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**CHOCOLATE
IS PREPARED
IN THIS TANK**
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Premixer

The 1000 kg capacity chocolate mixer provides the preparation of the desired final product homogeneously with the double mixing system according to the recipes of different additives.

Thanks to specially designed mixers and turbo mixers, chocolate additives turn into a soft-volume product at the end of the process.





Technical Specifications

Capacity	1000 liters
Mixer Motor Power	2x2.2 Kw
Chocolate Pump Motor Power	2.2 Kw
Resistance Power	9 Kw
Total Power	16 Kw
Width	2000 mm
Length	2600 mm
Height	1800 mm

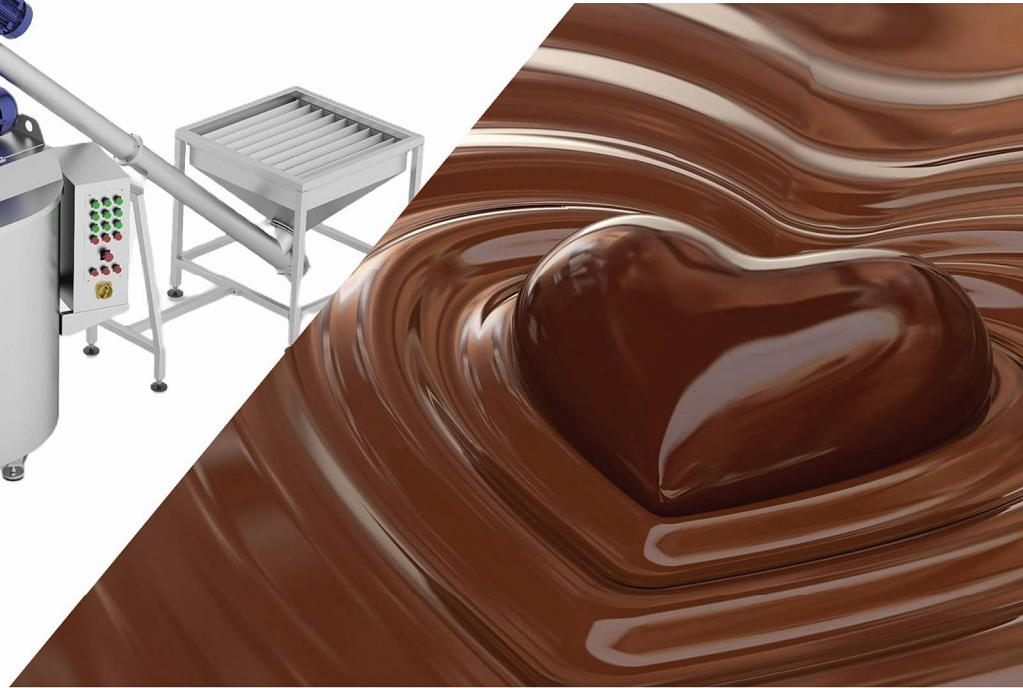


Premixer

It is possible to produce a light and fluffy product in only 8-10 minutes, thanks to the efficient mixer turbines and the shredder rotating blade shaft.



Contact



The wall mixer feeds one or more product units with its bottom-side scraping blades, level sensor and pump feature that provides continuous cream transfer.

Thanks to the double-walled tank, heat loss is prevented and energy saving is achieved. Thanks to the easy-open lids, the material can be fed easily from the top by hand.

It is made entirely of AISI 304 quality stainless steel.

In addition to reducing the micron ratio of the mixed product, it ensures that the product remains at the desired temperature with its double-walled structure.

The chamber has a heat wall and is circulated continuously with the help of a hot water circulation pump.

It is driven by two separate motors.

The product in the boiler is emptied automatically with the help of valves.

The prepared chocolate mixture is sent to the chocolate ball mill by means of pumps.