

Excite and Exhibit Bean To Bar Proces With CocoaTown Professional Kit

Are you excited about the Bean to Bar business and want to exhibit the process in front of your customers? Do you have a chocolate museum and want to showcase the bean to bar process to your visitors? Now CocoaTown has a complete Professional scale kit with all the accessories (\$7500 F.O.B. Atlanta– includes about \$300 discount for buying as a complete kit). Do you also want to learn the Bean to Bar process from International experts? Combine the workshop and full Professional kit and save money (\$8400 F.O.B. Atlanta – includes about \$650 discount from the regular price). Our equipment and workshop are preferred for educating customers, chocolate tours, museums, universities etc.

Special features of CocoaTown Equipment:

- Innovative
- High Quality Components
- High ROI (Return On Investment) – costs only a few pennies a day
- Long lasting – machines working 24/7/365 since 2007 with minimum maintenance
- Easy to upgrade – Just buy only parts & accessories with latest technology- No need to buy entire unit
- High throughput – Less wastage of materials – more profit
- Food Grade Stainless steel parts in food contact areas
- Stainless steel construction
- Simple to use & maintain
- Compact for their size
- Multipurpose
- Energy efficient
- Affordable
- Constant improvement based on customer feedback
- US wiring and motors
- Patented mechanism
- Available in 110V or 220V except CocoaT junior Roaster
- Customizable for country of use
- Used by award winning chocolatemakers around the world for nearly a decade

About CocoaTown:

CocoaTown was created to empower cocoa farmers and chocopreneurs (entrepreneurs in bean to bar craft chocolate industry) around the world by providing equipment & education. We enable chocoholics who want to make chocolate as hobby to serious midsize businesses that are expanding internationally through our full range of patented equipment - roasters, crackers, winnowers, melangers & grinders – available in various sizes. They can also be used for making gourmet foods - nut butters, nut milks, tahini, etc. We offer webinars & classes on chocolate processes, business resilience, and resources to funding. Farmers around the world are moving up the value chain using our machines – from selling beans as commodity to selling chocolates as luxury goods. They even become small business owners & create employment in their communities.

CocoaTown is accessible through phone, email or skype.

Cocoatown.com

625 Sims Industrial Boulevard Suite A

Alpharetta GA 30009

Ph - +1-770-587-3000

web - www.cocoatown.com

email - info@cocoatown.com

Skype – CocoaTown.com



Education:

Webinars

As a small business, especially a minority-owned business, capital can be hard to find, especially during pandemic. When the sales are down, it is harder to invest money to learning additional skills or broaden knowledge. So we at CocoaTown, decided to help chocolatmakers and cocoa farmers by providing free webinars on chocolate processes, business resilience, and resources to find funding. Our webinars happen twice a month and are attended by participants from about 40 countries. The recorded webinars are available for anyone interested.

Bean To Bar Intensive Workshop

Are you planning to start a Bean to Bar Craft Chocolate business? Are you a chef, pastry chef, or chocolatier who sees opportunities for craft chocolate within the culinary arts? Do you simply love to understand how your food is made or just love chocolate? We have the workshop for you.

CocoaTown's intensive three-day, hands-on Bean to Bar workshop will cover all aspects of making chocolate starting from selecting, sorting, and roasting cocoa beans to making finished products, packaging and business processes. Participants will also learn how to build a successful business plan and become a successful chocolate maker.

CocoaTown workshop has limited seating. Participants form a group of 3 people and they get to do the process themselves. Each group does the process little differently, so at the end of the workshop, they get to taste 3-4 different ways of doing each step.

Participants also get to network with other participants with different backgrounds and countries that can not be replicated in online courses.

Bean to bar hands-on intensive workshop for Chocopreneurs:

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

Cost: \$1250 per participant (group rates available)

Currently, the workshop is conducted in Atlanta GA USA and Coimbatore India. Please check our website for details.

Location – [USA](#)- The course will be held at our CocoaTown facility

[India](#) - The course will be held at Coimbatore

COCOAT JUNIOR ROASTER PI



CocoaT Roasters are ideal for roasting cocoa beans, the precursors of the best chocolate. Roasting the cocoa beans at right temperature for the right duration is critical to get better quality nibs and in turn better tasting chocolate. All CocoaT roasters are equipped with removable stainless steel roasting baskets / drums.

