

# ChocoScope

The ChocoScope is a specialized probe designed for confectionery, cocoa and chocolate applications with a 220 mm wetted length and easy-to-clean protection tube. Suitable for laboratory, pilot scale or production environments.



The ChocoScope can measure the size and shape of particles (and bubbles) in cocoa masses, chocolates, fillings, compounds, nut pastes, etc. in different process stages (e.g. ball mill, Refiner Conche, conche, ...). It is equipped with a cooling system to operate in hot ambient environments very common in this industry.

The 3/4" protection tube in 220 length is robust and with a 0.6 µm surface roughness. There are numerous process connectors available, depending on the installation point.



### Complete your system:

- Cooling system for probe and Centralbox
- Different types of compression fittings
- PCS control via Modbus TCP/IP or OPC UA

Parameter	Specification
Particle Size Range	2 – 320 µm
Field of View (diag.)	750 µm
<b>Dimensions &amp; Weights</b>	
Housing	Length: 240 mm Diameter: 72 mm
Protection Tube	Immersible length: 220 mm Tube diameter: 19.05 mm (3/4")
Weight	3.2 kg
<b>Materials</b>	
Housing	1.4404 (316L)
Protection Tube	1.4404 (316L), 0.6 µm surface roughness
Probe Tip Window	Sapphire
Solder	Au/Sn 80/20
Cable	2.5 m hygienic conduit with 1.4404 fittings, color blue – AIRflex®-GRS 0220.904.021 3/4", 21.0 x 27.0 mm OD, food-safe PVC for food zone & non-contact application areas
<b>Technical Data</b>	
Permissible Process Temperature	-10 – 130°C (temperatures up to 450°C achievable with cooling tube accessory)
Permissible Ambient Temperature	0 – 45°C
Permissible Process Pressure	0.01 – 10 bar
Camera	5.1 MP Machine Vision Camera with GigE Interface, 15 fps
Power Supply	141 VA (50-60 Hz)
Cable	Standard length: 2.5 m Diameter: 27 mm Bending Radius: 19 cm
<b>Approvals</b>	
Protection	IP 65
Compliance	RoHS conform according to 2011/65/EU