

CocoaTown is a one stop shop for the Bean to Bar industry, providing Education, Equipment, Evaluation Tools, and Exposure for the chocopreneur in International Exhibits.

Equipment					Education	Evaluation Tools
Hobbyist	Entry Level Kit	Professional Scale Kit	Commercial Scale Kit	Eco Scale	Professional	Farmer Tools
CocoaT mini Pregrinder	CocoaT jr. Roaster PI	CocoaT jr. Roaster PI	CocoaT commercial Roaster	CocoaT mini Pregrinder	Bean to Bar Bootcamp	CocoaT Bean Cutter
Abi 10 melanger	Cooling Tray - Mini	Cooling Tray	Cooling Tray - Macro	Abi 10 melanger	Bon-bon & Truffles Workshop	pH meter
	CocoaT manual Cracker	CocoaT power Cracker	InnoWinno Winnower	Abi 50 Grinder		Moisture meter
	CocoaT basic Winnower with manual metering device	CocoaT deluxe Winnower with manual or motorized metering device	Grindeur ECGC-65E	Abi 200 Grinder		IR Thermometer
	CocoaT mini Pregrinder	CocoaT mini Pregrinder				<b>Other Tools for chocolatmakers</b>
	Abi 10 melanger	Melanger ECGC-12SQSS				Grindometer Digital Micrometer

### Equipment:

CocoaTown now has a complete line of equipment for bean to bar production for three different levels – Lab Scale, Professional Scale, Commercial Scale– Roaster, cooling tray, Cracker, Winnower and Melanger / Grindeur. Here are the salient features and prices (F.O.B. Atlanta) of each individual unit.

### General Features:

- Patented technology
- High quality food grade stainless steel in food contact areas
- Compact - less than 1.5 sq. ft / equipment counter space for lab scale equipment and less than 24 sq.ft / equipment footprint for commercial scale equipment
- Multipurpose
- Energy efficient(green)– uses less energy than comparable equipment in the market
- Durable and long lasting
- Easy to maintain and use
- Preferred for educating customers, chocolate tours, museums or universities
- Available in 110V or 220V (CocoaT junior Roaster only available in 220V)
- Customized for customer’s needs and their location
- Used by award winning chocolatmakers around the world for over a decade
- Can mix and match equipment from different scales to suit their needs

When business grows, no need to buy all the equipment. Except melanger & Grindeur, other equipment can handle 6-20 times business growth

### Our customers have used the melangers and Grindeurs for the following:

Grind almond pieces into Marcepan /Marzipan

Grind hazel nut pieces into Gianduja

Grind pistachios pieces into pistachio butter

Grind Cashew pieces into cashew butter

Grind sesame seeds into tahini

Grind boiled chick peas into hummus

Grind flax seeds into paste  
Grind Sphagnum moss for facial pack  
Grind quinoa  
Grind nuts into nut milks  
Grind coconut flakes into coconut butter and coconut milk  
Grind corn into masa

### **Entry Level:**

#### **Explore - Bean to bar chocolate making as hobby or as business for profit.**

Complete Lab scale equipment kit with all the accessories costs \$4500 (F.O.B. Atlanta). Better yet, do you want to learn the Bean to Bar process from International experts? Combine the workshop and full Lab kit for \$5400 (F.O.B. Atlanta)

#### **CocoaT junior Roaster PI** – Roasts 2-4 lbs of cocoa beans in a batch

- Heating by convection & conduction – efficient heating
- Drum roasting – uniform roasting
- 220V – can be used around the world
- \$650

#### **CocoaT Roaster Arrester aka Cooling Tray** – Cools 4 lbs of roasted beans & nuts fast.

- Top tray doubles as collection tray for the roasted beans in the CocoaT junior Roaster -SS.
- Cools roasted beans in less than 5 minutes – prevents overcooking from residual heat in cocoa butter in cocoa beans or nut butters in the nuts
- Very quiet in operation
- \$250

#### **CocoaT Manual Cracker** – Can crack about 30 lbs of cocoa beans in one hour

- Specially designed rollers to break the beans into bigger pieces
- Gears outside food contact area for easy maintenance
- Stainless steel collection box and support stand
- \$1050

#### **CocoaT basic Winnower** – Can effectively separate 10 lbs of cracked cocoa beans into clean nibs and husk a in single pass.