During roasting, cocoa beans constantly tumble inside the slowly rotating stainless steel drum. The beans are heated by convection heat (heating element) and conduction heat (from the roaster basket) resulting in uniformly roasted beans.

The unit comes with a variable temperature control setting for up to 230C. There are two separate controls for upper heating element and lower heating element. There are five options to heat the oven:

1. Top heating element
2. Bottom heating element
3. Both heating elements
4. Both heating elements + convection heat – Ideal setting for roasting the beans
5. Low heat setting for fermentation

CocoaT PI Roasters are equipped with timer control. Users can set the roasting time for up to 2 hours.

Our CocoaT junior Roaster PI can roast 2-4 lbs of cocoa beans.

CocoaT junior PI Roaster:

- Volts – 220
- Stainless steel roasting drum
- Includes tray to collect roasted cocoa beans
- Amps - 6
- Watts - 1400
- Capacity – 2-4 lbs cocoa beans
- Temperature - Variable

Included with Roasters:

1. Roaster drum

Features of CocoaT junior Roaster PI	
Feature	Benefits
Material of the Roaster	stainless steel for hygiene and easy cleaning
roaster drum	For uniform roasting of beans
cocoa beans to roast	2-4 lbs – ideal for lab scale or professional scale operation
Timer	0-120 minute analog timer
Heating mechanism	Convection & conduction + Heating elements in top and bottom of the unit - efficient heating
Temperature control	150 – 500F – wide range
Loading roaster drum	Open the drum door to load contents – easy to load
unloading Roaster drum	Remove the drum from the unit, open the latch and collect the contents in top tray of cooling tray system
Appearance	Cute and compact
Price (F.O.B. Roswell)	1000 + S&H – affordable – includes Cooler Micro

Optional Accessories:

CocoaT Cooler Micro:



Cooling tray aka Roaster Arrestor is ideal to stop the roasting process once the beans are removed from the roaster.

Since cocoa beans have 45 -65% cocoa butter, the fat keeps the heat longer and continues cooking even after removing from the roaster. Cooling Tray cools beans in less than 5 minutes, arresting the roasting precisely and preventing beans from getting over cooked after removing from the oven. This process ensures that the beans have the right flavor that you chose in the roaster for making good chocolate.

Remove the drum with beans from the roaster after the roasting is done. Use gloves and be careful when removing the hot drum from the roaster. Rest it on the top tray of the cooling tray system. Unlatch the drum door and rotate gently so the opening is facing the tray. Rock it back and forth gently till all the beans are emptied into the collection tray.

Switch on the unit and the beans are cooled in less than 5 minutes.

Available in 110V or 220V.

COCOAT POWER CRACKERS



CocoaT power Crackers are very compact and have a foot print of less than 1.5 sq. foot. Patented special rollers in the crackers pull the shell loose from the nibs in addition to cracking the beans. The beans are cracked into bigger pieces that are easier to winnow. Combination of CocoaT power Cracker and CocoaT winnower results in higher yield of nibs with less nibs in the husk and minimum husk in the nibs (less than 0.05% of nibs though industry standards allow almost 1.5% of husk in the nibs). Better quality, cleaner nibs generate higher profit to chocolate makers than cracking the cocoa beans in the regular crackers that crack the beans into smaller pieces.

CocoaT power Cracker can be ordered in 110V or 220V version. It can crack more than 60 lbs of cocoa beans in an hour. This compact, stylish unit comes with DC motor, chain drive, metal gears, Stainless steel rollers, and stainless steel hopper, stainless steel support stand, stainless steel collection box, etc.

All food contact components are made of food grade Stainless steel. Patented stainless steel rollers are easy to disassemble and reassemble. They are easy to clean and handle. They also last longer.

The metal gears are outside the food contact area for hygiene and clean-ability. The metal drive is covered with stainless steel cover to avoid pinch-points. The 1/8 HP, DC motor is quieter in operation. The speed controller helps in regulating the cracker speed.

CocoaT power Cracker costs \$1950 + S&H.

