



PASTE PRODUCTION LINES

MAIN CHARACTERISTICS AND ADVANTAGES

- ✓ Versatile and flexible: milling and refining of different kind of nuts
- ✓ Continuous process
- ✓ Adjustable gap of the plates of the mill for optimal control of the fineness of the product
- ✓ Controlled temperature of the paste through cooling of the equipment
- ✓ Solid and reliable
- ✓ High efficiency and low running costs
- ✓ User friendly and easy to maintain
- ✓ Small footprint
- ✓ Fast and easy installation



TECHNICAL FEATURES

- ✓ Controlled feeding
- ✓ Adjustable gap between the milling plates
- ✓ Adjustable feeding to the refining machine
- ✓ Jacketed balls refining machine
- ✓ (OPTION) Alarm for high temperature of the paste
- ✓ Paste filtering through vibrating sieves
- ✓ Customized line layout

PERFECT FOR



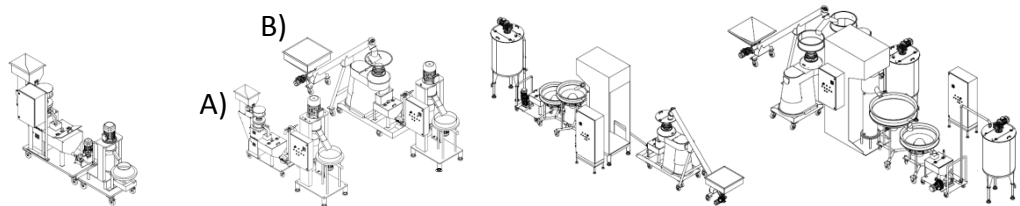
- ✓ Hazelnuts
- ✓ Peanuts
- ✓ Almonds
- ✓ Pistachos
- ✓ Pine seeds
- ✓ Walnuts
- ✓ ...

ROASTED and with moisture content < 2,5%

DESCRIPTION AND WORKING

The <KBM> and <RSC> lines are designed to process **roasted** nuts with residual moisture **lower than 2,5%**. The product is loaded into the feeding hopper of the refining mill <CBM>, from where it is delivered to the milling plates in controlled quantity. The milling plates consist of a couple of toothed circular plates, one rotating and the other one fixed, with a small gap between them. A screw, integral to the rotating plate, draws the product down towards the plates, where it is cracked and milled. Bigger refining mills (model <CBM/30>) are jacketed for the cooling of the product. The product comes out from the refining mill with a grain size of about 100÷250µm. Then, the product is collected into a vat or a tank (OPTION – according to process specifications), from where it is delivered to the refining machine (<KBM> or <RSC>) through a lobes pump. The refining machine consists of a cylindrical vat, with vertical axe and jacketed for the cooling of the product inside, partially filled with special spheres in stainless steel. A mixer shaft, equipped with apposite shaped disks, stirs the mass inside the chamber and keeps the spheres moving. The product passes through the vat of the <KBM>/<RSC> from the bottom to the top, and it's refined by the mechanical action of the mixer shaft and by the collision between the metallic spheres. By varying the flow rate of the product across the chamber, and so the retention time and the output capacity of the refining machine, it is possible to set up the fineness of the paste at the outlet. As an OPTION, it is possible to monitor in continuous the temperature of the paste and of the cooling water, allowing the possibility to set an alarm when the temperature of the product reaches critical values. The product coming out from the <KBM>/<RSC> refiner can be stored in an apposite stirred tank (supplied as an OPTION).

The line allows also the possibility to exclude the refining from the process and to collect the pre-refined paste.



| TECHNICAL DATA | KBM/5 | KBM/18 | RSC/45 | RSC/90 |
|-------------------------------------|-----------------------|--|-----------------------|-----------------------|
| PROCESS CAPACITY (20÷25microns) | 20÷25kg/h | 80÷120kg/h | 150÷250kg/h | 300÷500kg/h |
| POWER SUPPLY | 3ph – 50Hz – 400V | | | |
| TOTAL INSTALLED ELECTRICAL POWER | 6,5kW | A) 16,0kW B) 21,5kW | 42,5kW | 71kW |
| DIMENSIONS (L x W x H - mm) | 3.000 x 1.000 x 1.800 | A) 3.600 x 1.000 x 2.700 B) 5.500 x 1.700 x 2.700 | 9.400 x 2.800 x 3.300 | 9.600 x 4.000 x 3.300 |

Production data may vary upon product and process conditions.

Technical data may be subject to change without notice. Brovind reserves the right to apply any modification to improve aesthetics, efficiency and safety.

