

NETZSCH Food & Confectionery offers the modular plant in five different sizes. In this way, requirements from 300 kg all the way up to 6,000 kg batch size and over 100 tons¹/day can be met precisely. The NETZSCH system Rumba® can be scaled up with high accuracy. Flexibility and easy cleanability are the primary advantages common to every model. Each model can easily produce white, milk and dark chocolate. In addition, all kinds of flavorings and additives can be mixed into the recipe anytime in order to reach new target groups or to surprise existing ones.



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System Rumba®

Highly Efficient Chocolate Production

NETZSCH Food & Confectionery — System Rumba® Complete Process for the Production of High-quality Chocolate

The system RUMBA® from NETZSCH Food & Confectionery is a complete process for the production of high-quality chocolate. From the basic ingredients cocoa mass, cocoa butter, crystal sugar and milk powder, you can produce your own dark, milk or white chocolate. With simple operation of the compact, closed system RUMBA® you can develop recipes according to individual needs.

Compared to other systems, the RUMBA® system is characterized by reduced requirements for energy, cooling water and space as well as considerably (dry conching within 3-4 h) shortened processing times, since the low fat content during conching and the grinding. The CHOCOEASY® process also allows you to save on cocoa butter and/or lecithin.



