

cao 3000 In-Line

巧克力专用低转速连续球磨系统

continuous ball mill refiner

for wet grinding of cocoa liquor, chocolate masses and compounds

为连续湿式研磨可可液块、纯天然可可脂、代可可脂

披覆浆料、包浆、抹酱等而设计



cao 3000 In-Line

TECHNICAL DATA :

Installed power : 154.4 kW
Cold water consumption : 3 m³ / h (15~20 °C) per mill
Weight : 8.650 kg
Dimensions : 5800x3000x3300 mm

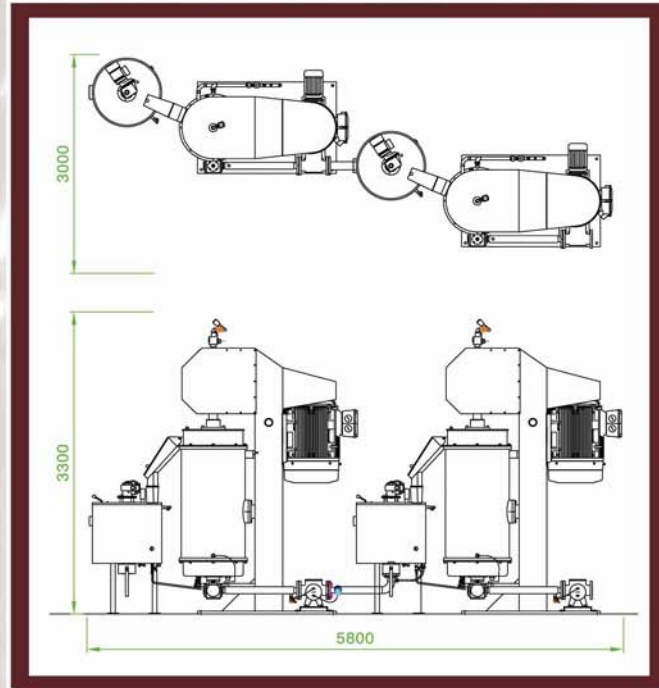
技术参数

装置电源 : 154.4 千瓦
冷却水 : 6 立方米/时 (15 ~ 20 °C)
设备重量 : 8,650 公斤
设备尺寸 : 5800 X 3000 X 3300 毫米

caotech
grinding technology

荷兰巧克力研磨科技公司

CAO 3000 In-Line



CAO 3000 In-Line continuous ball mill refiner

The attrition ball mill type CAO 3000 In-Line is specially designed for the continuous intermediate and fine grinding of cocoa liquor, chocolate and compound coatings.

This ball mill, a low speed agitated type and direct drive, developed for heat and wear sensitive masses has a unique configuration between grinding shaft, grinding tank and grinding media, resulting in an optimum use of the grinding efficiency. This line is a combination of two (2) CAO 3000 ball mills with a buffer tank, where the first ball mill is pre-grinding the mass and the second mill the fine grinding. These features result in :

- No foundations, requires limited floor space.
- Low speed agitating, no wear from grinding media subsequently no taste of metal.
- Low speed agitating, generating less heat, energy saving from cooling.
- Large grinding surface, fast and efficient grinding.
- High output, low energy consumption.
- Improved particle size distribution compared to traditional Refiner Conche.
- Various automation methods on request.
- Low maintenance costs, maximum running time.
- Constant product quality.
- No experienced manpower required.
- End fineness can be up to 18 microns for chocolate / compound coatings.
- End fineness can be up to 99.9 % through 75 microns sieve for cocoa liquor.

Above mentioned advantages results in a fast return on investment.

The capacity for the grinding of cocoa liquor is up to 3.500 kg/hr.

The capacity for the fine grinding of chocolate and compound coatings is up to 1.500 kg/hr when crystal sugar is used as an ingredient.

巧克力专用低转速连续球磨系统 CAO 3000 In-Line

低转速连续式球磨系统CAO 3000 In-Line 系为连续细磨及精磨可可液块、纯天然可可脂、代可可脂、披覆浆料、包浆、抹酱等而设计。

CAO 3000为搭配直接传动的低转速型球磨机，因此更适用于对温度敏感之产品。研磨缸、研磨主轴及研磨介质经最佳搭配组合，因此可以提供最佳研磨效率。本系统为二台低转速球磨机CAO 3000通过一台中间收集罐形成串连，而第一台球磨机执行细磨，第二台球磨机执行精磨。

本球磨系统之特色：

- 设备不需地基，立式安装，占地面积小。
- 转速低，特制钢珠不参与研磨，无金属残留问题，更符合食品卫生。
- 转速低，产生磨擦热极低，冷却能耗极低。
- 研磨面积大，研磨效率极高。
- 研磨时间短，与产出率相比，耗电极低。
- 改善传统精磨缸粒径分布不均的问题。
- 多种自动化方案可供选择。
- 维护成本低，开机率极高。
- 产品质量稳定。
- 设备容易操作，不需特别技术人员。
- 研磨纯天然可可脂、代可可脂、披覆浆料时，最终细度可达18微米。
- 研磨可可液块时，最终细度可达 99.9 % 小于75微米。

以上优点总的垫定了本系统投资回收快的特点。

研磨可可液块时产量可达每小时3500公斤。

当使用砂糖作原料，研磨纯天然可可脂、代可可脂、或披覆浆料时，产量可达每小时1500公斤。



荷兰巧克力研磨科技公司