

Food Processing Technology

OUR MISSION & VISION

Our mission is Empowering Farmers to make Farming sustainable.

Our vision is to help farmers & foodpreneurs everywhere through

- Equipment Patented, with warranty, service & extensive inventory of spare parts
- Education Empowering Chocopreneurs© webinars & networking events
- Exposure Through #FoodpreneurShowcase

OUR STORY

CocoaTown is in the business of creating and empowering chocopreneurs and foodpreneurs around the world through patented Equipment, Education, Exposure and Expertise for Bean to Bar industry, nut butter/seed butter/nut milks, tahini and other gourmet food industry. The complete line of machines consists of Roasters, Crackers, Winnowers, Melangers / Grinders & Tempering machines for making high quality, healthy gourmet foods from 1lb (500Gms) of test batches for entry level to 200lbs(90kgs)/batch for commercial level. We ship these machines around the world.

OUR APPROACH

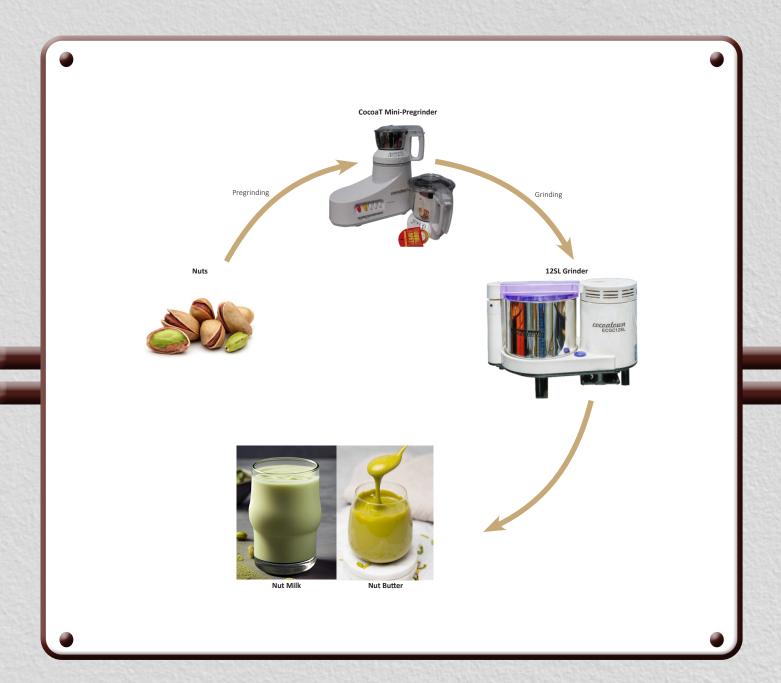
We focus on sustainability in three areas

- 1. Environment by providing machines made of food grade stainless steel that last for more than 16 years to give high ROI
- 2. Farming our customers pay more to cocoa farmers. Farmers can sell semi-processed or processed products instead of selling beans at commodity prices
- 3. Our customers' businesses

OUR PHILOSOPHY

Our team members have over 100 years of collective experience in Product design, Information Technology, eCommerce, Customer Service, Accounting, and Management. We are all fun-loving, hardworking individuals who are committed to our job and family. We strive for innovation and perfection. Our products and vendors often exceed our criteria. We are confident that our customers will be happy with our unique products and services.

RAW FOOD KIT



ROASTED FOOD KIT



COMMERCIAL FOOD KIT



ROASTERS & COOLERS

CocoaT jr. Roaster PI



- Mini Roaster for 2 4 of nuts
- Ideal for roasting nuts, pulses, seeds, cocoa beans
- Removable stainless steel roasting drum
- Product tumbles inside the slowly rotating drum
- Convection & conduction heat for uniform roasting
- Variable temperature control setting up to 500°F
- 2 heating elements with independent controls
- 0 120 minute analog timer
- 150 500 °FVoltage: 220V,
- Power: 1500 Watts, 6 Amp
 Dimensions: 22" x 18" x 15"
- Weight: 25 lb (12kg)

Cooler Micro



- Smart cooler for cooling roasted products
- To stop the roasting process quickly
- Prevents overcooking from residual heat
- Keeps the right flavor of the products
- Includes fan
- Products are cooled in less than 5 minutes
- Voltage: 110V or 220V
- Frequency: 50Hz
- Dimensions: 12" x 12" x 9"
- Weight: 8 lb (4kg)

CocoaT commercial Roaster



- Compact commercial roaster
- For lentils, grains, nuts, seeds, cocoa beans etc
- Can roast 20 lb (10 kg)/batch
- Temperatures 122°F 572°F
- · No fume hood needed
- Rotating drum uniform roasting
- · Easy loading & unloading
- Sampling port
- Electronic temperature controller optional
- Transparent door for monitoring
- Dimensions: 30 x 20 x 25 (h) in
- · Voltage: 220V, single phase
- Power: 2700 Watts, 11.8 Amp
- Weight: 50 lb (23kg)

