### Commercial Kit Expand - Grow & Scale Up Bean to Bar Business

#### CocoaT commercial Roaster & Cooler - Macro





- Variable time and temperature settings
- Easy to load and unload
- Cooler Cool roasted beans in < 5 minutes
- 10 kg/batch

## Tempering Machine: SAGA5 Temperer:



- Table-top, continuous temperer
- Vibrating table
- Optional Dosing attachment
- 6 kg holding tank



InnoWinno

- Patented, compact, stainless steel winnower
- ◆ Perfect separation in single pass maximum yield
- Closed system dust free operation
- Built-in Power Cracker
- Bean transfer system fill hopper effortlessly
- 100 kg/hour

#### Alpha100 Grinder

- Pioneer of all grinders
- For nut butters, nut milks, hummus & other gourmet foods
- ♦ Grinds to 15µm size
- Work horse since 2007 high ROI
- Optional Attachments Stone
- Lifter, Nib Feeder, Concher 45 kg/batch





Bean to Bar Intensive Workshop Education: Bean to Bar Bootcamp

From bean selection to wrapping chocolate bar Learn everything to start "Bean to Bar" Business Hands-on intensive 3-day workshop Taught by industry experts from around the world



Pioneering Craft Chocolate Technology

Pioneer and Innovator for Small Batch "Bean to Bar" machinery

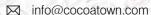


Creating & Empowering Chocopreneurs® Around the World through Equipment, Education & Exposure

**Entry Kit** Professional Kit Commercial Kit

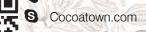
Roasters, Crackers Winnowers Melangers/Grinders & **Temperers** 





https://cocoatown.com

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# CocoaT jr Roaster PI & Cooler - Micro



- Interesting to
- Adjustable temperature & time
- ♦ Cooling Tray Micro Cool beans in <5 minutes</p>
- ♦ 1.7 kg/batch

# CocoaT manual Cracker



- Patented mechanism
- Compact
- 15 kg/hour

## **Entry Kit**

Explore - Make Chocolate for Fun or Profit

# CocoaT basic Winnower

- Perfect separation in single pass
- Maximum yield
- Dust free Closed container for husk collection
- 10 kg/hour



#### 12SLTA Melanger



- In use for over 10 years
- Conical stones preserves nutrients
- Wide range of accessories
- ♦ Grinds to 15µm size
- For nut butters, nut milks, tahini, masa, gourmet foods & more
- 4.5 kg/batch

# CocoaT jr Roaster PI & Cooler





- Adjustable temperature & time
- ♦ Cooling Tray Micro Cool beans in <5 minutes</p>
- 1.7 kg/batch

# CocoaT power Cracker



- Patented mechanism
- 0.25HP DC motor
- ♦ 30 kg/hour

### **Professional Kit**

Exhibit - Showcase Bean to Bar Process

#### CocoaT deluxe Winnower

- Perfect separation in single pass
- Showcase in front of customer
- Maximum yield
- Dust free Closed container for husk collection
- 20 kg/hour

#### Alpha12 Melanger





- Belt + gear drive mechanism
- Conical stones preserve nutrients
- Wide range of accessories
- ♦ Grinds to 15µm size
- Also for nut butters, nut milks, tahini, masa, & other gourmet foods
- 5 kg/batch

