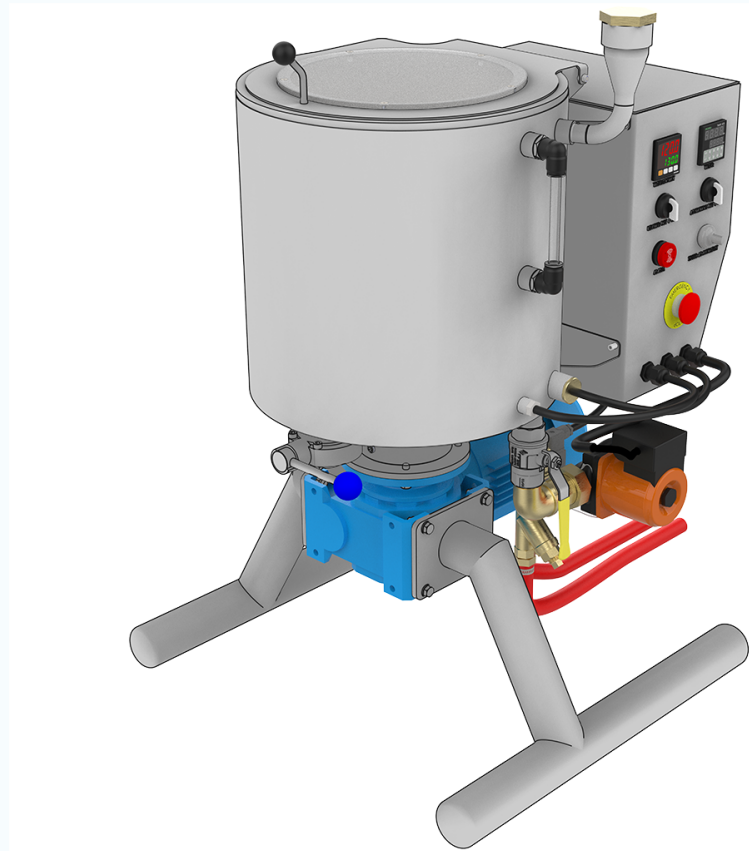


Chocolate Preparation

Ball mill

Ball mill models: LabBM10, RBM20, RBM40, RBM80, RBM160, RBM300, RBM500, RBM750, RBM1000. Each model is shown with its image and technical specifications.

Price: 6,500 - 41,000 EUR



Technical details

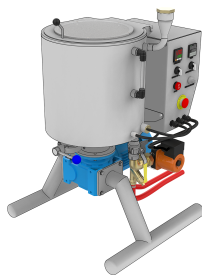
Category	Chocolate Preparation
Model range	9
Type	Laboratory ball mill refiner
Construction	AISI 304 stainless steel
Heating	Water-jacketed with integrated 1 kW heating
Temperature control	PID controlled
Grinding media	40 kg steel balls
Nominal batch capacity (chocolate)	15 kg at 1.30 kg/L
Nominal batch capacity (sauces/fillings)	~12 kg at 1.10 kg/L
Electrical supply	220V single-phase

Installed power	2.3 kW
Cooling requirement	External cold water supply required
Model	LabBM10
Material	Food-contact stainless steel

Models and specifications

Ball refiner

LabBM10



Laboratory ball mill refiner for chocolate R&D and recipe trials at 3–15 kg per batch. 220 V single-phase. Requires external cold water supply — unsuitable where chilled water is unavailable. Move to RBM20 when chocolate batch exceeds 15 kg. Nominal capacity: 15 kg chocolate at 1.30 kg/L; also handles approximately 12 kg sauces and fat-based fillings at 1.10 kg/L.

Price: 6,500 EUR

Type	Laboratory ball mill refiner
Construction	AISI 304 stainless steel
Heating	Water-jacketed with integrated 1 kW heating
Temperature control	PID controlled
Grinding media	40 kg steel balls
Nominal batch capacity (chocolate)	15 kg at 1.30 kg/L
Nominal batch capacity (sauces/fillings)	~12 kg at 1.10 kg/L
Electrical supply	220V single-phase
Installed power	2.3 kW
Cooling requirement	External cold water supply required
Model	LabBM10

Material	Food-contact stainless steel
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Ball refiner

RBM20



Ball mill refiner for chocolate recipe development, pastry-shop chocolate production, and small-batch chocolate refining up to 30 kg on 220 V single-phase, with built-in fan-cooled water battery. Becomes inefficient above 30 kg — move to RBM40 when chocolate batch exceeds 30 kg. Nominal capacity: 30 kg chocolate at 1.30 kg/L; also handles approximately 25 kg sauces and fat-based fillings at 1.10 kg/L.

