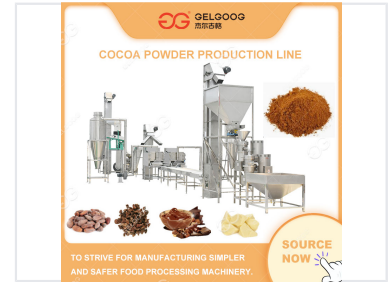
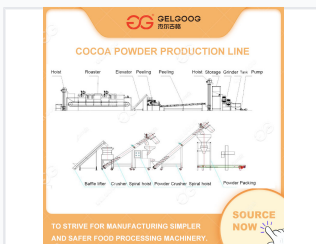


# Cocoa Liquor and Cocoa Powder Production Line

This automated production line efficiently processes cocoa beans into cocoa liquor and cocoa powder. The system integrates cleaning, roasting, winnowing, grinding, pressing, and pulverizing stages.



## ADDITIONAL IMAGES



## Product Overview

### Comprehensive Cocoa Processing Solution

This fully automatic production line is engineered for the efficient processing of cocoa beans into cocoa paste, cocoa butter, and cocoa powder. Designed for medium to large-scale operations, the system integrates essential stages including cleaning, roasting, winnowing, grinding, and pressing. Constructed from food-grade materials, it ensures consistent quality, precise temperature control, and high throughput for professional food production facilities.

## Technical Capabilities

### Production Capacity

**100 kg/h**  
Minimum Output

**2000 kg/h**  
Maximum Output

### Production Workflow

- Roasting
- Cooling
- Peeling/Winnowing
- Paste Grinding
- Pressing/Extraction
- Pulverizing

## Operational Parameters

### Roasting Specifications

Parameter	Value
Temperature	200-210°C
Duration	20-30 minutes

### Grinding Precision

Metric	Limit
Particle Fineness	< 7 $\mu$ m
Processing Temperature	< 68°C

## System Features

### Construction

Food-grade stainless steel, Fully automatic, Continuous operation