- Separates 99% of husk in a single pass with minimal nibs lost with the husk
- See through mechanism is a show stopper
- Dust & husk collected in a closed container
- Hygienic and clean to use under any manufacturing condition
- Almost no husk mixed in nibs and almost no nibs mixed with husk
- Maximum yield of nibs- less wastage of money
- Manual metering device for efficient and faster separation
- \$1500 (Basic winnower with manual metering dispenser)

#### **CocoaT mini Pregrinder** – Can pre grind cocoa nibs or sugar into powder. Grinding time is reduced when sugars are added in a powdered form, rather than crystal form, particularly for special sugars like coconut sugar. The pregrinder can also be used to powder the nuts into smaller pieces before adding them to the melanger to make nut butters. The cracking blade can be used to crack the cocoa beans in small quantities.

- Cracker blade for breaking cocoa beans
- Grinding blade for pre grinding sugar, cocoa nibs, nuts
- Unique blade system creates a cyclone effect – grinds ingredients without heating them
- 500W motor
- \$175

**CocoaT Melanger ECGC-12SLTA** – Can grind 6-8 lbs of cocoa nibs to yield 10 lbs of chocolate liquor or about 4 lbs of nuts (cashews, almonds, hazelnuts, brazil nuts, pistachio, etc.) into nut butters or nut milks, sesame into tahini, or chickpeas into hummus

- Grinds cocoa nibs to 15 microns for smoother taste
- Conical stones for grinding and conching
- \$600
- Optional accessories available for additional functions:
  - Mini drum set to grind 500 gms to 1 lb of cocoa beans for recipe development, R&D purposes, etc.
  - Stainless steel wipers for big drum and mini drum
  - Stainless steel lid
  - Chocokneader to mix milk powder with chocolate liquor
  - Chococleaner for easy removal of chocolate from the roller stones

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**Chef Line / Professional Line:** (also suitable for chocolate museums or chocolate tours)

#### **Exhibit –Showcase Bean to Bar process**

Complete Professional scale equipment kit with all the accessories costs \$6500 (F.O.B. Atlanta). Better yet, combine the bean to bar workshop and full Lab kit for \$7400 (F.O.B. Atlanta)

**CocoaT junior Roaster PI** – Roasts 2-4 lbs of cocoa beans in a batch

- Heating by convection & conduction – efficient heating
- Drum roasting – uniform roasting
- 220V – can be used around the world
- \$650

**CocoaT Roaster Arrester aka Cooling Tray** – Cools 4 lbs of roasted beans & nuts fast.

- Cools roasted beans in less than 5 minutes – prevents overcooking from residual heat in cocoa butter in cocoa beans or nut butters in the nuts
- Very quiet in operation
- \$250

**CocoaT power Cracker** - Can crack about 60 lbs of beans in one hour

- Specially designed rollers to strip the skin from the nibs
- Gears outside food contact area for easy maintenance
- High quality stainless steel rollers with unique, patented design
- Stainless steel collection box and support stand
- \$1750

**CocoaT deluxe Winnower** – Can separate 10 kgs of cracked cocoa beans effectively in a single pass into clean nibs and husk

- Elegant, streamlined design
- See through mechanism is a show stopper when used in front of customers
- Separates 99% of husk in single pass
- Dust is contained with husk and does not spread around the room
- Hygienic to use under any manufacturing condition
- Maximum yield of nibs- less wastage of money
- \$1750 (deluxe winnower with manual metering dispenser)
- \$2000 (Deluxe winnower with motorized metering dispenser)

**CocoaT Melanger ECGC-12SQSS** – Can grind 8-10 lbs of cocoa nibs to yield 12 lbs of chocolate liquor or about 5 lbs of nuts (cashews, almonds, hazelnuts, brazil nuts, pistachios, etc.) into nut butters or nut milks, sesame into tahini, or chickpeas to hummus.

- Grinds cocoa nibs to 15 microns for smoother taste
- Conical roller stones for grinding and conching

- Gear motor and direct drive for durability
  - Tilting mechanism to empty the contents easily
  - \$1500
    - **Optional accessories available for additional functions:**
    - Mini drum set to grind 1 lb of cocoa beans for recipe development, R&D purposes, etc.
    - Stainless steel wipers for big drum and mini drum
    - Chocokneader to mix milk powder with chocolate liquor for milk chocolate
    - Chococleaner for easy removal of chocolate from the roller stones
    - Cylindrical Roller stone assembly
    - Upgrade older version of ECGC-12SQSS
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## **Commercial Level:**

### **Expand – Grow and Scale up your Bean to Bar Process**

Complete Commercial scale equipment kit with all the accessories costs \$32000 (F.O.B. Atlanta). Better yet, combine the workshop and complete Commercial kit for \$33000 (F.O.B. Atlanta).

