

CHOCOLATE PREPARATION

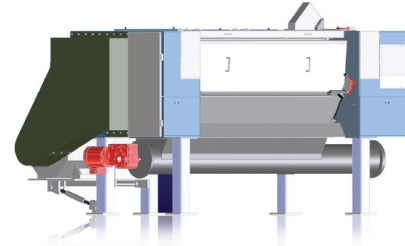
HCP Two Rolls Pre-Refiners



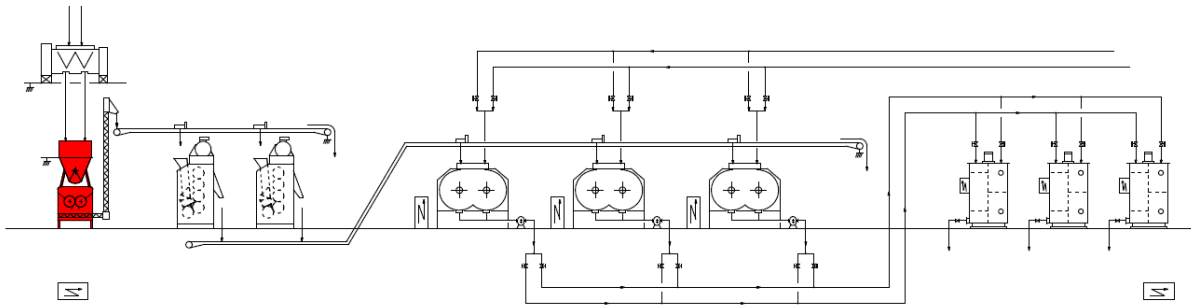
HCP 209



HCP 213



HCP 218



STANDARD FEATURES

The input products are semi-liquid fatty masses with an average particle size distribution of approximately 500µm (measured by micrometer) and containing less than 1% solid particles with a maximum size of approximately 4mm.

The output product is a homogeneous mix with an average particle size distribution of 120-220 µm, measured by micrometer, suitable for being fed into the successive refining line.

The pre-refining technology of the HCP series gives important production advantages:

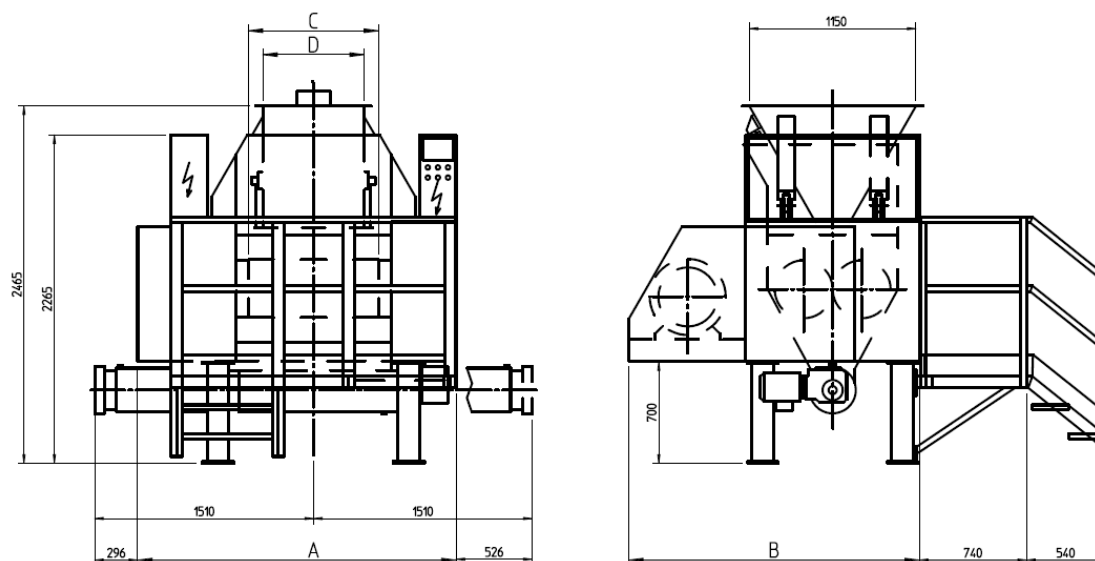
- Homogeneity in particle size distribution and fluidity of the chocolate mass
- Increase in productivity of the dosing and mixing line, thanks to the reduction of the mixing time
- Improved efficiency of refiners
- Simplicity and reliability of the electromechanical system for gap adjustment.
- HCP pre-refiners are easily integrated in the automated control system of the modern production lines.

TECHNICAL DATA		HCP209	HCP213	HCP218
Efficiency	%	98		
Output ⁽¹⁾ at 120 µm	kg/h	2.200	3.200	4.500
Output ⁽¹⁾ at 220 µm	kg/h	4.050	5.850	8.200

(1) Subject to variations depending on the characteristics of the feeding mass and of the output fineness.

Width	mm	2.200	2.600	3.100
Depth	mm	2.010	2.010	2.150
Height (with standard legs and hopper)	mm	2.465	2.530	2.600
Weight (without product)	kg	4.000	4.500	5.500
Total installed power	kW	34	49	95
Cold water consumption (at 12-18°C)	l/h	700 - 1.000	1.000 - 1.500	1.300 - 1.800
Warm water consumption (at 40-60°C)	l/h	500 - 1.000	500 - 1.000	650 - 1.300
Compressed air consumption (at 5-6 bars)	NI/h	20	20	30
Standard hopper capacity	kg	400	600	1.000

DIMENSIONAL SCHEME



		A	B	C	D
HCP209	mm	2.200	2.010	900	700
HCP213	mm	2.600	2.010	1.300	1.100
HCP218	mm	3.340	1.880	1.800	1.800



The tradition of Innovation

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