

80-300 rpm Commercial Chocolate Blocks Crusher For Chocolate/ Caro Blocks

Specifications :

keyword	Chocolate crusher, chocolate blocks crushing machine, chocolate miller, chocolate milling machine, stone chocolate machine
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Detail Introduction :

CHOCOLATE BLOCKS CRUSHER

Features:

The dual rotor type chocolate block crushing and grinding machine is another kind of crusher special for chocolate blocks breaking which designed and manufactured by SINOFUDE, the big blunt edge hammers or hooked teeth welded on the two large diameter shafts to make it can bear the heavy duty. Moreover, the crushing machine has also following character:

1. Size and uniformity of end products.
2. Reasonable structure and good crushing performance.
3. Sanitary design available to make it easy to operate and maintain, easy to clean.
4. Big range blocks size feeding according to cartridge size.
5. High efficiency, less labor requirement, less space occupied.
6. Can be used alone or equipped on a frame over the melting tank for melting the solid chocolate to paste, or a conveyor to transport the small grains to the melting tank.





Applications:

- * Chocolate/caro blocks
- * Frozen vegetable
- * Wax chunks
- * Ice blocks
- * Hard block candies
- * Poultry and beef bones

Parameter:

Model	CPS500	CPS1000	CPS1500
Capacity (kg/h)	500	1000	1500
Grinding size		Depend on wiremesh	
Rotating Speed(rpm)	80~300	80~200	80~150
Motor power(kW)	1.5	3	5
Weight(kg)	450	750	1050
Machine Size(mm)	800x900x600	1000x1300x750	1250x1400x900