

## **NORMIT BALL MILL BML**

### **Ball refiner/ Gul'ový mlynček na čokoládu**

*Ball mill is a machine designed for refining (means for fine grinding and mixing) cocoa liquor or chocolate.*



Refining by ball mill NORMIT BALL MILL BML is achieved by mixing and friction of product with stirrer and stainless steel balls in the mixing chamber. The chamber and stirrer are made of special stainless steel with high resistance to abrasion. All parts of the machine are easily removable for easy cleaning and maintenance. The elimination of the heat generated by friction in the processing of the product allows a ball mill to work with variable speed, depending on the type of product.

In particular, the paste - sensitive to heat allows a ball mill operate at low speeds. Motor speed of stirrer are automatically reduced when the temperature of the product is higher than the preset temperature. The machine can be equipped with PLC system in which the software is installed on the constant and rapid process of refining, the management and control of the exact temperature of the product, and the rate of rotation of the stirrer. The machine can also be equipped with function to store a variety of recipes.

***The result is excellent refined product of constant quality.***

#### BENEFITS OF EQUIPMENT

- ✓ Low power consumption
- ✓ Low maintenance costs
- ✓ Constant product quality
- ✓ Suitable for large particles
- ✓ Easy maintenance and cleaning
- ✓ The final grade may be up to 18 microns
- ✓ PLC as an option

#### LAB MODEL

- is specifically designed for use in laboratories or for the production of small series
- s especially designed for the mixing and fine grinding of chocolate, coatings, compounds and bread spreads
- this mill with a low speed stirrer designed for processing heat sensitive mixtures is due to its unique configuration of mixers, chamber and balls ideal solution for efficient grinding.



#### USAGES

- Chocolate
- Coating
- Bread spreads with nuts or nougat
- Dehydrated mixture for preparation of ice cream
- Pralines
- Cream sugar confectionery

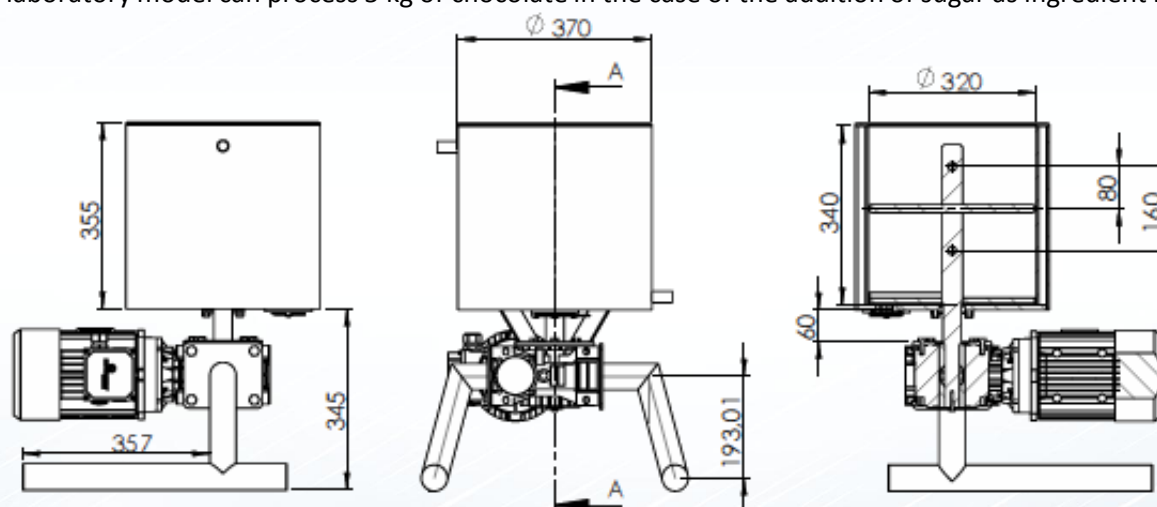


#### TECHNICAL PARAMETERS AND DIMENZIONI

The capacity of the mixing chamber (standard model)	20 kg*
The capacity of the mixing chamber (Laboratory model)	5 kg
Time of refination	1h/10kg**

\* Chamber capacity can be changed according to customer requirements

\*\*A laboratory model can process 5 kg of chocolate in the case of the addition of sugar as ingredient in 30 minutes.



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