

MICRON 50

Ball refiner for spreadable cream, ice cream paste and chocolate production

Machines for grinding, manufacturing and refining creams

MAGNETIC
FILTER
INCLUDED

NEW
MODEL

micron 50

BALL
REFINER



Machine suitable for the medium/large laboratory

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

Weight and dimensions reduced to a minimum

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

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.

- Option to modify to three phase 220 V - 50/60 Hz
- Magnetic filter removable and washable

Technical data

Electric specification: 400 V three phase 50 Hz
Power required: 12 kW - 32 A - 5 poles
Tank capacity: 60 Kg
Refining rate: 40 Kg/h
Dimensions: h. 1350 mm, w. 880 mm, d. 1200 mm
Refining capacity: below 20 microns



BELT AND BEARINGS CO.,LTD.

69/27 VIPAVADEE RANGSIT RD. SAMSANENAI, PAYATHAI, BANGKOK 10400

Tel 02-6449001-3

Email : Sales@Beltandbearings.com

www.beltandbearings.co.th

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Authorized Distributor in thailand