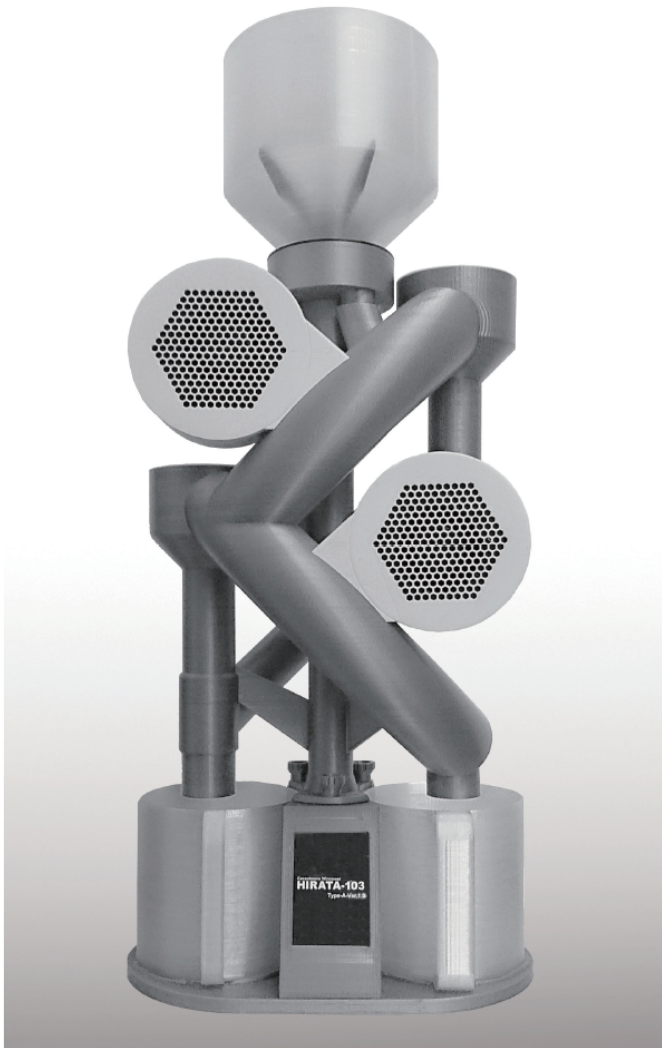


Cacao Winnower

Cacao beans winnowing machine

HIRATA103

What is Cacao Winnower HIRATA103



This machine is used by professional to separate shells and nibs from crushed cacao beans in the process of the making of “Bean to Bar” chocolate.

We succeeded in downsizing, low noise, and high separation efficiency. Easy to use in small stores and factories.

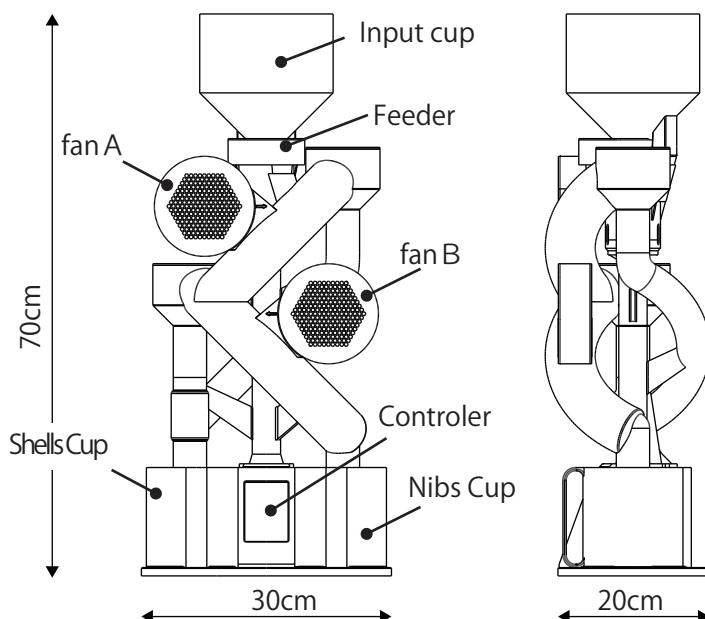
[Product features]

- High separation performance of separation efficiency 98% (Our experimental value)
- Space saving by downsizing
- Low noise
- Touch panel operation
- Memory function of 6 patterns

【specification】

- Size : H70 cm W 30 cm D 20 cm
- Weight : 2.4 kg (excluding AC adapter)
- Body and Cup : PLA resin
- 24V 1A (up to 24W)
- 3 years of repair support
- Price ¥ 700,000.(Excluding tax)

*Patent filed



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