

Make Couverture with Your Own Recipe

CHOCOEASY® – The chocolate-making marvel

Until now, making couverture was prohibitive to all but the largest mass producers. ChocoEasy® changes all that, opening the door for you and your recipe. You can formulate your own recipe from cocoa bean to signature chocolate.

This innovative German-engineered chocolate-making system enables you to make your own couverture at a fraction of the cost of purchasing it by the pound from suppliers.

ChocoEasy is a low-cost, self-enclosed, space-saving system for making any type of chocolate (dark, milk or white) and even fillings and compounds.

ChocoEasy production capacities range from 50 to 6,000 kg per batch in less than 2 hours – instead of days.

our technology
YOUR SUCCESS

Visit www.chocoeasy.com for more details and arrange a demonstration of our process at www.ChefRubber.com.



The *ChocoEasy* CE 50 (1 of 6 Models)

NETZSCH

The *CHOCOEASY* Process

- Melting of the cocoa butter and cocoa mass
- Mixing and dry conching of the mass without lecithin
- Optional addition of the remaining cocoa butter, lecithin and other flavors, e.g. vanilla
- Wet conching with simultaneous refining develops the aroma and flavor
- Particle size of 8-20 microns – 10 hour process for 8 microns, 6-7 hours for 20 microns

CHOCOEASY Advantages

- Total control of your chocolate couverture recipe
- NETZSCH provides you with the know-how to manage time, temperature and processes to achieve the flavor and texture you always dreamed of
- Production time is hours instead of days
- Cost savings as high as 50% to 100% by purchasing raw materials instead of couverture
- Enclosed system prevents contamination
- Easy basic operation and Clean In Place (CIP), easy disassembly for Kosher approval

- Space requirements are 40% to 50% less than common systems
- Reduced waste by buying raw materials instead of packaged couverture
- Make your own Fair Trade and/or Organic chocolate

Chocolate Quality

- Chocolate couverture comes in a wide range of quality. ChocoEasy's flexibility enables production to any standard from Easter bunnies to gourmet
- The drying feature enables use of nontraditional syrups such as natural cane sugar, xylitol and agave juice
- Intensive dry conching with low cocoa butter content reduces moisture content and removes undesirable taste and aromatic substances
- Concurrently running the wet conching process with the wet fine grinding results in homogeneous products with narrow particle size distributions
- Wet fine grinding in circulation operation permits easy adjustment for desired quality and fineness
- Samples available upon request

NETZSCH partners with Chef Rubber to present new couverture workshops

NETZSCH and Chef Rubber have teamed up to present cost-effective workshops to teach artisans, chocolatiers, gourmet chefs and manufacturers of all sizes to produce their own signature couverture quickly and easily.

Register for more information online now at www.chocoeasy.com or www.chefrubber.com

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