



2015-Q4 International Price List

KLEEGO MELTER/MIXER/CONCHE



KLEEGO is a mixer, melter, and chocolate conche

KLEEGO is one of FBM's latest innovations in modular chocolate machines for the artisan chocolate professional and *the first machine to meet two important needs* of craft bean-to-bar chocolate makers.

This is accomplished by adding a top-mounted conching assembly that consists of a heavy-duty motor driving fixed-speed counter-rotating stirrers and forced hot air system.

The CPU of the KLEEGO gives the operator control over the speed of the stirrers in the mixer bowl, the volume and temperature of the forced air system. The counter-rotating stirrers provide high shear action to break up particle agglomerates and expose the chocolate to air and heat. The included pump circulates the chocolate continuously during the conche cycle to ensure complete mixing and conching.

After aging, the chocolate can be melted in the **KLEEGO** and pumped into a tempering machine for molding.

Kleego 100 shown (Kleego 50 may vary in some parts)

[Other voltage configurations €POA](#)

KLEEGO makes it possible to empty a craft-scale batch refiner once the desired particle size distribution (PSD) is reached *and complete flavor and texture development in the Kleego*, typically taking far less time than in the refiner. When done, the chocolate can be pumped into a container for aging or into a tempering machine for molding into bars.

Key Standard Features

Bowl stirrer speed — 0–70RPM; Conche stirrer speed — 40RPM.
Bowl temperature — 30–60°C (~85–140F).
Main airflow — 0–100 m³/hr (max ~160cfm); Temperature — ambient–77°C (~170F).

Key Specifications 50/100

Capacity (bowl): 50kg (~110lbs) as a melter; 35kg (~80lbs) as a conche. / 100kg (~220lbs); 70kg (~145lbs).
Dimensions: 500 x 750 x 1170mm / 500 x 760 x 1500mm
Weight: 100Kg (~220lbs) / 220Kg (~485 lbs)
Installed power: 4 Kw @ 220V three-phase/ 5 Kw @ 220V three-phase

Pricing

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|-------------|--|---------|
| CAT#. KL | KLEEGO50 – 50kg melter/35kg conche 220V 3–phase 60 Hz | €9,500 |
| CAT#. KC | KLEEGO100 – 100kg melter/70kg conche 220V 3–phase 60 Hz | €13,800 |
| UPGRADE | Optical sensor (to automatically refill working bowl of tempering machine) | + \$600 |
| Palletizing | Required for shipment | + €100 |