

BALL CHOCOLATE MILL

 Nevon Food Machinery

 Nevon Food Machinery

 NEVON Food Machinery



“

**FLAVOR
MACHINE**

”

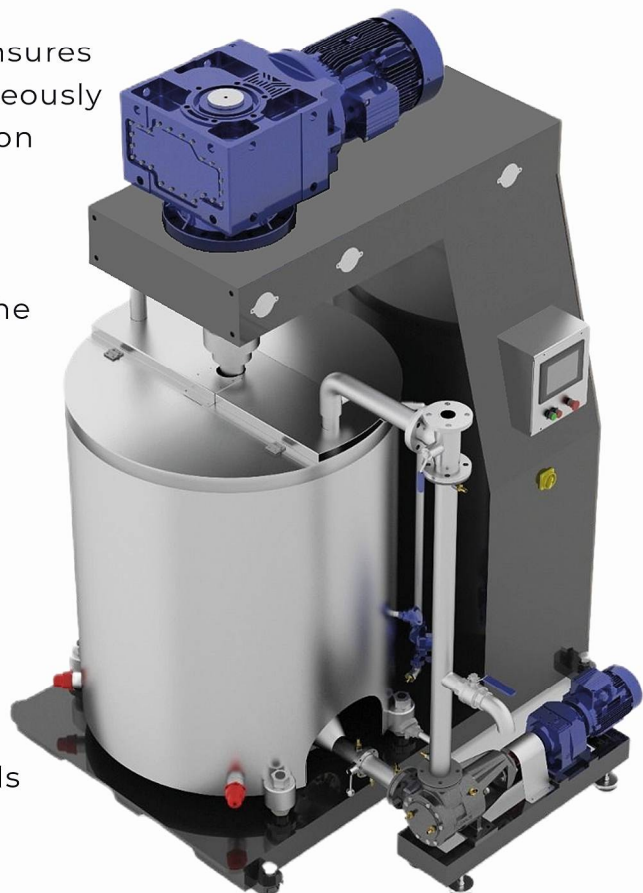
Ball Chocolate Mill

It is used to thin the chocolate and ensures that the product is grinded homogeneously as a result of the continuous circulation of the product during the process.

The chocolate paste is refined by combining the shaft equipped with the spindles and the metal balls in the grinding tank.

Thanks to the 3-way valve, a homogeneous thinning is achieved with circulation within itself and automatic transfer is made to the chocolate settling tank,

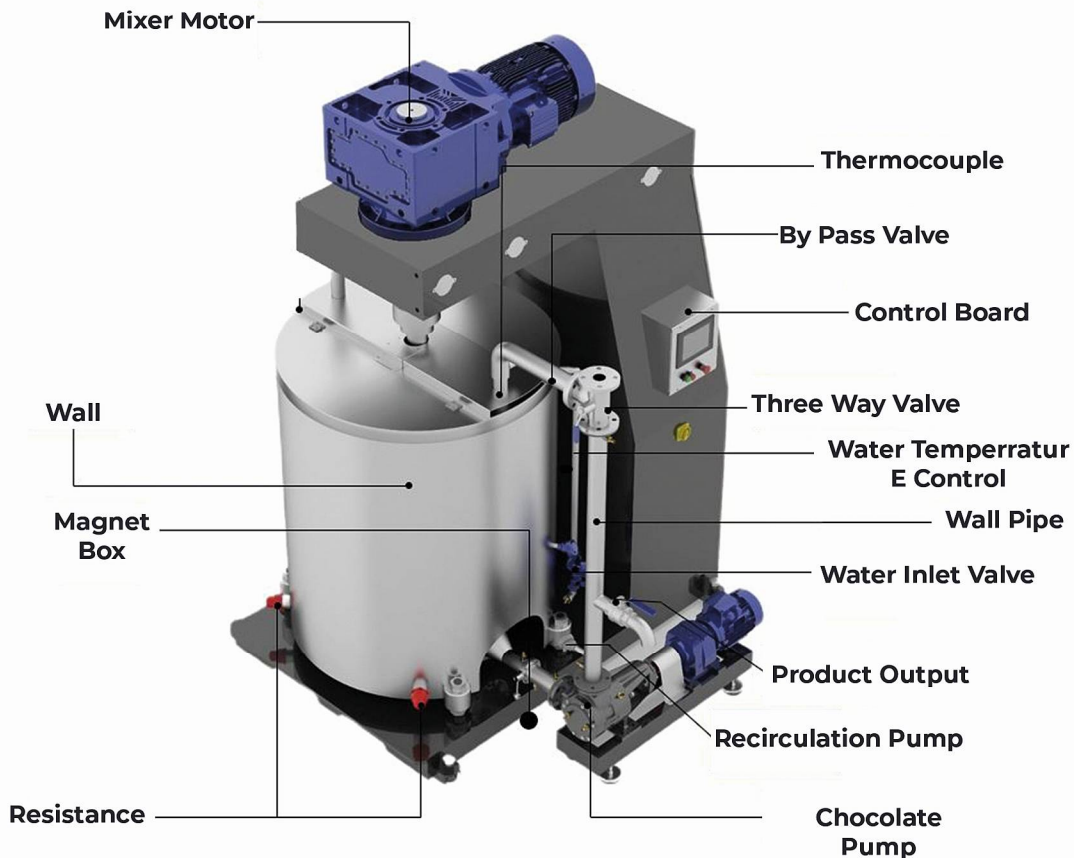
With special angled anchors, the up and down movement of the grain balls is ensured, thus thinning the chocolate mixture.





Technical Specifications

Capacity	500 Kg
Main Engine Power	22 Kw
Transform P. Power	2.2 Kw
Resistance Power	9 Kw
Total Power	33 Kw
Width	1500-3000 mm
Size	2000 mm
Height	2680 mm



The precision machines we produce are precise and have good stability.

This ball mill works by fine refining of chocolate, creams and other low-fat masses.



The built-in chocolate pump with 3-way valve allows the mass to be circulated and discharged into a storage tank.

The design of this machine forces the mass to remain in the mill tank for as long as necessary, thus allowing for the required reduction in fine particle size (20-25 μ m) while maintaining its homogeneous distribution.