

SFERA20R

Balls mill



Low speed balls mill for the production of 20 Kg (each cycle) of spreadable creams, hazelnut paste, pistachio, almonds, pure chocolate or compounds with a minimum percentage of fat material of 28-30%, for real chocolate 32-34%.

Product can reach a thickness between 18 and 26 microns according to its characteristic and to refining time.

Refiner is composed by:

- Inner basin and bottom in special wear resistant material
- External tank protection in stainless steel AISI 304
- Arm stirrer in anti-abrasion stainless steel
- Gear motor with speed control through a frequency variator
- Main structure in stainless steel AISI 304
- Product charging hopper
- Valve for product's discharge in stainless steel AISI 316

Special vane pump ID-P650 for product's recirculation and unloading. Pumps' body and cover in hardened stainless steel AISI 420. Vanes in anti-wear special material (with double jacket top and body for thermoregulation). Capacity 750 kg/h

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- Heating tank complete with temperature sensor, resistance and circulator
- Independent cooling unit placed in the lower part of its structure
- Electric panel in stainless steel AISI 304 with commercial components
- Colored touch screen 4,3” and PLC for the control of all the machine’s functions

NEWS:

- New software for memorizing up to 100 recipes and with ALARMS’ HISTORY for tracing the anomaly with date and time
- ‘FLYP-FLOP’ loading charge system where the pump automatically runs on and backwards in order to avoid any blocking in the filter. In this way, charging will be definitely quicker (approx 5 minutes according to recipe)
- Alarm for max water temperature
- Alarm for max product temperature
- Detachable slide product loading interlocking for cleaning
- Absorption control for balls mill engine screen

Electrical supply: 230V – 60 HZ
Installed power: 3,75 kW approx.
UL Approved