

WINNOWER



- Compact size
- Suitable for a medium to large laboratory, chocolatiers and patisseries
- Hopper suitable for 5 kg of cocoa beans
- Stainless steel roller crushers
- Adjustable airflow with two levels of aspiration
- Two separate hoppers for crushed parts: one for the obtained nibs and the other for the processing waste
- Air filter and peels seal



Second component of the Selmi Bean to Bar line, this machine has the function to transform the previously roasted cocoa bean into nids of various size.

The stainless steel mill delivers a perfect crushing: the cycle provides two separate and adjustable air flows which separate the product from its peel.



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Also available in 220 V. three phase version.

Technical data

Electrical specification: 400 V. three phase

Required power: 2 Kw - 16 A

Hourly production rate: 50 Kg.

Dimensions: h. 1450, w. 1600, d. 550 mm.