Cooler Macro



- For cooling roasted products
- Prevents overcooking from residual heat
- Keeps the right flavor of the products
- Top tray for collecting roasted items from the roaster
- Includes blower unit
- Cools 20 lb of prodcuts in less than 5 min.
- 220V single phase, single phase
- Dimensions: 18" x 19" x 27"
- Weight -100 lb (45 kg)

COCOAT & ALPHA MELANGERS/GRINDERS

- 8 sizes for grinding 1 to 160 cups/batch
- Special conical stones to preserve nutrients
- Easy to use & clean
- Works for decades

- For peanut/groundnut paste, marzipan, Gianduja, cashew butter Hummus pistachio butter, nut milks, Tahini, chocolate, etc.
- Grinds to 15µ paste

CocoaT5 Grinders/Melangers



- Grinds 1-3 cups/batch
- 75W motor
- 110V or 220V
- Dimensions: 18 x 10 x 11 in,
- 18 lb (9 kg)

12SL Grinders/Melangers



- Grinds 3-8 cups/batch
- Dimensions: 18 x 10 x 11 in, appr.
- 35 lb (16 kg)
- 1/5 HP 110V or 220V
- Optional 1-3 cup/batch drum
- Optional Complete kit with all accessories

CocoaT8 Grinders/Melangers



- Grinds 3-5 cups/batch
- Optional 1-3 cup/batch drum
- 75W motor
- 110V or 220V
- Dimensions: 18 x 10 x 11 in,
- 22 lb (10 kg)

ALPHA12 Grinders/Melangers



- Industrial quality grinder with SS parts
- Grinds 5-12 cups/batch
- Dimension: 18 x 18 x 24 in
- 64 lb (30 kg)
- 150W, 110V or 220V
- Optional 1-3 cup/batch drum
- Optional Complete kit with all accessories

COCOAT & ALPHA GRINDERS/MELANGERS

- · Tilting mechanism for easy handling
- Simple to use
- Grinds to 15-18µ product

- Works for decades with minimum maintenance
- High return on investment
- Optional accessories Nib feeder & Stone lifter

ALPHA25 Grinders/Melangers



- Grinds 8 -15 cups/batch
- Control panel: 220V, 1 phase input
- Motor:0.5 HP, 220V, three phase
- 20" x 22" x 31"
- Weight: appr. 200 lb (90 kg)

ALPHA100 Grinders/Melangers



- Grinds 40-80 cups/batch
- Control panel: 220V, 1 phase or 3 phase input
- Motor: 1 HP, 220V, three phaseDimensions: 36" x 36"x 62" h
- Weight: 650 lb (300 kg)

ALPHA50 Grinders/Melangers



- Grinds 20-40 cups/batch
- Direct drive with gear motor
- Control panel: 220V, 1 phase input
- Motor: 1 HP, 220V, three phase
- Dimensions: 24" x 30" x 35" h
- Weight: appr. 300 lb (140 kg)

ALPHA200 Grinders/Melangers



- Grinds 80-160 cups/batch
- Optional accessories Nib feeder & Stone lifter
- Dimensions: 42" X 33" X 52"h
- Control panel: 220V or 440V, 3 phase input
- Motor: 5 HP, 220V/440V, 3 phase
- Weight: 1000 lb (450 kg)

CRACKERS

CocoaT manual Cracker



- The manual Cracker can break 30 lb of cocoa beans in 1 hour
- Special patented rollers to pull the shell away from the nibs
- Beans are cracked into bigger pieces for easier & efficient winnowing
- All food contact components are made of food grade stainless steel
- Dimensions: 15" x 14" x 23"
- Weight: 35 lb (16kg)

CocoaT power Cracker



- The power Cracker can break 60 lb of cocoa beans in 1 hour
- Special patented rollers loosen the shell
- Beans are cracked into bigger pieces for easier & efficient winnowing
- All food contact components are made of food grade Stainless steel
- Can be ordered with 110V or 220V
- Dimensions: 14" x 15" x 24" h
- Weight: 52 lb (25 kg)

WINNOWERS

CocoaT basic Winnower



- Separate husk from grains/nibs
- Manual or motorized dispenser
- 20-30 lb/hr with manual dispenser
- 40-50 lb/hr with motorized dispenser
- Advanced airflow techniques
- Unique cyclone separator
- 99,9% separation in single pass
- Upgradeable to deluxe Winnower
- 750 W Vacuum
- 110V or 220 V
- 25' x 17' x 16'
- Weight ~ 35 lb (16kg)

