

CHOCOLATE PREPARATION

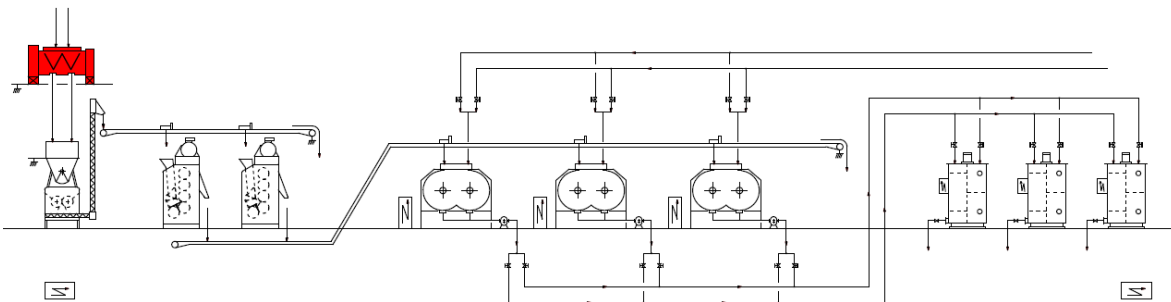
PNM/MTE Chocolate Mixers



PNM-75



MTE-500



STANDARD FEATURES

Complete range of automatic mixers for dosing and mixing chocolate masses, creams and compounds consisting of solid, powder or liquid raw materials, such as refined sugar, crystal sugar, cocoa, butter, milk, etc.

The PNM and MTE mixers are able to optimize the mixing cycle thanks to a series of special features starting from the precision of the electronic dosing system (using load cells) up to continuous feeding of the refining lines.

OUTPUT TABLE – With free product unloading by gravity

	CAPACITY (kg/batch)		OUTPUT (kg/h)	
	with POWDERED sugar	with CRYSTAL sugar	with POWDERED sugar	with CRYSTAL sugar
PNM50	500	650	2000 – 2500	3250 – 3900
PNM75	750	1000	3000 – 3750	5000 – 6000
PNM100	1000	1250	4000 – 5000	6250 – 7500
PNM150	1500	1850	6000 – 7.500	9250 – 11100

OUTPUT TABLE – With screw conveyor product unloading

	CAPACITY (kg/batch)		OUTPUT (kg/h)	
	with POWDERED sugar	with CRYSTAL sugar	with POWDERED sugar	with CRYSTAL sugar
PNMC50	500	650	1500 – 2000	2300 – 2900
PNMC75	750	1000	2250 – 3000	3500 – 4500
PNMC100	1000	1250	3000 – 4000	4400 – 5600
PNMC150	1500	1850	4500 – 6000	6500 - 8300

With screw conveyor product unloading

	CAPACITY (kg/batch)	OUTPUT (kg/h)	
	with CRYSTAL sugar ONLY	Milk Chocolate, Compound	Dark Chocolate
MTE500	500	1500 – 1750	1725 – 2000

