

CAO B3000-CHOC DUO

双子星球磨系统

CHOCOLATE/COMPOUND BATCH PROCESSING UNIT

专为纯天然可可脂、代可可脂、披覆浆料、包浆、抹酱等之批次式研磨而设计



Technical data

Installed power	164 kW
Coldwater consumption	14m ³ /h (15-20 °C)
Weight	12.000 kg
Dimensions	6.500X2.500X3.300 mm

技术参数

装置电源	164 仟瓦
冷却水	14米 ³ /时 (15-20 °C)
设备重量	12,000 公斤
设备尺寸	6,500x2,500x3,300 毫米

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grinding technology

荷兰巧克力研磨科技公司

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CAO B3000-CHOC DUO 双子星球磨系统

低转速双子星球磨系统 **CAO B3000-CHOC DUO** 系专为自动称重、混合、以及批次式细磨或精磨纯天然可可脂、代可可脂、披覆浆料、包浆、抹酱等而设计。

本系统包含一台由可编程逻辑控制原物料依配方进行自动称重之称重缸，一台有保温夹套用于原物料缓冲循环之混合缸，及两台对混合缸循环研磨之 **CAO C3000** 型低转速球磨机。

低转速球磨机 **CAO C3000** 型系专为对温度敏感之产品而设计。研磨缸、研磨主轴及研磨介质均经最佳搭配组合，因此可以提供最佳研磨效率。

使用砂糖为原料、批次研磨产量为500公斤时，低转速双子星球磨系统 **CAO B3000-CHOC DUO** 需时仅30分钟。如使用糖粉作原料时，批次研磨时间更可大幅缩短。

本球磨系统之特色：

- 温度控制精确。
- 设备不需地基，立式安装。
- 转速低，特制钢珠不参与研磨，无金属残留问题。
- 转速低，产生磨擦热极低，冷却能耗极低。
- 改善传统精磨缸粒径分布不均的问题。
- 自动化制程，研磨效率极高，人力需求极低。
- 维护需求极低，维护成本低。
- 产品质量稳定。
- 最终细度可达18微米。

以上优点总的垫定了本系统投资回收快的特点。

低转速双子星球磨系统 **CAO B3000-CHOC DUO** 可搭配我们专为该系统设计的自动供料譬如螺杆送料机、卵磷脂定量投料等系统，以实现全面自动化及避免人为失误。

The installation, type **CAO B3000-CHOC DUO**, is specially designed for the weighing, mixing and batch wise fine grinding of chocolate, coatings, compounds and bread spreads.

The line consists of a weighing vessel, specially designed to provide automatic (PLC controlled) weighing and mixing of basic ingredients, a jacketed buffer tank and two ball mills **CAO C3000**, which are circulating over the mixer.

The ball mills are low speed agitated types, developed for heat and wear sensitive masses. It's a unique configuration between grinding shaft, grinding tank and grinding media. These lead to an optimum use of the grinding efficiency.

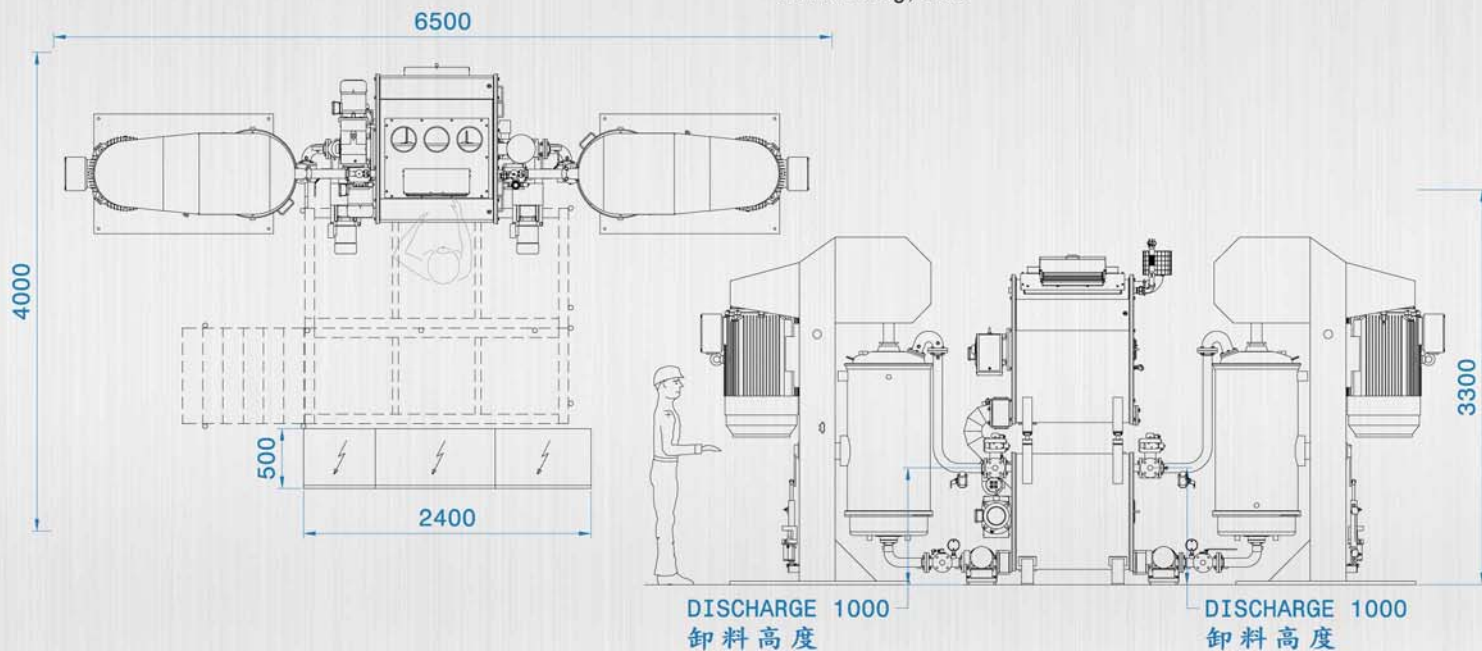
The batch capacity of the **CAO B3000-CHOC DUO** is 500 kg and the grinding time will be some 30 minutes if granulated sugar is used as an ingredient. When powdered sugar is used the total grinding time can be reduced considerably.

These features result in:

- Precise management of product temperature.
- No foundations required.
- No wear from grinding media, no taste of metal.
- Low speed agitating, low heat, energy saving.
- Improved particle size distribution.
- Minimum manpower required.
- Little needs in maintenance, low maintenance costs.
- Constant product quality.
- End fineness can be up to 18 microns.

Above mentioned advantages result in a fast return on investment.

The **CAO B3000-CHOC DUO** can be supplied with our automatic feeding system, such as feeding screws, lecithin dosing, etc.



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