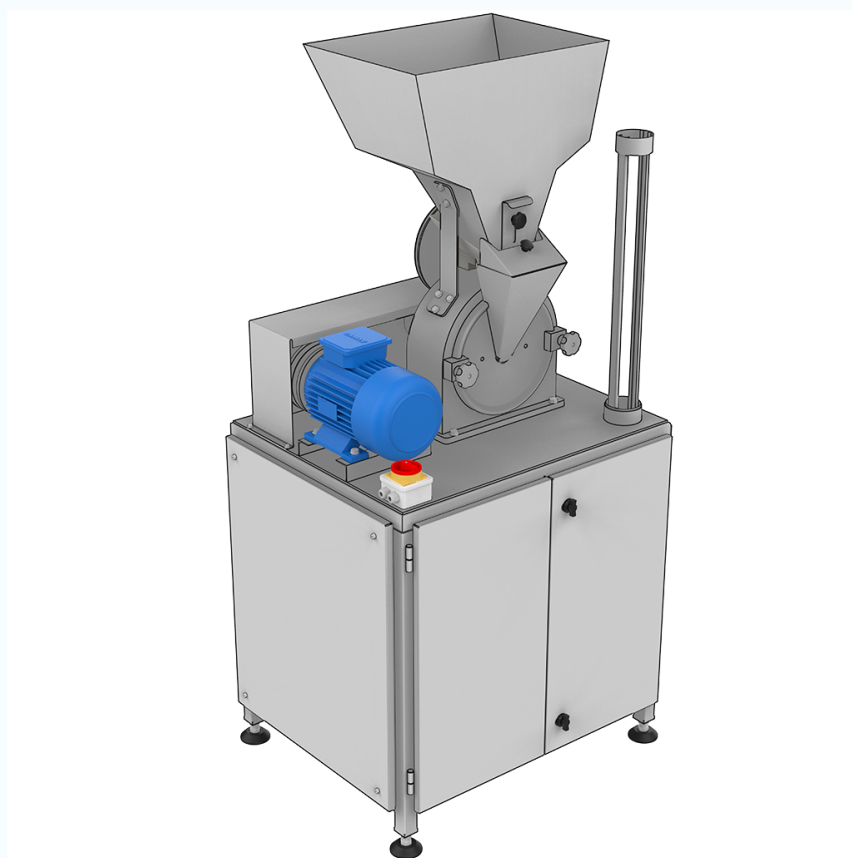


Chocolate Preparation

Sugar mill

Sugar mill models: PSM200. Each model is shown with its image and technical specifications.

Price: 7,500 EUR



Technical details

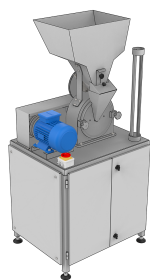
Category	Chocolate Preparation
Model range	1
Grinding principle	High-speed impact grinding with interchangeable hammer or pin mill rotor
Application	Powdered sugar production for chocolate ball mill refining, praline, cream fillings, spreads, and confectionery
Typical output fineness	Average particle size around 300 μ m (process dependent)
Low-capacity rotor	Hammer rotor, up to 200 kg/h; wider particle size distribution
High-capacity rotor	Pin mill rotor, up to 1000 kg/h; tighter particle size distribution required for consistent chocolate refining
Grinding pin material	16MnCr5 hardened steel
Dust control	Integrated dust collection filters

Safety	Magnetic filter retains metal particles before discharge to prevent sparking
Discharge	Stainless steel screw-type powder takeoff
Feeding	Raw product feed reservoir with flow regulation valve and air channel; sugar slump grid
Cooling	Water-cooled main housing — optional, required for continuous high-capacity pin mill operation
Excluded inputs	Fatty, oily, or hygroscopic materials including cocoa nibs, nuts, and cocoa paste
Material	AISI 304 stainless steel
Electrical supply	380 V, three-phase
Installed power	5 kW
Model	PSM200

Models and specifications

Sugar grinder

PSM200



Powdered sugar grinder for converting granulated sugar into powdered sugar (with an average particle size around 300 μ m) before ball mill chocolate refining. Configurable with hammer rotor for capacities up to 200 kg/h or pin mill rotor for capacities up to 1000 kg/h. Pin mill rotor produces tighter particle size distribution required for consistent chocolate viscosity. Integrated dust collection filters and magnetic safety filter standard. Water-cooled housing optional and required for continuous high-capacity operation. AISI 304 stainless steel, 380 V three-phase, 5 kW. Not suitable for fatty, oily, or hygroscopic materials such as cocoa nibs, nuts, or cocoa paste.

Price: 7,500 EUR

Grinding principle	High-speed impact grinding with interchangeable hammer or pin mill rotor
Application	Powdered sugar production for chocolate ball mill refining, praline, cream fillings, spreads, and confectionery
Typical output fineness	Average particle size around 300 μ m (process dependent)

Low-capacity rotor	Hammer rotor, up to 200 kg/h; wider particle size distribution
High-capacity rotor	Pin mill rotor, up to 1000 kg/h; tighter particle size distribution required for consistent chocolate refining
Grinding pin material	16MnCr5 hardened steel
Dust control	Integrated dust collection filters
Safety	Magnetic filter retains metal particles before discharge to prevent sparking
Discharge	Stainless steel screw-type powder takeoff
Feeding	Raw product feed reservoir with flow regulation valve and air channel; sugar slump grid
Cooling	Water-cooled main housing — optional, required for continuous high-capacity pin mill operation
Excluded inputs	Fatty, oily, or hygroscopic materials including cocoa nibs, nuts, and cocoa paste
Material	AISI 304 stainless steel
Electrical supply	380 V, three-phase
Installed power	5 kW
Model	PSM200