

NETZSCH-Feinmahltechnik GmbH, based in Sedanstraße, Germany, continue to market their compact ChocoEasy® refining and conching plant.

Johannes Storath of Confiserie "Der kleine Luxus" (A bit of luxury) sells artisanal chocolate and specialties, with an emphasis on quali-

ty. He carefully selects all ingredients including sugar, cocoa butter and cocoa mass.

When Storath wanted to put his own stamp on the chocolates, Netzsch tell Kennedy's he chose the ChocoEasy® 300 – one of six different sizes, covering production from 25kg up to 6000kg per batch. "I have always wanted to produce chocolate according to my own ideas," Storath explained. "With the ChocoEasy® 300, my dream has become real, it really is 'easy'!"

The Confiserie produces around 28 tons of dark and milk chocolate with the plant. Storath adds that it is important for him to be able to directly influence the chocolate,

offering his customers a distinct, original product defined by his own character.



The ChocoEasy® uses agitator bead mills for fine grinding, enabling the refining and liquid conching of the product to happen simultaneously. Netzsch say that in this way, not only are energy and water saved, but also batch time is reduced. Exact fineness and quality

can be controlled, something which Netzsch notes as a raw material-based argument for smaller companies. Producing white chocolate is also possible with the ChocoEasy®, as is the manufacture of lecithin-free chocolate