

Chocolate Mill 500



Create Your Ideas,
We Will Find Solutions!

Refining tank / Ball Mill 500 liter:

- 15,1 kW installed power
- 11 kW stirrer motor with 43 rpm rotation frequency
- 4 kW heating element
- 0,09 kW water circulation pump
- 200l/h cold water consumption
- 40l/min air consumption at 5 bar
- 1/2“ cooling water circuit
- 1/2“ compressed air connection

Fat melting tank 450 liter:

- 0,55 kW, app. 200 rpm stirrer
- 12,7 kW - installed power
- 2 x 6 kW = 12 kW - heating resistors
- 0,09 kW water circulation pump
- 1/2“ additlional heating water circuit

Storage tank 1200 liter:

- 12,75 kW installed power
- 2 x 6 kW heating elements
- 0,75 kW stirrer motor

Optional equipment:

- Dry ingredients screw conveyer, for feeding the powders into the Refining Tank / Ball Mill
- Chocolate tempering equipment
- Chocolate enrober
- Additional fat melting tank (450, 1200, 1500 and 2000 liters)
- Additional storage tank (500, 1200, 1800, and 3000 liters)



All connections to utilities at one spot.

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Refining tank:

- 500 l working capacity
- Production of chocolate and couverture
- Chrome/nickel vessel
- App 700kg free rolling steel balls
- Heating system in a water jacket

Storage tank 1200l:

- Heating/cooling by a water jacket
- 11rpm stirrer is driven by a SEW motor with a scraper on bottom and walls
- Thermostat for heating and cooling
- Contain PT100 temperature sensor
- 1000 liter storage capacity up to the loading line
- 1200 liter absolute max capacity

Plattform with switchboard:

- connecting piping with heath jacket
- Switchboard mounted on the platform
- Central electrical, air, hot and cold water connection
- Dimensions L4300mm x W1750mm x H2150mm
- 3000kg total weight

Fat melting tank 450 liters:

- Double heating possibility, from built-in heating elements and from heating factory circuit
- Total volume of the tank is 450 liters
- Volume beneath the heating grid is 250 liters
- Propeller stirrer for faster melting
- Discharge valve and stainless steel filter
- Fat dozing system with water heated pipes and electric heated pump, and liter counter

Chocolate

Chocolate Mill:

Integrated equipment for the production of chocolate coating for ice cream. The fat is melted in the heated fat melting tank, then fat is dosed into the temperature-controlled chocolate ball mill where sugar, cocoa powder, and other ingredients are added. The mixture is being milled for 4-6 hours at a controlled temperature. In the first part of the process the tank is heated then cooled by tap water. After milling the chocolate is transferred to the chocolate storage tank.



MI 500