MICRON 25

DATA SHEET

SELMI CHOCOLATE MACHINERY

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 1000x700x1200
Empty weight	[kg] 290
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 20 / 25
N° sviwelling wheels	4
Quantity of balls	[kg] 70

Cooling system characteristics

Refrigerant gas	R452A
Refrigerant gas quantity	[g] 550

Electrical characteristics

Total installed power	[kW] 4
Supply voltage	[VAC] 400
Number of phases	3
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 5 poles

Characteristics pneumatic system

Minimum working pressure	[bar] 6
Minimum flow rate	[l/min] 300
Air characteristics	filtered, dry and de-oiled

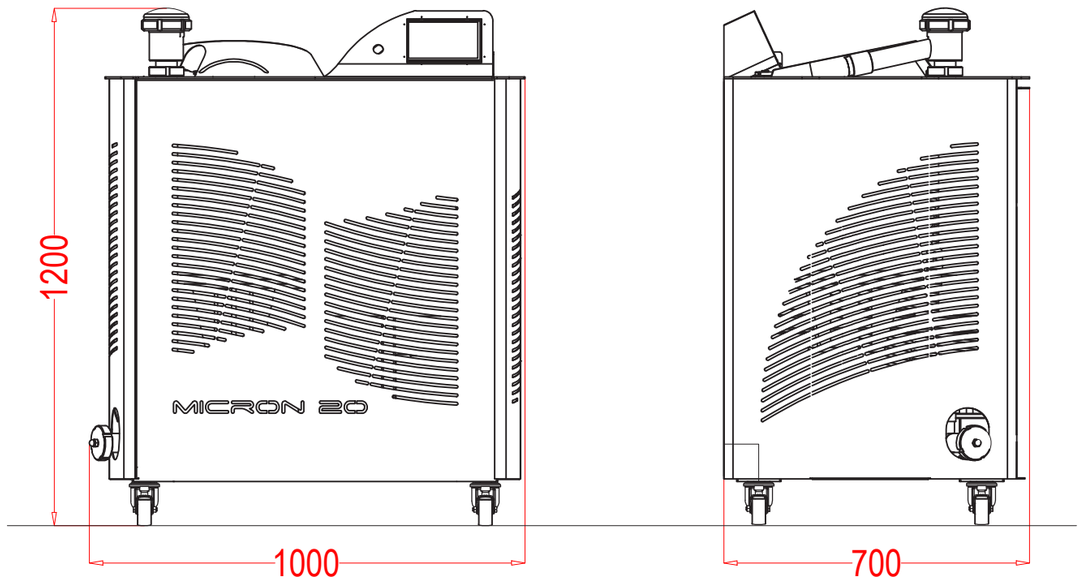
Process features

Hourly production	[kg] 15 / 20
Work cycle duration	[min] 90 / 120

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.



These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.

SELMI chocolate machinery

www.selmi-group.it
info@selmi-group.it

Tel: +39 0172 479 273
Fax: +39 0172 477 814

Via Langhe 25,
12042 Pollenzo (CN)

SELMI