Price: 12,500 EUR

Type	Ball mill refiner
Cooling	Built-in fan-cooled water battery (standard)
Construction	AISI 304 stainless steel
Heating	Water-jacketed with integrated 1 kW heating
Temperature control	PID controlled
Magnetic filter	Included
Grinding media	60 kg steel balls
Nominal batch capacity (chocolate)	30 kg at 1.30 kg/L
Nominal batch capacity (sauces/fillings)	~25 kg at 1.10 kg/L
Electrical supply	220V single-phase
Installed power	3 kW
Model	RBM20
Material	Food-contact stainless steel

Ball refiner

RBM40



Largest single-phase refiner in the AkayGAM range — maximum chocolate production capacity before three-phase becomes required. 60 kg chocolate per batch on 220 V single-phase. Above 60 kg, no single-phase model exists; move to RBM80 on 380 V three-phase. Nominal capacity: 60 kg chocolate at 1.30 kg/L; also handles approximately 50 kg sauces and fat-based fillings at 1.10 kg/L.

Price: 15,000 EUR

Type	Single-phase ball mill refiner
Electrical supply	220V single-phase
Heating	Water-jacketed with integrated electric heating (2 kW)
Cooling	Built-in fan-cooled water battery (standard)
Temperature control	PID controlled
Grinding media	80 kg steel balls
Nominal batch capacity (chocolate)	60 kg at 1.30 kg/L
Nominal batch capacity (sauces/fillings)	~50 kg at 1.10 kg/L
Installed power	4.2 kW
Model	RBM40
Material	Food-contact stainless steel

Ball refiner

RBM80



Entry three-phase refiner — 100 kg chocolate per batch on 380 V three-phase, with built-in fan-cooled water battery. Smallest model in the three-phase range. Requires 380 V three-phase supply. Move to RBM160 when chocolate batch exceeds 100 kg. Nominal capacity: 100 kg chocolate at 1.30 kg/L; also

handles approximately 85 kg sauces and fat-based fillings at 1.10 kg/L.

Price: 18,000 EUR

Type	Three-phase ball mill refiner
Electrical supply	380V three-phase
Heating	Water-jacketed with integrated 2 kW heating
Cooling	Built-in fan-cooled water battery (standard)
Temperature control	PID controlled
Grinding media	160 kg steel balls
Nominal batch capacity (chocolate)	100 kg at 1.30 kg/L
Nominal batch capacity (sauces/fillings)	~85 kg at 1.10 kg/L
Installed power	7.5 kW
Model	RBM80
Material	Food-contact stainless steel

Ball refiner

RBM160



Three-phase refiner — 180 kg chocolate per batch on 380 V three-phase, with built-in fan-cooled water battery. No external chiller required at ambient 20–25 °C. Requires 380 V three-phase supply. Move to RBM300 when chocolate batch exceeds 180 kg. Nominal capacity: 180 kg chocolate at 1.30 kg/L.

Price: 23,000 EUR

Type	Ball mill refiner
Electrical supply	380V three-phase
Heating	Water-jacketed with integrated 2 kW heating
Cooling	Built-in fan-cooled water battery (standard)
Temperature control	PID controlled

Grinding media	240 kg steel balls
Nominal batch capacity (chocolate)	180 kg at 1.30 kg/L
Nominal batch capacity (sauces/fillings)	~150 kg at 1.10 kg/L
Installed power	9 kW
Model	RBM160
Material	Food-contact stainless steel

Ball refiner

RBM300



Mid-size chocolate ball mill refiner for 350 kg batches on 380 V three-phase. External cold-water connection is standard through the brazed plate heat exchanger; the facility supplies the cold-water source. Built-in cooling is optional for facilities without a cold-water source — fan-cooled water battery or built-in chiller. RBM300 is the last model where the fan-cooled water battery is offered. Above 350 kg, move to RBM500. Nominal capacity: 350 kg chocolate at 1.30 kg/L.

