

1.5 | CHOCOLATE MASS PRE-PREPARATION MIXER



- Chocolate Mass Pre-Preparation Mixer designed for cocoa butter, sugar, etc. mixing.
- Chocolate Pre-Preparation Mixer is placed before the Ball Mill machine, saving energy and time.
- Chocolate Pre-Preparation Mixer is mixed with 3 shafts to ensure that the product is more homogeneous.
- The double jacket wall lining of the Mixer has the water system with heaters.
- The temperature level is controlled by PLC control panel or electronic thermostat with PID controller.
- Chocolate Mass Pre-Preparation Mixer is suitable for Industrial Chocolate Production Facilities, Medium Sized Chocolate Food Manufacturing Facilities, Boutique Businesses, Pişmaniye, Turkish Delight Workshops and Patisseries.

MACHINE CODE	RESERVOUR CAPACITY	MIXING SHAFT CAPACITY	HEATING POWER	TOTAL POWER
PMM 200	200 L	3 kW	2 kW	6.5 kW
PMM 500	500 L	5 kW	3 kW	10.5 kW
PMM 1000	1000 L	7 kW	6 kW	15.2 kW



Electrical Power	6 kW - 16 kW
VOLTAGE	400 V, 3 Phase, 50 Hz - Optional: 220 V, 3 Phase, 50 Hz
CONTROL PANEL VOLTAGE	24 VDC
PLC SYSTEM	OMRON
HEATING SYSTEM	2 kW - 6 kW with PLC control
WEIGHT	2500 kg - 4000 kg
MEASURES	WIDTH: 1100 mm - 1400 mm X LENGTH: 1300 mm - 2500 mm HEIGHT: 2200 mm
ADDITIONAL OPTIONS	WHEELS OR ADJUSTABLE FEET