

Continues Ball Mill Type DO1000



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Machine Details



- A continuous production chocolate kitchen machine, that's capable of producing 1000 Kg/h of chocolate using powdered sugar max. 120 microns to obtain an end fineness of 20- 25 microns based on estimations depending on the recipe and ingredients.
- The pre-mixed ingredients mass is pumped from external pre-mixer, entering from the bottom of the grinding vessel and the final product leaves from the outlet into the collecting vessel.
- The refining action is accomplished by specially hardened steel balls rotating at different speeds by a shaft with agitating arms, moving the steel balls in the jacketed grinding tank to keep refining the product paste, till reaching the desired output chocolate fineness.
- Product Collecting Vessel from ball mill outlet:
 - Stainless steel 304 jacketed tank
 - Net volume 500lt.
 - Manual operated 2-way valve
 - Jacketed stainless-steel piping
 - High/low-level system
 - Feeding / Discharge pumps:
 - One gear pump to feed the ball mill from the premix/dry conch, with adjustable speed.
 - A second gear pump to discharge the product from the collecting vessel, with its own drive.
 - Both pumps has capacity of 1500 Liters/h.

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