

## EXPLORE BEAN TO BAR PROCES WITH CocoaTown Lab Scale Machines

Are you excited about the Bean to Bar business and explore the process? Now CocoaTown has a complete kit with all the accessories for \$4500 (FOB Atlanta). Better yet, do you also want to learn the Bean to Bar process from International experts? Combine the workshop and full Lab kit for \$5400 (Total savings or about \$540) – F.O.B. Atlanta.

### 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
- 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 chocolatmakers around the world for nearly a decade

### About CocoaTown:

CocoaTown is well-known for its innovative cacao processing machines for the small- and commercial-scale craft chocolate industry. We started this company in 2007 at the infancy of the small batch, artisan bean-to-bar chocolate trend. Since then, we have helped “chocpreneurs” in about 100 countries realize their dreams and grow their businesses in the craft chocolate industry through the customized equipment we offer, as well as our personalized customer service and hands-on education. CocoaTown designs, develops, manufactures, and markets innovative equipment for different stages of chocolate-making—Roasting, Cracking, Winnowing, and Grinding/Melanging—for batch sizes ranging from 500 gm for development to 100 kg for commercial production. Our compact, multipurpose machines are simple in design, easy to maintain, energy-efficient and durable—they are still operating after a decade of use. CocoaTown also offers intensive workshops taught by international experts, covering everything about starting a chocolate business from selecting the beans to designing product packaging.

CocoaTown is accessible through phone, email or skype.

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## Education:

### **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 intensiveworkshop 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

## General information about Lab Scale machines

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 for small packages.
- 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.

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# 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.

Cost - \$ 650 + S&H

## **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
- Price - \$650 (F.O.B. Atlanta)

## **Included with Roasters:**

1. Roaster drum
2. Heat resistant silicon gloves

<b>Features of CocoaT junior Roaster PI</b>	
<b>Feature</b>	<b>Benefits</b>
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)	\$650 + S&H - affordable

### Roaster Arrester aka Cooling Tray:



Cooling tray is ideal to stop the roasting process once the beans are removed from the roaster. Since the cocoa beans have 45- 55% cocoa butter, even after we remove it from the roaster, due to residual heat, the cooling process continues. So it is important to cool the beans immediately to get the right flavor from the beans.

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.

Cost : \$250 F.O.B. Atlanta

# CocoaT manual Cracker Deluxe



CocoaT manual Cracker – Deluxe model is very compact with a foot print of less than 1.5 sq. foot. The special, patented rollers in the cracker pull the shell loose from the nibs. The beans are also cracked into bigger pieces. Bigger nibs means easier winnowing and higher yield of nibs with less nibs in the husk and less husk with 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. Smaller nibs make it harder to winnow which results in lower yield and/or lower quality nibs.

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.

CocoaT Manual Cracker Deluxe is also easy to assemble and simple to use. Install the handle using the hex key (taped to the side of the roller assembly) and tighten the set screw. Mount the cracker roller assembly on the support stand. Slide the collection tray in the cavity of the support stand. You are ready to start cracking cocoa beans and the cracked beans fall into the collection tray.

CocoaT manual Cracker costs \$1050 + S&H.

## Highlights of Deluxe Cracker

- Can crack 15 Kgs of cocoa beans per hour
- Specially designed rollers to strip the husk away from the nibs
- Gears outside food contact area for easy maintenance
- Easy to use – Cracks beans and nuts with minimum stress on hands

## Other uses:

Break nuts into pieces

## Features:

- Stainless steel rollers – Hygienic & long lasting
- Compact – 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

### **Specifications:**

- Capacity – cracks 15 Kgs of beans/ hour
- Weight – ~ 35 Lbs
- Price - \$1050 F.O.B. Atlanta warehouse

### **Highlights of CocoaTown cracker:**

- Result of extensive R&D and customer feedback for more than 2 years.
- Patented design
- Specifically designed for any size beans
- High throughput – cracks 15 kgs/ hour
- Easy to use - requires minimum effort to operate
- Produces bigger nibs and minimum fine powder
- Pulls off the husk from the beans – better separation in the winnowing
- Easy to clean, disassemble and assemble
- Self sharpening rollers - No need to replace the rollers for years
- Easy to repair damaged rollers if metal pieces or hard rocks were accidentally introduced along with beans – no need to change the whole roller – replace only the damaged section
- Perfect companion for CocoaTown winnowers
- Simple, compact, rugged and elegant –completely stainless steel parts in food contact areas
- metal gears – durable and placed away from food contact area for easy maintenance
- Long lasting- better ROI on the investment
- Available in motorized version also
- Spare parts easily available



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# CocoaT basic Winnower



CocoaT deluxe Winnower is a compact system that efficiently separates the husk from the nibs in a single pass. The husk is collected in the collection box and there is no dust generated. It is hygienic and ideal for any manufacturing condition. The elegant stainless steel column can be displayed in front of the customers and they can see the separation process. The winnowing process is so efficient that the loss is less than 0.05%. This is the most cost effective, compact winnower you will find in the world. All food contact areas are made of high quality stainless steel.

