

Chocolate Preparation

Inclusion mixer

Inclusion mixer models: INM+NGOSD20CV, INM. Each model is shown with its image and technical specifications.

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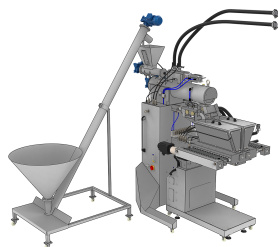
Technical details

Category	Chocolate Preparation
Model range	2
Material	Completely made of AISI 304 grade stainless steel.
Control system	Screw conveyor with dosing hopper for controlled inclusion feeding.
Feature	Adjustable dosing speed for repeatable inclusion-to-chocolate ratio.
Heating	Water-jacketed mixing tube to maintain process temperature during inclusion dosing.
Total power consumption	380 V, three-phase, 3 kW.
Model	INM+NGOSD20CV

Models and specifications

Chocolate with inclusion mixing

INM+NGOSD20CV



Chocolate with inclusion mixing (INM+NGOSD20CV) in the Inclusion mixer range. Review the model table for capacity, utilities and configuration details.

Material	Completely made of AISI 304 grade stainless steel.
Control system	Screw conveyor with dosing hopper for controlled inclusion feeding.
Control system	Inclusion hopper with level sensor for continuous stable operation.
Feature	Adjustable dosing speed for repeatable inclusion-to-chocolate ratio.
Heating	Water-jacketed mixing tube to maintain process temperature during inclusion dosing.
Heating	PID-controlled jacket heating for precise temperature maintenance.
Feature	Variable-speed agitation distributes particles while reducing mechanical stress on fragile pieces.
Heating	Heated three-way valve with FDA-approved heated flexible hoses.
Control system	Automatic bypass / mixer-feed selection for start-up stabilisation and recipe transitions.
Feature	Direct integration with a chocolate depositor for continuous production.
Total power consumption	380 V, three-phase, 3 kW.
Model	INM+NGOSD20CV

Chocolate with inclusion mixing

INM



Inline mixer that doses dry, free-flowing solid inclusions into liquid chocolate immediately upstream of a depositor. Screw feeder controls inclusion rate; jacketed mixing tube with PID heating holds chocolate at

process temperature; variable-speed agitator distributes particles without breaking fragile pieces; heated three-way valve switches between bypass (plain chocolate to depositor) and mix mode. Runs on 380 V three-phase. Not suitable for liquid or paste inclusions, sticky inclusions that bridge the hopper, or single-phase supply.

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Model	INM