

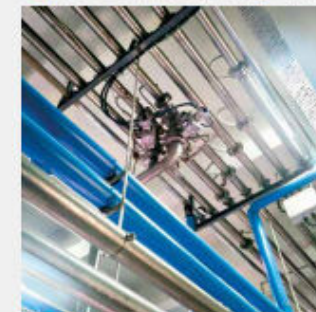
2.13.3 MONOBLOC BALL VALVE WITH FLANGE

- The body and ball of the monobloc ball valve with flange are made of AISI304 stainless steel.
- Valves with jacket and double-jacket pipe system are used in the production of chocolate products from quick-hardening chocolate mass. A thermal jacket is threaded on top of the valve. Hot water passes through the cover, which circulates around the valve and prevents the chocolate from hardening.
- Monobloc ball valve is equipped with a flange.
- Specification of monobloc ball valve with flanged jacket: Full port PN16; PTEE gasket; Inlet-outlet pipe and nipple 3/4 inch
- Single or Double Acting Pneumatic Actuated Valve.
- Flanged-Jacketed Monobloc Ball Valves are produced between DN20 - DN80.
- Flanged-Jacketed Monobloc Ball Valves are suitable for Industrial Chocolate Production Facilities, Medium Sized Chocolate Food Manufacturing Facilities, Boutique Businesses, Pişmaniye, Turkish Delight Workshops and Patisseries.



2.13.4 DOUBLE-SKINNED STAINLESS STEEL PIPE; ELBOW WITH STAINLESS STEEL CASING; T-PIECE MADE OF STAINLESS STEEL AND DOUBLE SKINNED

- Double-skinned stainless steel pipe; Elbow with stainless steel casing; T-piece made of stainless steel and double skinned are produced from Stainless Steel AISI304 Material.
- Double-skinned stainless steel pipe; Elbow with stainless steel casing; T-piece made of stainless steel and double skinned are used in chocolate production with quick-hardening chocolate mass. A cover with a hot water circulation system is threaded onto a T-shaped adapter, which prevents the chocolate mass from hardening.



2.13

CHOCOLATE FILTER AND AUXILIARY UNITS FOR CHOCOLATE PRODUCTION (PIPELINE)



2.13.1 CHOCOLATE FILTER

- The chocolate filter is an automatic closed circuit system with a self-cleaning option.
- The filter is completely food safe and is made of AISI304 stainless steel.
- The chocolate filter provides continuous cleaning of chocolate from foreign objects.
- The chocolate filter is used in industrial chocolate factories, medium-sized chocolate factories and other small confectioneries.

MACHINE CODE	OPERATING PRESSURE	FILTER THICKNESS	CAPACITY
BF-ÇFL-T 500	Max 9 bar	500 micron	2000 kg/h
BF-ÇFL-T1000	Max 9 bar	1000 micron	2000 kg/h

ELECTRICAL POWER	MAIN MACHINE POWER: 1 kW
VOLTAGE	400 V, 1 Phase, 50 Hz;
AIR SUPPLY	6 bar ; 250 L/min
WEIGHT	150 KG
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 300 - 450 mm X LENGTH: 200 - 500 mm X HEIGHT: 400 - 1000 mm

2.13.2 CHOCOLATE MAGNET FILTER

- The chocolate magnetic filter is a closed system and is made of a neodymium magnet. It has the function of removing metal materials from chocolate with a magnetic rod.
- Chocolate magnet filter is the protection filter of chocolate pump and production machines in factory.
- It has all food safety and is produced from stainless steel AISI304 material.
- The magnetic chocolate filter is a filtration system that can clean foreign materials from chocolate products without stopping production.
- The chocolate magnetic filter has a thermal lining.
- The magnet filter for chocolate is used in industrial chocolate factories, medium-sized chocolate factories and other small confectioneries.



MACHINE CODE	MAGNETIC INDUCTION	FEATURES OF NEODYMIUM MAGNETIC ROD	CAPACITY	MEASURES
BF-ÇMFL- 25	10 000 G	Ø25x200 mm	2000 kg/h	WIDTH: Diameter 300 - 500 mm
BF-ÇMFL- 30	10 000 G	Ø30x200 mm	2000 kg/h	WIDTH: Diameter 300 - 600 mm

