

1.1 | BALL MILL MACHINE



- The Chocolate Ball Mill produced of 304 stainless steel.
- Application: Chocolate Ball Mill designed for thorough mixing of chocolate ingredients (powdered sugar, vegetable oil and powdered cocoa, etc.).
- Special balls used in the Ball Mill make it possible to grind the chocolate dough up to 22-26 microns.
- The Ball Mill is equipped with double wall heating and cooling system, the temperature level is controlled by PID controller on PLC control panel.
- Combined pump and 3-way outlet valve ensures the unloading and circulation of the chocolate mass.
- The Ball Mill shafts are made of special heat treated steel.
- With the help of special shafts located at a certain angle, Ball Mill provides thorough mixing and grinding of the chocolate mixture.
- The mill has a stirrer. The up and down movement of the agitator wings at an angle allows the balls to move up and down.
- Recommended ball sizes for Chocolate Ball Mill: \varnothing 4.7; \varnothing 6.35; \varnothing 7.90.
- Chocolate Ball Mill is suitable for Industrial Chocolate Production Facilities, Medium Sized Chocolate Food Manufacturing Facilities, Boutique Businesses, Pişmaniye, Turkish Delight Workshops and Patisseries.

MACHINE CODE	RESERVOIR CAPACITY	STEEL BALL CAPACITY	PRODUCTION CAPACITY	TOTAL POWER
BMCL 15	20 L	30 kg	15 kg/h	3.5 kW
BMCL 50	50 L	70 kg	30 kg/h	5 kW
BMC 100	100 L	150 kg	70 kg/h	10.5 kW
BMC 300	300 L	400 kg	200 kg/h	24 kW
BMC 500	500 L	600 kg	300 kg/h	35 kW



ELECTRICAL POWER	3,5 kW - 50 kW
VOLTAGE	400 V, 3 Phase, 50 Hz
PLC, SERVO MOTORS, INVERTER SYSTEM	OMRON
WEIGHT	500 - 5000 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 800 - 1500 mm X LENGTH: 1000 - 2000 mm X HEIGHT: 800 - 2000 mm