

MAC5

Pregrinder



Pre-grinding mill is suitable for a discontinuous production of cocoa liqueur, hazelnuts paste and for the processing of pistachios, peanuts, almonds and any other kind of roasted dry fruits with a great oil percentage.

Variable capacity according to the desired milling level and according to kind of product used.

Composed by:

- Stainless steel AISI 304 main structure
- dosing hopper for receiving product in bulk and its dosing into mill, realised in stainless steel AISI 304. Including vibrating channel, capacity approx. 30lt.
- cooling unit for machine's cooling down during pregrinding cycle placed in the lower part of its structure
- heating unit with pump and electrical resistance placed in the lower part of its structure

Milling head:

- stainless steel AISI 304 upper and lower heads processed in full, to have the passage of the cooling water
- distance adjustment handwheels of milling plates
- heating unit with pump and resistance
- temperature control directly on the outgoing product
- heating machine control directly on the water heating unit
- capacitive sensor Max level of product for the stop/pause of the pregrinder

Electrical panel board

- stainless steel electrical panel with PLC and touch screen for the control of all the machine's parameters, Ul approval.

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Approx production: 80-100 kg/h considering entire roasted hazelnuts with a percentage of oil more than 45-50%

Approx production: 40-60 kg/h considering grain cocoa beans with a percentage of oil more than 45-50%

Approx production: 60 kg/h considering entire roasted pistachios with a percentage of oil more than 45-50%

ATTENTION: for let the machine working correctly, product has to be dosed into its loading hopper

[Video MAC5](#)

Electrical supply: 230V – 60 HZ
Installed power: 7 kW approx.
UL Approved