All commercial equipment use 220V power.

**CocoaT Commercial Roaster** - Can roast 10 Kgs of cocoa beans in a batch .

- Uniform roasting by conduction, convection and radiation heat.
- Adjustable timer, temperature
- Does not need ventilation hood
- Stainless steel model
- Easy to load and unload contents without removing the hot drum from roaster
- Can also roast nuts, peanuts etc
- \$5320

**CocoaT Max Roaster Arrestor aka Cooling Tray** – Cools 20 lbs of beans or nuts fast.

- Top tray doubles as a collection tray for the roasted beans in the roaster
  - Cools 10 Kgs of roasted beans in less than 5 minutes – prevents overcooking by residual heat
  - Very quiet in operation
- \$750

**InnoWinno Winnower** - Can separate 100 Kgs of husk and nibs from cracked cocoa beans

- Separates 99% of husk in a single pass with minimal nibs lost with husk Patented technology for efficient separation of husk and nibs
- Dust is contained in the husk collection box and does not spread around the room
- Hygienic to use under any manufacturing condition
- Built-in CocoaT power Cracker with unique cracking mechanism
- Quiet in operation
- Footprint - less than 24 sq. ft.
- High capacity
- Hopper extension with feeder to hold 40 lbs of cocoa beans
- Transfer mechanism to transfer the beans from the sack on floor to the hopper extension
- The complete set with all the accessories costs \$15000

**ECGC-65E Grindeur** – Can grind 65 lbs of nibs to yield upto 100 lbs of chocolate liquor per batch. Available in 220V single phase or three phase options.

- Stone on stone grinding results in 15 micron size chocolate liquor
- Tension gauge for consistent grinding from batch to batch
- Quiet in operation
- Easy cleaning and pouring of chocolate liquor
- Can also grind 50 lbs of nut pieces into nut butters

- Control panel with single phase or three phase 220V input
- Track usage of machine time for scheduling maintenance
- Less than 9 sq. ft. footprint
- \$9700 including basic control panel – U/L certified components in industry standard, powder coated steel cabinet
- \$10500 including U/L certified components in U/L certified Stainless steel cabinet

#### **Optional accessories for ECGC-65E:**

##### **Basic Control Panel :**

- U/L certified components in industry standard, powder coated steel cabinet
- \$1500

##### **Deluxe Control Panel :**

- U/L certified components in U/L certified Stainless steel cabinet
- \$2500

##### **California Package:**

- Welded SS wipers
- Food splash zone modified for easy cleaning.
- Costs \$500.

##### **Conching Attachment:**

- Conching attachment to facilitate conching without grinding the chocolate liquor
- Stainless steel for easy use and hygiene.
- Costs \$2500

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## **Eco Scale Equipment**

### **Equipment for the Enthusiasts**

#### **Abi 10 Melanger:**

- Economy model with basic features but premium performance melanger
- Compact foot print
- Tilting model
- Grinds 6-8 lbs of cocoa nibs to yield 10 lbs of chocolate liquor (all ingredients combined)
- Costs \$300 for basic model, \$400 for deluxe model
- Optional stainless steel roller stone assembly - \$180

#### **Abi 50 Grinder:**

- Specially made for customers who grew out of ECGC-12SLTA but wants to make 10 -25 Kgs of liquor
- High quality stainless steel in food contact areas
- Gear motor – no need to change belt
- \$5000 with basic control panel
- \$6000 with deluxe control panel

#### **Abi 200 Grinder:**

- 200 lbs of chocolate liquor per batch
- Compact foot print
- High quality stainless steel in food contact areas
- \$14000

## **For Nut Butters / Nut milks or other Gourmet Food preparation:**

### **CocoaT mini Pregrinder:**

Can pre grind nuts or sugar into powder. Grinding time is reduced when sugars are added in a powdered form, rather than crystal form, particularly for special sugars like coconut sugar. The pregrinder can also be used to powder the nuts into smaller pieces before adding them to the melanger to make nut butters. The cracking blade can be used to crack the cocoa beans in small quantities.

