

DR-QMJ250 Chocolate ball mill



Specification

The chocolate ball mill machine is used for fine grinding the chocolate paste material. It is a special machine for fine milling chocolate mass and its admixture. Through the impact and friction between the material and the steel balls inside the vertical cylinder, the mass is fine milled into the required fineness.

The inside of the tank is stainless steel 304. The impellers are T10 steel, the ball is bearing steel and its size is 5mm, it is about 180kg balls in each machine. Shaft is made by 40Cr.

Technical Data:

Model	DR-QMJ250
Main motor	15kw
Spindle Speed	250-500rpm
Grinding Medium	200kg(sphere weight)
Average Process Ability	150-250kg
Cooled Water:	1500kg/h

Temperature:	15-20°C
Outside Dimension:	1240x1250x2250mm
Weight of machine	2000kgs
Input/Output Pump:	0.75kw*2