

grinder

MILL

**Compact size • Stainless steel pins • Stainless steel roller crushers
15 kg hopper for dried fruit and beans • Suitable for a medium to large
laboratories, chocolatiers and patisseries**

Third component of the Selmi Bean to Bar range, this machine has the specific task of grinding the cocoa nibs in particles of size between 200 and 250 microns. The product, once inserted into the hopper, is crushed by stainless steel pins to obtain a "pre-refined" paste. Versatility and ease of use allow this machine to be used also for the refining of dried fruit, constituting an excellent alternative to the vertical cutter.

TECHNICAL DATA

Electrical specification: 220 V single phase 50 Hz
Power required: 4 Kw - 16 A - 3 poles
Hourly production rate: 50-60 Kg
Dimensions: h. 1400 mm, w. 550 mm, d. 800 mm



vibro

SIEVE

**Compact size • Final automated sieve aimed at filtering
out the impurities introduced during processing**

Last component of the Selmi Bean to Bar range, this machine has the function of sifting, by means of a vibration system, the product after the final refining. This process eliminates the residual excess fibre and foreign bodies in order to ensure the safety of the product and to obtain an output compound of about 16 microns: granulometry imperceptible to the palate.

TECHNICAL DATA

Electrical specification: 220 V single phase 50 Hz
Power required: 25 W - 0,15 A
Hourly production rate: 50-60 Kg
Dimensions: h. 950 mm, w. 500 mm, d. 400 mm
Sieve diameter: 300 mm

