

# CandyWorx

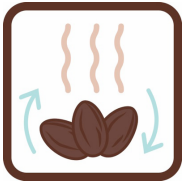
Experts in Confectionery, Chocolate, & Cannabis

## Cacao Cucina®

The Cacao Cucina® line of equipment is designed for boutique artisan chocolate businesses who want to produce and sell 100–1,000 pounds per week of delicious chocolate. We make it easy to understand the process of making chocolate from raw cocoa beans, and how each step of the process contributes to the quality of the final chocolate. Our equipment gives you the flexibility and control at each step of the process to make chocolate that is uniquely yours.

### Our Complete Chocolate Making System

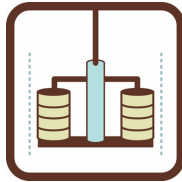
#### STEP 1 ROASTING



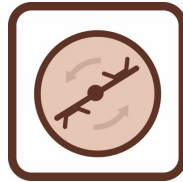
#### STEP 2 WINNOWING



#### STEP 3 GRINDING



#### STEP 4 REFINING



#### STEP 5 SIFTING



#### STEP 6 TEMPERING



#### APPLICATIONS

- Chocolate
- Chocolate Nib
- Cocoa Powder
- Chocolate Liquor
- Cocoa Butter

- In compliance with GMP and FDA guidelines for commercial food production.
- All equipment is manufactured and tested in Plainfield, IL.
- Wired to conform to the electrical standards of the destination country.





### RO-15 ROASTER

Roast cocoa bean to develop the unique flavor notes of origin cacao, reduce the moisture content of the bean, making the nib more suitable for chocolate production destroy bacteria.



### WINNOWER

Winnowing is the process of removing the shell from cocoa beans to obtain the nib, which is used in the chocolate making process. Our winnowers include a bean breaker designed specifically for cocoa beans.



### NIB GRINDER

The nib grinder processes large nibs into liquor more efficiently than a chocolate maker or a ball mill could. By grinding nib prior to the refining process, you will experience a more uniform particle size reduction.



### REFINER

The chocolate maker mixes, refines, and conches chocolate in a single, self-contained machine. The chocolate mass is constantly being circulated in the ball mill with exposure to temperature-controlled air. This action helps to remove unwanted volatiles in the chocolate, resulting in a smooth flavor and texture profile.



### SIFTER

This is a vibratory sifter for screening finished chocolate or refined liquor to remove oversized particles. This process is done after refining and before tempering.



### TEMPERING

Tempering is the process of taking chocolate through a specific sequence of heating, cooling, and re-heating to develop the most stable fat crystals in the cocoa butter. This results in a finished chocolate with shine and snap.