



The Micron 50 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.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 883x1186x1323
Empty weight	[kg] 760
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 60
N° swivelling wheels	4
Quantity of balls	[kg] 220

Cooling system characteristics

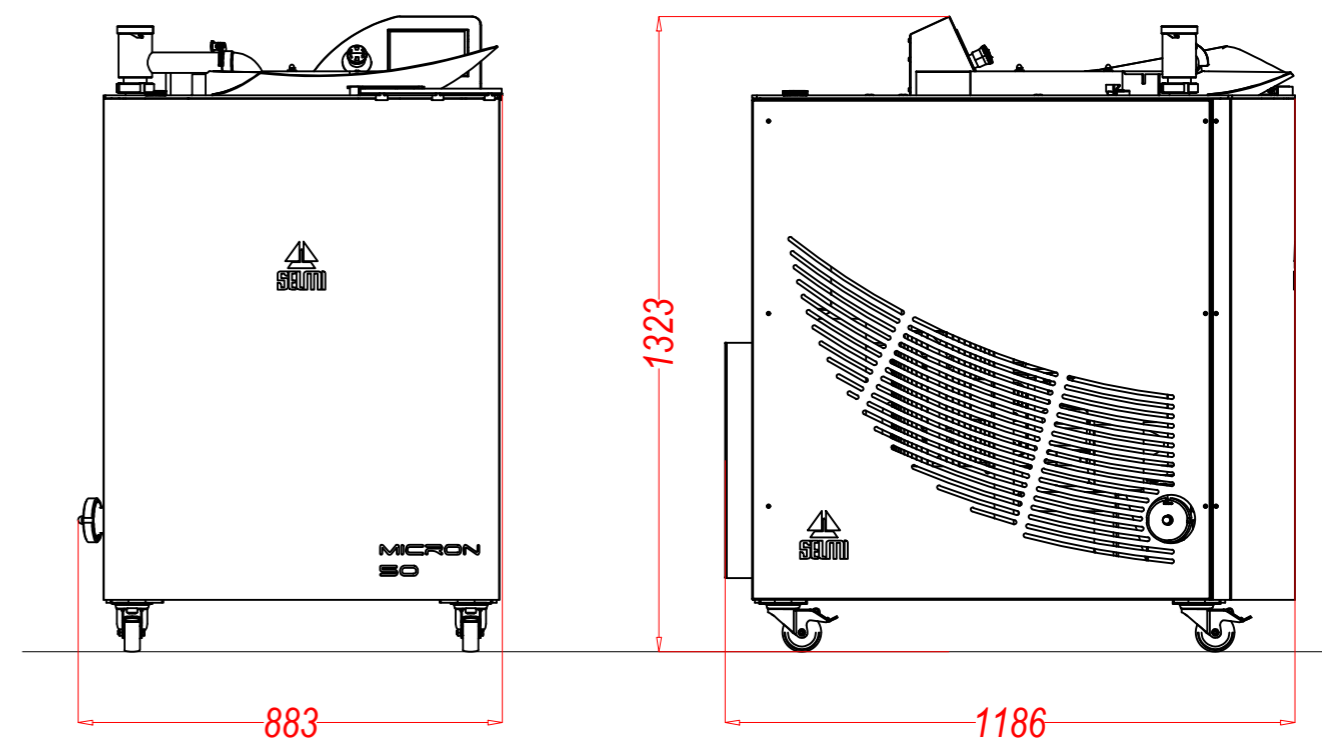
Refrigerant gas	R448A
Refrigerant gas quantity	[g] 2800

Electrical characteristics

Total installed power	[kW] 12
Supply voltage	[VAC] 400 / 220
Number of phases	3
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	32A - 5 poles

Process features

Hourly production	[kg] 40
Work cycle duration	[min] 90 / 120



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)



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.