

# MICRON

BALL REFINER

**Machine suitable for small - medium workshop.  
Ideal for processing frequent changes of flavour.  
Easily cleaned.**

The Micron ball refiner was designed for the production of spreadable creams, anhydrous pastes for ice creams, pralinated products and cream sweets. 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.

Needs to be connected to a compressed air source • Option to modify to three phase 220 V - 50/60 Hz • Magnetic filter removable and washable

## TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz  
Power required: 4 Kw - 16 A - 5 poles  
Tank capacity: 20/25 Kg  
Refining rate: 10 Kg/h  
Dimensions: h. 1300 mm, w. 750 mm, d. 850 mm  
Refining capacity: below 20 microns

