

Chocolate Preparation

Nuts chopping machine

Nuts chopping machine models: BCM400. Each model is shown with its image and technical specifications.

Price: 23.000 EUR



Technical details

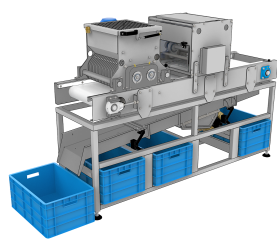
Category	Chocolate Preparation
Model range	1
Cutting process	Two-stage: pre-crushing section + guillotine cutting section
Cutting principle	Guillotine slicing with shearing force, not impact, to minimise oil release
Knife count	8–10 knives in guillotine cutting section
Output form	Free-flowing dry granules with fat retained inside the granule
Classification	Vibratory sieve, 4 calibrated size fractions; oversize returns for second cut
Application — inclusions	Medium to coarse fractions feed inclusion mixer for nut-included chocolate, bakery toppings and confectionery inclusions
Application — pre-refining	Fine to medium fractions combine with the required fat phase or recipe ingredients before ball mill refining for praline and nut paste

Suitable products	Roasted peanuts, hazelnuts, almonds, pistachios, cashews, walnuts; dry biscuits and cookies
Excluded inputs	Raw or high-moisture nuts; in-shell nuts; uncooled nuts straight from roaster; paste output
Capacity	200–400 kg/h
Material	AISI 304 stainless steel
Electrical supply	380 V, three-phase; no single-phase configuration
Installed power	3 kW
Model	BCM400

Models and specifications

Peanut chopper

BCM400



BCM400 roasted nuts chopping machine with pre-crushing section and guillotine cutting section (8–10 knives) for roasted nuts and dry biscuit inclusions. Vibratory sieve classifies output into 4 calibrated size fractions: medium to coarse fractions feed chocolate inclusion mixers, while fine to medium fractions can be combined with the required fat phase or recipe ingredients before ball mill refining for praline and nut paste. Guillotine slicing minimises oil release and produces free-flowing granules. AISI 304 stainless steel, 200–400 kg/h, 380 V three-phase, 3 kW. Not suitable for raw or high-moisture nuts, in-shell nuts, uncooled nuts straight from roasting, or paste output.

Price: 23,000 EUR

Cutting process	Two-stage: pre-crushing section + guillotine cutting section
Cutting principle	Guillotine slicing with shearing force, not impact, to minimise oil release
Knife count	8–10 knives in guillotine cutting section
Output form	Free-flowing dry granules with fat retained inside the granule
Classification	Vibratory sieve, 4 calibrated size fractions; oversize returns for second cut

Application — inclusions	Medium to coarse fractions feed inclusion mixer for nut-included chocolate, bakery toppings and confectionery inclusions
Application — pre-refining	Fine to medium fractions combine with the required fat phase or recipe ingredients before ball mill refining for praline and nut paste
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Excluded inputs	Raw or high-moisture nuts; in-shell nuts; uncooled nuts straight from roaster; paste output
Capacity	200–400 kg/h
Material	AISI 304 stainless steel
Electrical supply	380 V, three-phase; no single-phase configuration
Installed power	3 kW
Model	BCM400