

BALL REFINER



MODEL : MICRON 50

Electrical specification	: 400 V three phase 50Hz
Power required	: 12 Kw 32 A- 5 poles
Tank capacity	: 60 Kg
Refining rate	: 40 Kg
Dimensions	: [H] 1350mm x [W] 1550mm x [D]1000mm
Refining capacity	: below 20 microns



MODEL : MICRON 25

Electrical specification	: 400 V three phase 50Hz
Power required	: 4 Kw 16 A- 5 poles
Tank capacity	: 20/25 Kg
Refining rate	: 20/25 Kg
Dimensions	: [H] 1200mm x [W] 750mm x [D] 950mm
Refining capacity	: below 20 microns

Ball refiner for spreadable cream, ice cream paste and chocolate production
 The Micron 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.

Ideal for processing frequent changes of flavour

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

The only one in the range that can be moved on wheels to facilitate the cleaning of the working.

OFFICIAL DISTRIBUTOR

Installation & After Sales Service

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