Other uses:

Break nuts into pieces

Features:

Stainless steel rollers – Hygienic & long lasting

Compact footprint – Saves space

High quality stainless steel– Elegant, Hygienic, Easy to clean

Hopper – self feeding – More efficient operation

Metal Gears– Long lasting, less maintenance

Gears outside food contact area – Hygiene and easy to handle

DC motor – Quiet in operation

Speed controller – Adjustable for different speeds of cracking

Specifications:

Capacity – cracks >60 lbs of beans/ hour

Motor – 1/8 HP, DC motor -available in 110V or 220V version

Warranty – 1 year limited warranty for any manufacturing defect

Weight – ~ 45 Lbs – shipped in 2 boxes

Price - \$1950 F.O.B. Atlanta warehouse

COCOAT DELUXE WINNOWER



CocoaT deluxe Winnower is a compact system for efficient separation (99.95%) of the husk from the nibs in a single pass. No dust generated as the husk is collected in a closed box. It is hygienic and ideal for any manufacturing condition. The elegant stainless-steel column with see through window & LED lighting is a show stopper and people love watching the visible separation of the husk and the nibs. It adds to the curb appeal of the machine. The winnowing process is so efficient that the loss is less than 0.05%. This is the most cost effective, most efficient, compact winnower one can find in the world.

Cleaning the winnower between the batches is very easy. Just use the vacuum cleaner to blow off the debris from the winnower separation column. The hopper, nib collection tray are removable for easy cleaning with soap and water.

The air flow is controlled by air regulator - simply adjust the hole size by rotating the SS sleeve.

The unit is streamlined so the vacuum tubes are not visible to the customer.

Power dispenser:

Power dispenser (motorized metering device) regulates the flow of cracked bean through the separation column and gives the best separation of nibs and husk. Avoids the variability caused by different people feeding it in different speed and affecting the efficiency of separation.

Picture of deluxe winnower with power dispenser:

Features:

- Can separate 10 Kgs of cracked cocoa beans effectively in single pass into clean nibs & husk
- Separates 99.9% of husk in single pass
- Almost no husk mixed in nibs and almost no nibs mixed with husk
- Maximum yield of nibs less wastage of money
- Dust is contained with husk and does not spread around the room
- Hygienic to use under any manufacturing condition
- See through window with LED lights is a show stopper and provides great curb appeal
- With motorized Metering dispenser \$2250 + S&H

Specifications:

- 750W Vacuum system
- Available in 110V or 220V

COCOAT MINI PREGRINDER



CocoaT mini Pregrinder is more than a blender. This is a multipurpose unit which grinds, cracks, juices and pulverizes.

The unit comes with two different jars. Use the bigger jar for pregrinding, pulverizing and blending. Use the smaller jar for cracking cocoa beans and pregrinding nibs and sugar. It takes about 5 seconds to pregrind sugar or cocoa nibs. Use the larger jar for smoothies, fruit juices etc. Unique blades grind without heating the ingredients to preserve the nutrients. This multipurpose machine will be useful in your kitchen every day.

Pregrinding:

Use the grinding blade in the jar (longer, sharper blade), add 1 cup of the ingredient, pulse it couple of times and then use speed 1 or 2 for 20 -30 seconds depending on the ingredient and how fine they have to be ground.

This is an ideal tool to pregrind cocoa nibs or nuts before grinding in the ECGC-12SL melanger. This pregrinding cuts the process time in the melanger up to 50%. Since cocoa nibs and nuts are ground to powder instead of paste, there is less waste of material.

cocoa nibs into cocoa powder

nuts into nut powders

Cracking cocoa beans:

It can crack cocoa beans in less than 10 seconds. Add 1 cup of beans, close the lid, place the jar on the unit, pulse it couple of times and you have cracked beans. Since the beans are cracked into bigger pieces, the skin comes off easily.

Grinding / Pulverizing:

coconut into paste

fruits into smoothies and shakes

and much more.

Benefits:

Easy to clean and maintain.

Two stainless steel jars are designed to handle a teaspoon to one cup of ingredients.

Unique blades grind and pulverize the ingredients in seconds, preserving the heat sensitive nutrients.

Powdering the cocoa nibs instead of pregrinding into cocoa paste is easier to clean the jars. Also less wastage of cocoa.

Features:

- Two different size stainless steel jars
- Unique blade design for efficient grinding
- Two different blades for different functions
- Wide jar design for easy operation and cleaning
- Jars with built-in flow breakers for uniform grinding

- Snap on lid for easy handling
- Heavy duty 550W motor
- Safety switch activated by locking the jar
- Reset switch to protect the motor from overheating
- Built-in cord storage compartment
- Compact storage
- One year limited warranty against any manufacturing defect
- Costs \$175
- S&H - \$25 within continental USA.
- Call for S&H quote for outside continental USA delivery

Uses:

- Pregrinding cocoa nibs into powder – cleaning is easier, less wastage
- Pregrinding sugar – makes it easy to add sugar (especially special sugars such as palm sugar that has bigger crystals) to the melanger. Reduces grinding time for sugar in the melanger
- Powder nuts before adding them to melanger to make nut butters and nut milks
- Make smoothies, milk shakes
- Make fruit juices
- Grind coconut pieces (less than 4 mm on any dimension) in room temperature (if they are frozen, thaw them by dipping in the hot water) into shredded coconut or add water to make coconut milk.

