

# MICRON

## BALL REFINER

- Machine suitable for small- medium/large workshop.
- Ideal for processing frequent changes of flavour.
- Easily cleaned.

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.



### Technical data

Refining cylinder capacity	20 Kg.
Refining time	10 Kg/h.
Power consumption	4 Kw. Trifase 380 V. 5 Poli 16 A.
Dimensions	w. 504 mm h. 1180 mm d. 730

IT NEEDS TO BE CONNECTED TO A COMPRESSED AIR SUPPLY.

Price € 17.000,00