The husk is collected in a sealed container and can be removed in a snap. The air flow is controlled by a stainless steel air regulator by simply turning it to adjust size of the opening. The LED lights in the winnower separation column make this a true star.

Manual Metering dispenser 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.

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

## Features:

- Can separate 10 Kgs of cracked cocoa beans effectively in single pass into clean nibs & husk
- Separates more than 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
- Almost no husk mixed in nibs and almost no nibs mixed with husk
- Maximum yield of nibs - less wastage of money
- See through mechanism is a show stopper when used in front of customers
- \$1500 + S&H

## Specifications:

- 750W Vacuum cleaner
- Available in 110V and 220V

## Optional accessories:

### Manual Metering dispenser for older model winnowers:

Cost \$250



## CocoaT Mini PREGRINDER



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

There are two different blades. Use the longer blade for pregrinding, pulverizing and blending. Use the shorter blade for cracking cocoa beans. Unique blades grind without heating the ingredients and thus preserves nutrients.

The unit comes with two different jars. Use the shorter jar for pregrinding nibs and sugar. It takes only 5 -10 seconds to pregrind sugar or cocoa nibs. Use the larger jar for smoothies, fruit juices etc. This is truly a multipurpose machine that you will be using 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. Simply install the cracker blade (short, blunt blade) after removing the grinding blade. 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	- 550W, 110V or 550W, 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

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## DELUXE MELANGER ECGC-12SLTA



We have two variations of melangers now. ECGC-12SL is the deluxe melanger that we have been selling since 2011. We have added the tension adjustor mechanism to this unit (to replicate the functionality of the ECGC-65A Grindeur), for this unit and sell it as ECGC-12SLTA. One can completely release the tension from the stones for the conching cycle so the cocoa liquor is continuously exposed to air without grinding it further.

Deluxe Melanger ECGC-12SLTA is the latest version of the Deluxe melanger with additional options for the chocolatier to fine tune the grinding process. ECGC-12SLTA is a “granite stone on granite stone” grinder to grind cocoa bean nibs to chocolate liquor. Melanger is an ideal tool for chocolatiers who want to make chocolate liquor from cocoa bean or cocoa nibs. The melanger has specially designed ventilation system and helps to grind cocoa nibs for 24 hours or more. The conical stones rotate on granite bottom stone of the vessel, crushing the nibs and reducing the particles of sugar and cocoa about 15 micron range fine cocoa liquor.

The roller stones and wiper are attached to the stainless steel center shaft, and the whole roller stone assembly, is removable as one piece. They are easy to clean, handle and store. The roller stone assembly is locked into the lid for reproducible tension. The conical roller stones serve dual function – conching in addition to grinding.

The Tension Adjustor accessory on the lock arm helps to conch the chocolate liquor in later part of the processing using the same unit. Release the tension while adding the ingredients or conching.

Deluxe Melanger is ideal for small chocolate businesses or for R&D to develop recipes for big businesses. In addition to grinding cocoa nibs, deluxe melanger can also be used to grind tahini from sesame seeds, nut butters from almonds, macadamia, pistachios and more. It grinds 6-8 lbs of cocoa nibs to produce 10 lbs of chocolate liquor (cocoa nibs, sugar and other ingredients together) in a single batch.

### Features:

- Light weight - easy to handle
- Compact – takes less than 1.5 sq. ft of counter space
- Quiet motor
- Improved ventilation – long lasting motor
- Detachable grinding vessel – easy to use and clean
- Hard granite roller stones - durable
- Conical stones – to grind & conch cocoa beans

- Roller Stone Assembly - less wastage of cocoa
- Locking mechanism – reproducible tension
- 1 year limited warranty – peace of mind
- Spare parts easily available – minimum downtime
- \$600 + S&H - affordable
- Shipped around the world – Convenience

### Specifications:

- 18” x 10” x 11” tall – melanger
- 23” x16” x 15” – box size
- 1/5 HP 110V or 220V single phase motor
- Weight - 35 lbs (dimensional wt for shipping – 50 lbs)
- Grinds up to 8 lbs of cocoa liquor (nibs +sugar + etc)
- High quality Stainless steel vessel
- Conical granite roller stones
- Granite stone for grinding surface

- Injection molded ABS plastic body – quiet in operation

## Optional Accessories:

### Mini drum and roller stone set

Lot of our customers have been using less quantity nibs in the ECGC-12SL / SLTA unit and they had trouble because the SL / SLTA unit is made for 4-6 lbs of nibs. But we heard our customers and have come 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 Grindeur, so scaling up is much easier,

Cost - \$150 + S&H.

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### 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.

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### Stainless steel lid

Stainless steel that fits over the lock arm is available. It replaces the purple plastic lid. It is more hygienic.

Cost - \$75 + S&H.

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### Chococleaner:



Chococleaner helps to remove the chocolate liquor stuck to the roller stones - saves chocolate and saves cleaning time and energy. 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.

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### 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.

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**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

And more

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