

KLEEGO



KLEEGO is FBM's latest innovation 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.

Based on the K50 50kg melting tank with auger pump, Kleego is a 50kg melting tank AND a 35kg conche. This dual functionality is accomplished by adding a top-mounted conching assembly that consists of a heavy-duty motor driving fixed-speed counter-rotating stirrers, forced hot air system, and an independently-controlled ceramic heater.

The CPU of the Kleego (not available on standard K-series melters) gives the operator precise, repeatable, digital control of the speed of the bottom stirrer in the mixer bowl, the temperature of the forced air system, and of the temperature of the working bowl and ceramic heater. The counter-rotating stirrers provide shear action to break up particle agglomerates and expose the chocolate to air and heat *past 70°C, high enough to quickly and effectively evaporate out acetic acid and other volatile aromas.* The auger pump is used continuously during conching to ensure complete mixing of the chocolate and to empty the Kleego when conching is done or when it is being used as a melter.

Kleego quickly completes flavor and texture development, typically taking hours what can take days to achieve in a stone wet grinder. When conching is completed, the chocolate can be pumped into a container for aging or into a tempering machine for molding into bars.

Kleego is also a melter. The optional optical sensor works with the Kleego to automatically maintain the proper quantity of chocolate in the working bowl of a tempering machine. Manual operation is controlled with the included foot pedal.

STANDARD FEATURES:

- Bowl stirrer speed — 0–60RPM.
- Conche stirrer speed — fixed 22.5RPM.
- Bowl temperature — 30-75°C (~85~170F).
- Air temperature — ambient-75°C (~170F).
- Ceramic heater temperature — ambient-90°C (~190F).
- Main airflow — 0/100 m³/hr (0/160cfm).

SPECIFICATIONS:

- Capacity: 50kg (~110lbs) as a melter; 35kg (~75lbs) as a conche
- Dimensions: 910/1170mm (h); 750mm (w); 500mm (d)
- Weight: 100kg (~220 lbs)
- Installed power: 4000 watts

PRICING:

- CAT#. 16540 KLEEGO 50kg melter/35kg conche 220V 3-phase 60 Hz.....€ 9,500
- To operate Kleego at 220V single-phase 60 Hz (auger inverter) add€ 650
- 220 / 380V 3-phase 50 HzPOA
- Crating:** Pallet / Wooden cage€25 / 150

ACCESSORIES:

- CAT#. 111516 Optical sensor (for automatically filling Unica and larger melters)€ 430