

WINNOWER

FRANGI CACAO

Compact size • Suitable for a medium to large laboratory, chocolatiers and patisseries • Hopper suitable for 5 kg of cocoa beans • Stainless steel roller crushers • Adjustable airflow with two levels of aspiration • Two separate hoppers for crushed parts: one for the obtained nibs and the other for the processing waste • Air filter and peels seal

Second component of the Selmi Bean to Bar line, this machine has the function to transform the previously roasted cocoa bean into nibs of various size. The stainless steel mill delivers a perfect crushing; the cycle provides two separate and adjustable air flows which separate the product from its peel.

TECHNICAL DATA

Electrical specification: 220 V single phase 50 Hz
Power required: 2 Kw - 16 A - 3 poles
Hourly production rate: 50 Kg
Dimensions: h. 1450 mm, w. 1600 mm, d. 550 mm