Price: 30,000 EUR

Type	Mid-size ball mill refiner
Construction	AISI 304 stainless steel
Shaft material	AISI 420 stainless steel
Heating	Water-jacketed with integrated 3 kW heating
Cooling	External cold-water connection standard; built-in fan-cooled water battery or built-in chiller optional
Three-way valve	Water-heated automatic (circulation/transfer)
Grinding media	360 kg steel balls
Nominal batch capacity (chocolate)	350 kg at 1.30 kg/L
Nominal batch capacity (sauces/fillings)	~300 kg at 1.10 kg/L

Electrical supply	380V three-phase
Installed power	15.5 kW
Model	RBM300
Material	Food-contact stainless steel

Ball refiner

RBM500



Industrial chocolate ball mill refiner for 500 kg batches on 380 V three-phase. External cold-water connection is standard through the brazed plate heat exchanger; the facility supplies the cold-water source. Built-in chiller is optional; fan cooling is no longer offered from this model up. Move to RBM750 above 500 kg. Nominal capacity: 500 kg chocolate at 1.30 kg/L.

Price: 33,000 EUR

Type	Industrial ball mill refiner
Shaft material	AISI 420 stainless steel
Heating	Water-jacketed with integrated 3 kW heating
Cooling	External cold-water connection standard; built-in chiller optional
Chiller connection	Brazed plate heat exchanger
Three-way valve	Water-heated automatic (circulation/transfer)
Grinding media	500 kg steel balls
Nominal batch capacity (chocolate)	500 kg at 1.30 kg/L
Nominal batch capacity (sauces/fillings)	~420 kg at 1.10 kg/L
Electrical supply	380V three-phase
Installed power	19.5 kW
Cooling requirement	External cold-water connection standard; built-in chiller optional
Model	RBM500

Material	Food-contact stainless steel
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Ball refiner

RBM750



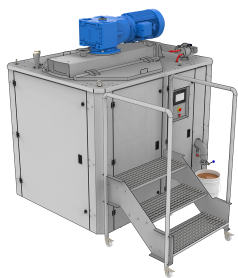
High-capacity industrial refiner — 750 kg chocolate per batch on 380 V three-phase. Cooling follows RBM500: external cold-water connection standard through the brazed plate heat exchanger; built-in chiller optional. Move to RBM1000 when required chocolate batch exceeds 750 kg. Nominal capacity: 750 kg chocolate at 1.30 kg/L.

Price: 37,000 EUR

Type	High-capacity ball mill refiner
Shaft material	AISI 420 stainless steel
Heating	Water-jacketed with integrated 3 kW heating
Cooling	External cold-water connection standard; built-in chiller optional
Chiller connection	Brazed plate heat exchanger
Three-way valve	Water-heated automatic (circulation/transfer)
Grinding media	760 kg steel balls
Nominal batch capacity (chocolate)	750 kg at 1.30 kg/L
Nominal batch capacity (sauces/fillings)	~630 kg at 1.10 kg/L
Electrical supply	380V three-phase
Installed power	23 kW
Cooling requirement	External cold-water connection standard; built-in chiller optional
Model	RBM750
Material	Food-contact stainless steel

Ball refiner

RBM1000



RBM1000 is the largest refiner in the AkayGAM range — 1000 kg chocolate per industrial batch on 380 V three-phase. Cooling as RBM500 and RBM750: external cold-water connection standard through the brazed plate heat exchanger; built-in chiller optional. Choose RBM1000 only when required chocolate batch exceeds 750 kg. Nominal capacity: 1000 kg chocolate at 1.30 kg/L.

Price: 41,000 EUR

Type	Industrial ball mill refiner
Shaft material	AISI 420 stainless steel
Heating	Water-jacketed with integrated 3 kW heating
Cooling	External cold-water connection standard; built-in chiller optional
Chiller connection	Brazed plate heat exchanger
Three-way valve	Water-heated automatic (circulation/transfer)
Grinding media	1000 kg steel balls
Nominal batch capacity (chocolate)	1000 kg at 1.30 kg/L
Nominal batch capacity (sauces/fillings)	~850 kg at 1.10 kg/L
Electrical supply	380V three-phase
Installed power	27.5 kW
Cooling requirement	External cold-water connection standard; built-in chiller optional
Model	RBM1000
Material	Food-contact stainless steel