

## COLLOID MILL 132



A new version of machine for peanut butter, that can be used to make of other types of nut pastes/ butters.

This is our new improved commercial colloid mill or peanut butter making machine. A simple and convenient solution for continuous grinding and obtaining a finished nut paste product of various viscosities without the need for product preparation or another treatment.

### **Products for processing:**

*coconut, nuts, seeds, beans (soy, peanuts, cocoa), spices (dried), sesame.*

The basic version of peanut butter grinding machine is a powerful high-speed electric motor on legs, on the shaft of which a specially shaped rotor is installed, the stator is mounted on the front panel. The inlet and outlet pipes are also part of the device.

The advantage of the new model is the possibility of setting the distance between the rotor and the stator, selecting the desired size of the fraction.

The three-point adjustment system ensures high processing efficiency and

also expands the possibilities of using the unit for various types of raw materials.

The principle of operation of a colloid mill is based on a targeted impact on the product, which makes it possible to obtain particles of colloidal size (fractions of a micrometer).



### **Other options for colloid mill:**

1. Height adjustable legs (up to 100 mm).
2. Decorative cover made of polished stainless steel.
3. Supporting structure of the device.
4. Free-standing frequency converter (separate control panel).

Power, kW	5,5; 7,5; 11; 15
Speed, rpm	3000
Three-phase power supply:	
Voltage, V	400
Frequency, Hz	50
Material	AISI304
Dimensions, LxWxH, mm	339x638x288
Weight, kg	50