- Cracker blade for breaking cocoa beans
- Grinding blade for pre grinding sugar, cocoa nibs, nuts
- Unique blade system creates a cyclone effect – grinds ingredients without heating them
- 500W motor
- \$175

### **ECGC-12SL Melanger**

**CocoaT Melanger ECGC-12SL** – Can grind about 4 lbs of nuts (cashews, almonds, hazelnuts, brazil nuts, pistachio, etc.) into nut butters or nut milks, sesame into tahini, or chickpeas into hummus

- Grinds cocoa nibs to 15 microns for smoother taste
- Conical stones for tahini or nut butters
- Optional Cylindrical stones for nuts with skin
- \$500
- Optional accessories available for additional functions:
  - Cylindrical stones for nut butters
  - Mini drum set to grind 1 -3 cups of nut butters for recipe development, R&D purposes, etc.
  - Stainless steel wipers for big drum and mini drum
  - Stainless steel lid
  - Chocokneader to mix milk powder with chocolate liquor
  - Chococleaner for easy removal of chocolate from the roller stones

### **Abi Melanger:**

- Economy model with basic features but premium performance
- Compact foot print
- Tilting model
- Grinds 6-8 cups of powdered nuts to yield 10 cups of nut butters (all ingredients combined)
- Costs \$300
- Optional stainless steel roller holder assembly - \$100

### **Abi 50 Grinder:**

- Specially made for customers who grew out of ECGC-12SLTA but wants to make 10 -25 Kgs of liquor
- High quality stainless steel in food contact areas
- Gear motor – no need to change belt
- \$5000 with basic control panel
- \$6000 with deluxe control panel

### **Abi 200 Grinder:**

- 200 lbs of chocolate liquor per batch
- Compact foot print

- High quality stainless steel in food contact areas
- \$14000

## **Education:**

### **Bean to bar hands-on intensive workshop for Chocopreneurs:**

Three day intensive, hands-on training workshop taught by international experts and organized by CocoaTown Academy. The course provides theoretical and practical knowledge on everything needed to start a bean to bar business. More than 80% of our graduates in the past have successfully started and grown their businesses. The curriculum includes but is not limited to:

- Beans – overview of origin varieties
- Bean quality
- Selecting beans
- Theoretical and practical lessons on roasting, cracking, winnowing, grinding, tempering & molding
- Tasting chocolate
- Packaging
- Making bon-bons, truffles and ganache
- Business plan
- Use & care of machines

Currently, the workshop is conducted in Atlanta GA USA and Coimbatore India.

Contact us if you want to schedule a workshop in your country

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## **Evaluation Tools:**

CocoaTown has come up with the tools to evaluate the quality of the beans in fermentation process and quality of the chocolate liquor and for different steps of the process in between.

## **Farmer Tools:**

### **Quality Control tools for Cocoa Beans:**

#### **CocoaT Buillotine:**

CocoaT Buillotine also known as CocoaT Bean Cutter is ideal to cut 50 beans at once. It is made of anodized aluminum.

- Easy to use
- Can handle any size beans – small or big
- If the blade becomes blunt just change the 1” blade at the bottom of the cutting plate
- Special discounts for Cocoa Farmers and Co-operatives

\$1000 + S&H regular price

### **Farmer Kit:**

We sell Moisture meters, pH meters, IR Thermometers for farmers to measure the fermentation parameters in addition to the CocoaT bean cutter.

### **Tools for Chocolate liquor / Cocoa liquor evaluation:**

We sell IR thermometers, hot air guns, digital thermometers, Digital Micrometers, Grindometers etc. to help chocolatemakers.

**Tools for Molding:**

We carry Vibration tables, spatulas, scrapers etc.

**Additional Information:**

We also buy and ship tempering machines from other manufacturers with our machines to save money for our customers on S&H and clearing charges.

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**Economic Uplift:**

In addition to providing education, equipment and tools, we also provide opportunities for Chocopreneurs and cocoa farmers opportunities to Exhibit at International Chocolate Festivals at subsidized rates. We provide ample opportunities for them to get Exposure in the world market to empower them economically and to expose them to the latest trends and opportunities. CocoaTown subsidizes the booth cost and let companies exhibit at the fraction of the cost- to share the booth and sell their wares. Here is a sample of exhibits that CocoaTown has already paid for the booth where interested companies can exhibit and grow.

**Upcoming Exhibit opportunities:****Salon du Chocolat Paris – Oct. 2020**

3-4 companies can share the booth. Contact us for details.

**Chocoa – Amsterdam – Feb. 2021**

2-4 companies can share the booth. Contact us for details.