Specifications:

Motor	- 750W, 110V or 220V
Jars	- Stainless steel
Small Jar capacity	- 1/2 cup max
Large jar capacity	- 1 cup max
Foot Print	- 12" x 6"
Weight	- 10 lbs with box

ALPHA12 MELANGER (ECGC-12SQSS)



ALPHA12 MELANGER is the smaller version of ALPHA100 (ECGC-65E) Grinder with all its features and benefits.

It has two black granite, conical stone rollers that rotate at 110 -120 rpm on a granite slab in the stainless-steel vessel. These special stones help to create a smooth cocoa liquor of about 15-18 micron size with tighter distribution of particles. Conical stones grind by crushing without creating a lot of heat and preserving the fine flavors.

This melanger is ideal to showcase the chocolatemaking process in front of customers.

The roller stones and wiper are attached to the stainless-steel shaft. The whole roller stone assembly is removable as one piece to minimize the wastage of chocolate. They are easy to clean, handle and store. Tension on the roller stones can be adjusted with tension adjustor mechanism. The conical roller stones serve dual function – conching in addition to grinding. The melanger can also be tilted to remove the cocoa liquor from the stainless-steel drum. Locking mechanism keeps the vessel upright for grinding and to tilt the drum for removing the ground ingredients. The tension adjustor helps release the tension on the stone completely while adding the ingredients and while conching. Tighten the tension for grinding.

It is ideal for small chocolate businesses or for R&D to develop recipes for big businesses. In addition to grinding cocoa nibs, it can also be used to grind nut butters, tahini, and more. It grinds a total of 12 lbs (cocoa nibs+ all the ingredients together) in a single batch.

We ship these units around the world.

Recent upgrades to ALPHA12

We have minimized the amount of Delrin in the food contact area. We have added additional safety features. These are the upgrades we have incorporated:

1. SS wiper
2. SS center pin – the whole center pin is made in stainless steel as one piece
3. Emergency Shut-off Switch

The new price for the upgraded ALPHA12 is \$1500.

Price for ALPHA12 with cylindrical roller stone set is \$1400

ALPHA12 (ECGC-12SQSS) complete kit with accessories + maintenance kit (wear & tear parts) - \$2250

If you bought the ALPHA12 before 2020 and want to upgrade the unit, the upgrade kit is available for \$300 – save money by buying the kit instead of individual parts.

Features:

- Stainless steel housing – elegant, hygienic
- Light weight - easy to handle
- Compact – takes less than 1.5 sq. ft of counter space
- Quiet motor
- Gear + belt combination, so no unwanted smell in the chocolate
- Improved ventilation - prevents the motor from overheating even when used for 24 hours or more
- Detachable grinding vessel – easy to use and clean
- Tilting mechanism – to empty the contents conveniently
- Hard granite roller stones - durable
- Optional cylindrical stones – to grind fibrous material
- SS Roller Stone Assembly removable as one unit - less wastage of precious cocoa
- 304 Stainless steel for food contact areas – Hygienic, safe
- Adjustable tension– no tension when adding ingredients or conching, increase tension for grinding
- Two stage protection against over current - safe
- 1 year limited warranty – peace of mind
- Maintenance kit available – minimum downtime & money saving on shipping charges
- We ship around the world – Convenience

Specifications:

18" x 18" x 24" tall

Motor – 150W

Weight - ~ 64 lbs

Grinds up to 8 lbs of cocoa nibs to produce about 12 lbs of chocolate liquor

High quality Stainless steel vessel

Cylindrical granite roller stones

Granite stone for grinding surface

Optional Accessories:**Cylindrical Roller Stone Assembly:**

Cylindrical roller stone assembly with stainless steel roller holder and stainless steel wiper is available. It is easier to scale up in ECGC-65E. Cylindrical stones are better for grinding nut butters or other fibrous ingredients as they grind by shearing.

