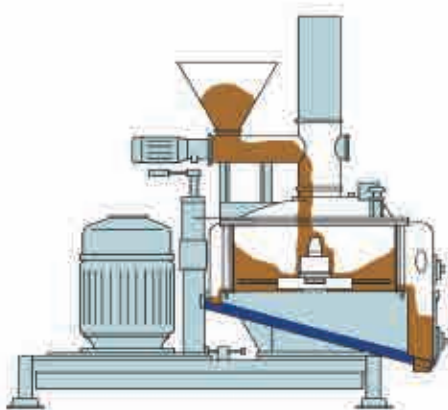




OVERVIEW

The Beater Blade Mill SMM is used for the grinding of products with a high fat content e.g. Cocoa nibs and Hazelnuts. Product is fed into the grinding chamber at a controlled rate, by means of a dosing screw. High speed rotating blades break the product down to the required particle size and the high fat content ensures conversion into a pumpable mass with optimal flow properties. The fineness of the finished product is determined by the mesh size of an integral, annular sieve, through which the mass flows on its way to the exit of the mill. The shell and base of the grinding chamber are jacketed to facilitate the processing of product under controlled conditions.



KEY FEATURES

- High throughput, up to 3,000 kgs/h, at constant particle size.
- Continuous grinding with consistent particle size distribution.
- Sieves are available in sizes 0.15 mm to 0.5 mm to achieve different finenesses.
- Controlled product temperature.
- Easy replacement of blades and sieve.
- Economical operation, low in cost, high in performance.
- Low energy consumption.
- Water cooled bearings with automatic lubrication feature.

CAPACITIES

Alkalized or similarly pre-treated cocoa nibs:

Shell and germ content approx. 2%, moisture content approx. 2%, max fines content > 2mm = 10%, fat content min. 52%

	SMM 801 (kg/h)	SMM 1100 (kg/h)	SMM 1100.1 (kg/h)
Sieve .25 mm	1,100	2,000	3,000
Sieve .20 mm	900	1,700	2,500

Untreated nibs, otherwise as noted:

	SMM 801 (kg/h)	SMM 1100 (kg/h)	SMM 1100.1 (kg/h)
Sieve .25 mm	850	1,600	2,700
Sieve .20 mm	1,000	1,800	2,350

	SMM 801 (kg/h)	SMM 1100/1100.1 (kg/h)
Diameter of Grinding Chamber:	800 mm	1.140 mm
Height of Grinding Chamber:	460 mm	460 mm
Connected Load:	45 kW	90/110 kW
Dosing Screw:	0.75 kW	0.75 kW
Number of Beater Blades:	8	8