



Turns cocoa nibs into a mass.

Third component of the "Selmi Bean to Bar" range, Grinder Plus has the specific task of grinding the cocoa nibs in particles of size between 100 and 300 microns.

The product, once inserted into the hopper, is crushed by stainless steel pins to obtain a "pre-refined" paste.

Versatility and ease of use allow this machine to be used also for the refining of dried fruit, constituting an excellent alternative to the vertical cutter.

Mechanical characteristics

Overall dimensions [mm] (LxWxH) 620x710x1460
 Empty weight [kg] 150
 Material in contact with food inox AISI 304 L
 Gaskets PTFE
 Tank capacity [L] 10
 N° swivelling wheels 4

Electrical characteristics

Total installed power [kW] 4
 Supply voltage [VAC] 220
 Number of phases 1
 Frequency [Hz] 50 / 60
 Enclosure degree of protection IP65
 Connection type: industrial plug 16A - 3 poles

Process features

Hourly production [kg] 35 / 40

