

NEW
MODEL

micron 25

BALL
REFINER



Machine suitable for small - medium workshop

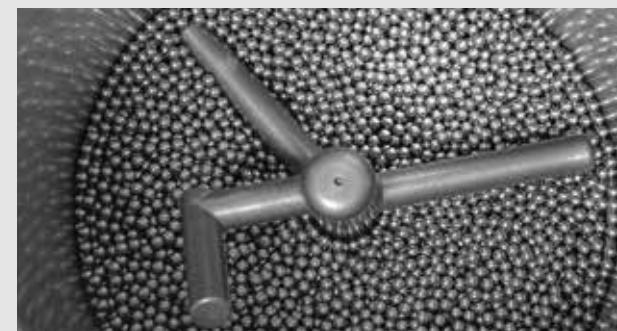
Ideal for processing frequent changes of flavour

Easily cleaned

Designed for the production of spreadable creams, anhydrous pastes for ice creams, pralinated products and cream sweets

The Micron 25 ball refiner was designed for the production of spreadable creams, anhydrous pastes for ice creams, pralinated products and cream sweets. The machine is equipped with a refrigerator with the purpose of regulating, within the set limits, the excess heat caused by the friction generated between the spheres. Thus doing we preserve unaltered the organoleptic qualities of the product. The circulation of the product during refinement is maintained by a dual purpose volumetric pump. The refining cylinder is also regulated to maintain a warm temperature to prevent the fatty residues between the balls from solidifying during pauses in the working cycle.

- **Needs to be connected to a compressed air source**
- Option to modify to three phase 220 V - 50/60 Hz
- Magnetic filter removable and washable



Technical data

Electrical specification: 400 V three phase 50 Hz
Power required: 4 Kw - 16 A - 5 poles
Tank capacity: 20/25 Kg
Refining rate: 20/25 Kg/h
Dimensions: h. 1200 mm, w. 750 mm, d. 950 mm
Refining capacity: below 20 microns

