



### TECNICAL DATA

**Refining cylinder capacity:** 20 Kg

**Refining time:** 10Kg/hour

**Power consumption:** 4kW three phase 380V, 5 poles, 16A

**It needs to be connected to a compressed air supply.**

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.

Micron can be used to produce hazelnut paste, spreadable creams, pralinated products, cream sweets and all flavoured anhydrous pastes.

