock switch
Speed control	All rotation speeds independently adjustable
Electrical supply	380 V, three-phase; no single-phase configuration
Installed power	3.75 kW
Model	CNG50

Models and specifications

Pin type cocoa nib grinder

CNG50



CNG50 two-stage impact grinding machine with top crusher and pin grinding chamber for cocoa nibs and roasted nuts. Produces stable, pumpable paste at approximately 300 μm for cocoa liquor, praline bases and nut spreads. Runs standalone where pre-refined texture is acceptable, or as a pre-grinder before a ball mill refiner for reduction to 18–25 μm . Throughput up to 50 kg/h, AISI 304 stainless steel, 380 V three-phase. Not suitable for raw or unroasted material, calibrated dry granule output, or single-phase supply.

Price: 13,000 EUR

Grinding principle	Two-stage impact grinding: upper crusher + pin grinding chamber
Output form	Fluid paste with released fat; not dry granules
Input materials	Cocoa nibs and roasted nuts such as hazelnut, peanut, pistachio and almond
Excluded inputs	Raw or unroasted material; dry materials with insufficient fat
Typical output particle size	Approximately 300 μm , recipe and process dependent
Use mode	Standalone paste production or pre-grinding before ball mill refining

Standalone output	Cocoa liquor, rustic nut butters, chunky pralines and textured spread bases
Pre-grinder output	Pumpable paste for ball mill refining to 18–25 μ m
Reservoir capacity	15 L
Production capacity	Up to 50 kg/h
Material	AISI 304 stainless steel
Safety	Front lid with safety interlock switch
Speed control	All rotation speeds independently adjustable
Electrical supply	380 V, three-phase; no single-phase configuration
Installed power	3.75 kW
Model	CNG50