Cost: \$250 + S&H

---_---

Conical Roller Stone Assembly:

Conical roller stones with stainless steel roller holder assembly and stainless steel wiper is available. Conical roller stones grind by crushing and it helps to preserve nutrients.

Cost: \$275 + S&H

----_-----

Stainless steel wipers

Stainless steel wipers (SS wipers) are used by the customers who want minimum delrin parts in the food contact area. It is also useful when using the ingredients that are more viscous and can stress the delrin wiper. SS wipers are also more hygienic.

Cost - \$75 + S&H for regular drum for ALPHA12

\$60 + S&H for mini drum for ALPHA12

____-___-_____

Chococleaner:



Chococleaner helps to remove the chocolate liquor stuck to the roller stones – minimizes chocolate wastage and saves cleaning time and energy. No strain on shoulders. Once the grinding is done, remove the roller stones with chocolate, place the chococleaner on top of the drum. Then place the roller stone assembly on top of the chococleaner. Rotate the roller stones and all the chocolate liquor drips into the stainless steel vessel.

Cost - \$15 + S&H.

____-___-_____

Choco Kneader

Chocokneader mixes the cocoa liquor and other ingredients that need not be ground. For eg. some customers use it to mix the cocoa liquor with milk powder. It is also good for mixing the inclusions in the cocoa liquor uniformly without grinding the inclusions.

Or if you are using the melanger to grind the nut butters and if you want to mix the cocoa liquor without grinding them further, chocokneader is a good option.

It can also be used to knead the dough for pizza, cake etc.

Cost - \$75 + S&H.

____-___-_____

Mini Drum and Roller Stone set:

Lot of our customers want to grind 1-2 lbs of coco quantity nibs in the ALPHA12 unit. We heard our customers and came up with a solution for small batch chocolate.

This mini drum and roller stone set is ideal for customers who want to test microbatches of chocolate in a batch for recipe testing. This drum and roller stone set can grind 500gms – 1Kg of cocoa nibs. Also the roller stones are cylindrical to imitate the ECGC-65A Grinder , so scaling up is much easier.

Mini drum set comes with stainless steel wiper.

Cost - \$200 + S&H.

____-___-_____

Maintenance Kit for the Complete Professional Kit – Complete Professional kit comes with wear & tear parts. Included in this kit are:

Parts for ALPHA12 (ECGC-12SQSS) melanger:

- Set of 4 delrin inserts for conical stones (\$60)
- Set of 4 delrin inserts for cylindrical stones (\$60)
- 2 sets of Tension Spring, Spring housing and spring sleeve (\$140)
- Belt (\$20)
- Reset Switch (\$15)

Parts for Mini Pregrinder:

- Motor coupler (\$20)
- Jar coupler – set of 2 (\$30)
- Reset Switch (\$15)

Parts for Winnower:

- Extra Husk collector box with lid (\$60)

Professional Level – Deluxe kit:

- Includes Professional Basic kit + SAGA5 continuous tempering machine. Costs \$13995

SAGA5 Tempering Machine:**To craft chocolatmakers and chocolatiers who need a tempering machine that**

- Is compact
- preserves the fine flavors of chocolate
- saves time & money
- provides high ROI for the investment
- is easy to use & clean

CocoaTown is introducing SAGA5 Tabletop, continuous tempering machine that

- tempers 6 kg/15 minutes of melted chocolate; tempers 6 kg/hour of chocolate chunks
- includes a Vibrating table
- has energy saving cycle to reduce energy cost when not in use
- is easy to clean completely in about 1 hour with minimum waste of chocolate
- is available in 220V
- costs \$7000 + S&H
- Optional Enrober table available

Our customers have used the melangers and Grinder s 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 and more

Education:

Bean to bar hands-on intensiveworkshop 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

General information about Professional scale Equipment

Please note the following points:

- The 220V lab scale equipment comes with Plug D type and 110V lab scale equipment comes with the plug suitable for USA outlets. The customer has to use plug adaptor to suit their local electric outlet.
- Currently we have CocoaT junior Roasters in 220V version only.
- We normally ship them in one week from the date we receive the completed order form & payment. We ship them through International economy service. Transit time is 8 -10 working days.
- The shipping company delivers the package to the shipping address.
- Customer pays for duties and taxes + processing fees, if any, to the shipping company directly.
- Some customers get it shipped to Florida and then use consolidator to ship it to their country to save money on S&H.