CocoaT deluxe Winnower



- Bestseller
- Best cost effective, compact Winnower in the world
- To separate husk from grains/nibs
- Maximum yield of grains/nibs
- Manual or motorized dispenser
- 20-30 lb/hr with manual dispenser
- 40-50 lb/hr with motorized dispenser
- Advanced airflow techniques
- Unique cyclone separator
- 99,9% separation in single pass
- 25' x 17' x 16'
- 750 W Vacuum
- 110V or 220 V
- Weight ~ 45 lb (22 kg)

CocoaT InnoWinno Winnower



- CocoaT InnoWinno Winnower is a revolutionary piece of equipment for artisan chocolate makers.
- Based on several years of R&D
- Includes power Cracker and hopper
- Winnows up to 220 lb (100 kg)/ hr
- Hopper extension with 40 lb capacity
- Patented multi-stage separation system
- Husk collected in a closed container
- Takes up only 20 sq. ft space
- Weight ~100 kg
- Footprint 5' x 4'

Equipment Description

CocoaT Mini Pre grinder



- Multipurpose unit which grinds, cracks, juices and pulverizes
- For powdering nuts, pulses, cocoa beans, sugar
- Only few seconds to powder 1 cup of ingredients
- Also for making juices
- 3 jars small jar for wet/dry grinding ½ cup ingredients Big jar for 2-3 cups of juices
- 550W. 110V or 220V
- Foot Print 12" x 6"
- Weight: 10 lb (4kg)

CocoaT Bean Cutter



- Tool to cut 50 beans at once
- Handles any size beans small or big
- For farmers, cocoa buyers & researchers
- To evaluate the quality of the beans
- Easy to use
- Made of anodized aluminum
- Easy to replace blade
- 19 x 5 x 1 in
- . 8 lb

Other Available Evaluation Tools

- pH meter
- Moisture meter
- IR Thermometer
- Grindometer
- Digital Micrometer

Complete Melanger Kits



- Complete kits available with all accessories & Maintenance kit
- Save money on S&H + import costs
- Reduces downtime
- Available for following melangers:
- CocoaT 5
- CocoaT 8
- 12SL
- Alpha12
- Alpha25
- Alpha50
- Alpha100
- Alpha200

Accessories & Parts

Here is a short list of popular parts. Please contact us for other parts you need

SS Lid for SABA 12 Grinder



Mini Drum Set GAMA 12



Cylindrical Roller Assembly Mini drum



SS Roller Stone Assembly Abi 10



Cylindric Roller Stone Assembly SABA 12



Conical Roller Stone Assembly GAMA 12



Choco Kneader for ECGC...



Chococleaner for melangers



Basic Control Panel- ECGC 65 E Deluxe Control Panel GAMA 100

Mini Drum Set SABA 12



SS Wiper Assembly GAMA 12



Stone Lift Mechanism GAMA 100





GAMA 100



Tension Gauge Mechanism



Conical Roller Stone Assembly

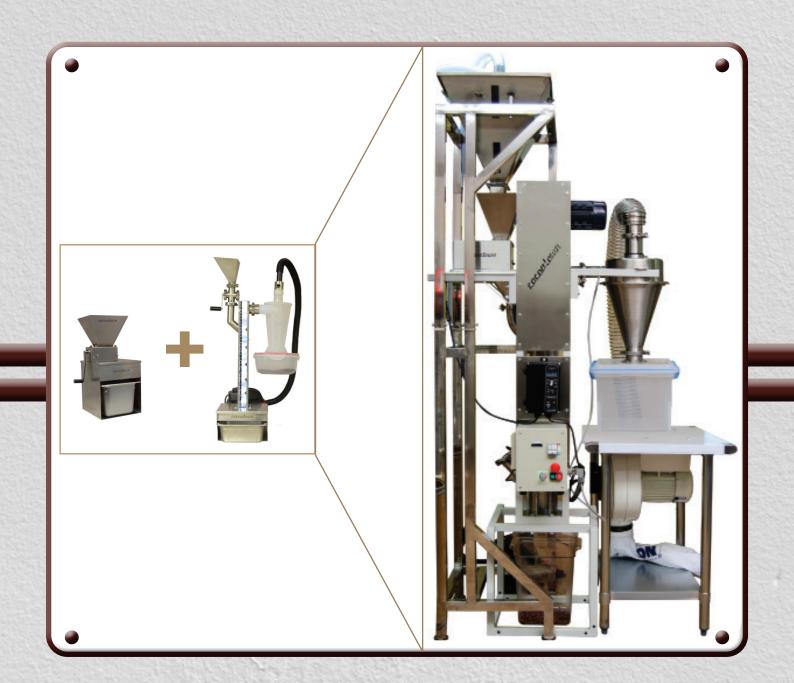
SABA 12

Cylindric Roller Stone Assembly GAMA 12



SS Wiper for GAMA 100

Grow with us



Grow with us



