

PRODUCT DESCRIPTION  
**“TWIN STONES” – WET GRINDER**

ref. 30/0053 & 30/0054

**Twin Stone “wet grinder”** is the tabletop tilting wet mill for cooks or pastry chefs, which allows the preparation of limited quantities of paste compared to industrial refiners or conching machines.

With it, you can prepare **“Bean-to-Bar” chocolate, conching it with a refining capacity of less than 20 microns**, a perfectly refined and impalpable, fluid and elastic texture that will allow you to fill tablets or moulds with total perfection.

In addition, **make an infinite range of delicious and original chocolates flavoured with freeze-dried ingredients, spices, etc. “Taste-to-Bar” style.** Follow the recipes and conching techniques described in the manual and personalize your chocolates for tablets, bonbons, chocolate fountains, fillings or coating baths.

Such a small machine will never give you a comparable performance. Its small size allows you to add it to your counter to the public giving an added value to your buffet or artisan offer.

Twin Stone is a very versatile machine, which can also be applied to other works such as the **production of pure nut pastes, natural or roasted** with a great durability, **giandujas, author mustard production, flavouring of butter, pork fat, oil or even honey**, production of coconut or rice creams, flour doughs. Prepare perfectly refined **vegetable pastes, fruit pastes or jams**, even with candied skin, you will not even have to pass the mix through a sieve.

Its simple mechanics, the hardness of its components and the resistance of the motor, allow you to enjoy a unique tool.

Its wide rotating stones (10 cm 4,5 ø) made of black granite work with an adjustable pressure, according to your choice, on a base also made of granite, **refining the ingredients without overheating them.** Its deflector directs the fluid under the stones, creating a better aeration / conching, especially for the manufacture of chocolate.

The capacity of the stainless steel bowl allows to work a considerable amount of product but it should never exceed the  $\frac{3}{4}$  diameter of the stones to achieve a better result.

The bowl is tiltable, which allows to turn over and empty the product without removing the stones. A simple push of a button tilts the drum.

The robust motor is designed to withstand the stress of grinding cocoa or other hard particles for up to 48 hours at a time.

Our wet grinder is designed to be easy to use, without complications, reliable and durable, so that users at all levels can always achieve the desired results.

### Strengths of “Twin Stones”

- ◆ Capacity: 2 liters
- ◆ High quality, all-natural granite stones
- ◆ Refines particle size to less than 20 microns
- ◆ Sophisticated and elegant design
- ◆ The quiet motor is designed and tested to run continuously for up to 48 hours
- ◆ Heat-activated cut-off switch to prevent overheating
- ◆ Easy to transport due to its size and manageable weight. Can be checked in as overweight baggage on flights
- ◆ 1-year manufacturer’s limited warranty
- ◆ CE certified

### Technical specifications:

- ◆ 130 RPM.
- ◆ Drum diameter: 25 cm
- ◆ Drum height: 17 cm
- ◆ Roller stone diameter: 10 cm
- ◆ Width of the roll stone: 4,5 cm
- ◆ Available in 230V 50 Hz and 110V 60 Hz
- ◆ Power: 200 Watts

