

RUMBO Stone-on-Stone Melangeur



FBM's RUMBO chocolate mill elevates small-batch chocolate making to a new level.

The core of Rumbo consists of a solid granite base and massive granite grinding stones. Unlike other approaches where either the base or the working bowl rotates, in the Rumbo the millstones turn, driven directly via the motor without belts or gears.

Rumbo also includes forced hot air as a standard feature. This enables the base and grinding stones to be heated before a batch is started, expressing the cocoa butter from the nibs more effectively than working from a cold start. If desired, the hot air (which can be adjusted from ambient up to 75°C) can be turned on (or remain on) during grinding, which leads to more efficient conching action and shorter processing times than with similar machines

Whether working from-the-bean, purchasing roasted nib, or working from liquor, Rumbo provides chocolate makers with more precise control over the parameters of the chocolate-making process.

Rumbo can be run "low and slow" or "hot and fast" to suit the chocolate maker's intentions, knowing that Rumbo will deliver a final product that tastes good with excellent plasticity, fluidity, and workability.

[Other voltage configurations €POA](#)

RUMBO was created for the craft chocolate maker committed to traditional stone-on-stone grinding.

Key Standard Features

- Solid granite base
- Granite millstones weighing 45 kg each
- Direct drive (no belts or chains) via high-torque, adjustable-speed motor
- Forced ventilation with adjustable temperature
- Two-part plexiglass bowl cover
- Manual unloading of chocolate
- Mounted on wheels

Key Specifications

- Capacity (bowl): 120 kg (40 kg recommended batch capacity)
- Dimensions: 1100 x 1000 x 1700mm
- Weight: 500 kg (~1100 lbs)
- Installed power: 3.5 Kw @ 220V three-phase

Pricing

CAT#. 18295	RUMBO 220V 3-phase 60 Hz	€13,900
Palletizing	Required for shipment	+ €200