



The new MICRON 100 refining machine is a significant new development in the Selmi portfolio and is the ideal machine for refining and producing large quantities of spreadable creams, anhydrous pastes for ice cream, pralines, cremini and bean-to-bar chocolate: with an increased tank capacity, it guarantees the operator the possibility of processing up to 100 kg of finished product in about 1 hour and 20 minutes.

Designed and built to meet the needs of the largest and highest quality productions, the MICRON 100 is distinguished by a completely new, super-compact design, studied to guarantee maximum efficiency in reduced space. The engine has been moved to the upper part of the machine, a choice that not only optimises the ergonomics, but above all guarantees an airtight containment and processing tank. Recirculation of the product is also made possible by the lobe pump, which allows a continuous and constant flow of emulsion. The machine is fully electric with a double chain transmission.

The MICRON 100 is equipped with a new tank temperature control system, which employs a double water bath chamber to maintain the optimum temperature. The tank is divided into two separate sections, upper and lower, to ensure precise uniform processing and optimal management of the raw material by allowing accurate temperature control during all steps of refining. Thanks to the incorporated refrigerator, it is able to absorb excess heating caused by friction among the spheres, keeping the organoleptic properties of creams, anhydrous pastes and chocolate unchanged.

Equipped with new software and a modern graphic interface that is simple and intuitive to use, the machine allows up to ten recipes to be stored and the process to be customised to suit requirements in either manual or automatic mode. Ease of use and precision ensure a maximised productivity.

### Mechanical characteristics

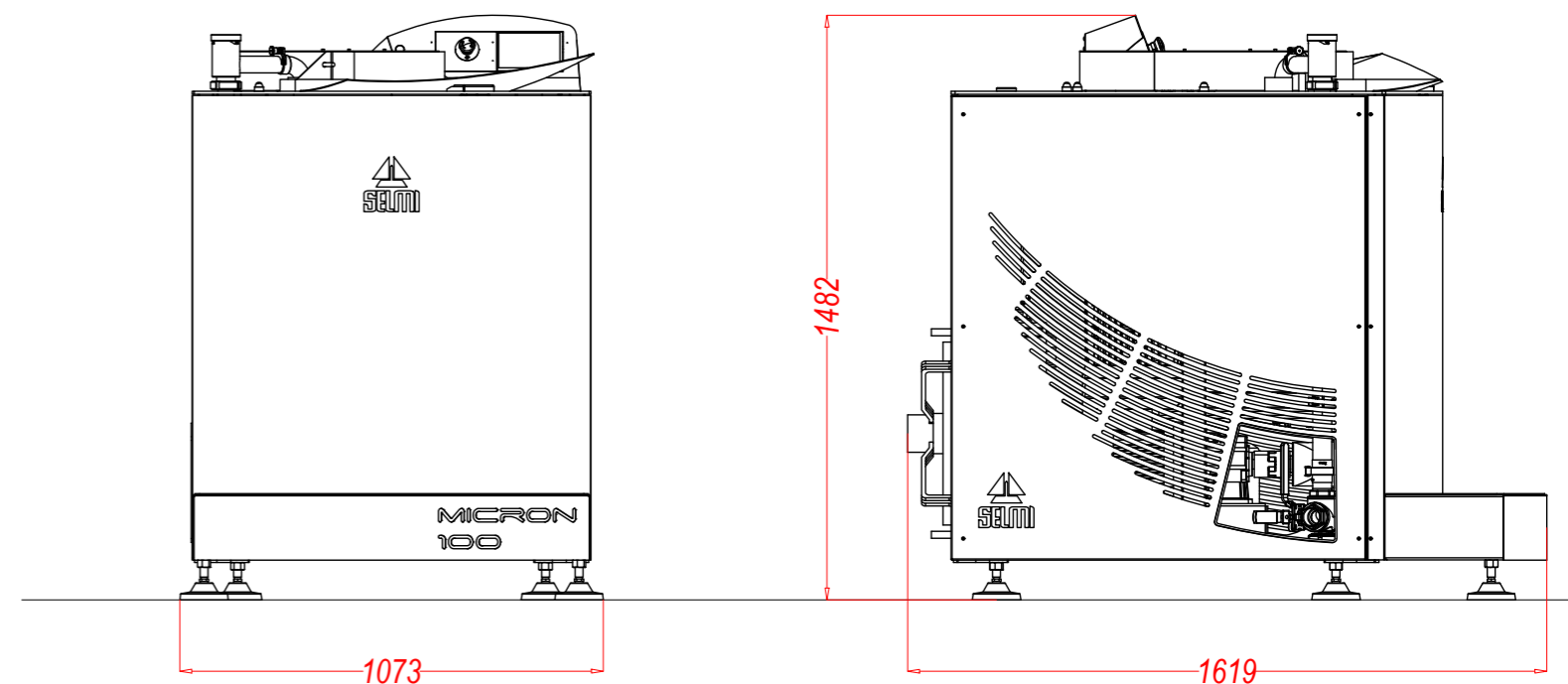
Overall dimensions	[mm] (LxWxH) 1073x1619x1482
Empty weight	[kg] 1200
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 100

### Cooling system characteristics

Refrigerant gas	R448A
Refrigerant gas quantity	[g] 2800

### Electrical characteristics

Total installed power	[kW] 15
Supply voltage	[VAC] 400 / 220
Number of phases	3
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	32A - 5 poles



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These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.