



The Micron 25 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.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 662x955x1173
Empty weight	[kg] 290
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 20 / 25
N° swivelling wheels	4
Quantity of balls	[kg] 70

Cooling system characteristics

Refrigerant gas	R452A
Refrigerant gas quantity	[g] 550

Electrical characteristics

Total installed power	[kW] 5
Supply voltage	[VAC] 400
Number of phases	3
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 5 poles

Process features

Hourly production	[kg] 15 / 20
Work cycle duration	[min] 90 / 120

