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# CHOCOLATE

## BALL MILL

by



*Confectionery and Bakery  
Equipments Company*

BCM200-HL

**2019**

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# CHOCOLATE BALL MILL

## BCM200-HL



## WHAT IS IT USED FOR?

BCM200-HL is used for refining rough particles of a chocolate mixture. Main purpose of this machine is to break down the big particles in any kind of chocolate, spreadable cream, cookie fillings etc. into small, smooth, non-disturbing and palate friendly – pleasing food stuffs. It can be used to produce hazelnut paste like foods too.



# Technical Specifications

Batch Capacity	200 [kg]	
Ball Size	3/8 [Inches]	
Ball Hardness	63 [Hrc]	
Ball Amount	200 [kg]	
Main Agitor Motor Power	11 [kW]	
Chocolate Pump Motor Power	1,5 [kW]	
Jacket Water Circulation Pump Motor Power	0,25 [kW]	
Heater Capacity	4,5 [kW]	
Recommended Product Fine Size	30 [Micron]	



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## Electrostatic Painting

Mild still surfaces are first sand-blasted then painted with electrostatic painting technology to assure a longer life of the parts.



## Smooth Welding

The parts are welded smoothly to fulfill maximum sanitary requirements.



## High Quality Balls

Mixing tank bottom part is filled with 3/8 inches high quality balls to avoid any early wear outs of the balls and to get the high quality product.





## Special Design Coupling

A special coupling is designed to separate agitator driving shaft from agitator itself to assure;

1. Easy disassembling
2. Easy self aligning
3. Less lateral loads on the bearings
4. Correct Power transmission



## Special Design Bearing

In bearing both radial load carrying and axial load carrying rollers are used to assure smooth movement and long lasting part life.



## Strong Mixing Tank

10 mm inner wall where the balls are rotating by means of agitator.

This assures a stable and robust structure for the ball mill's tank.

Completely made of AISI 304 Stainless steel.

Hot water jacket is also isolated from inside and outside by means of 30 mm isolation material. This specification Assures a more energy efficient functioning



## Safety Preferred Design

Mixing tank lid is equipped with a switch to break the circuit in case of unintended attempt to open the lid.



## Adjustable Speed Control

Both main agitator and chocolate pumps are equipped with frequency converter to give the possibility to adjust the speed to the operator.

This specification is also allows the system to be started as smooth as it is suitable for the recipe or the mixture.



## Jacketed Three-Way And Two-Way Valves

The ball mill is equipped with stainless steel and jacketed three-way and two-way valves to assure continuous production which could be easily sabotaged by a locked valve.

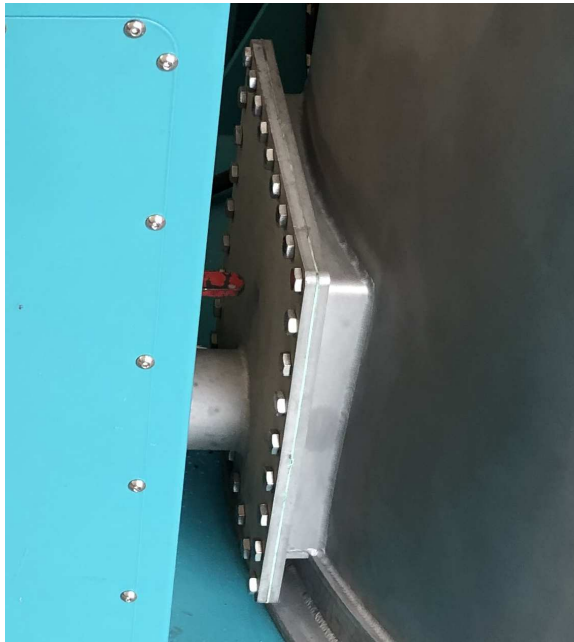




## Easy Changeable Product Filter

It's enough to open  
cover by means of  
bolts to be untightened.

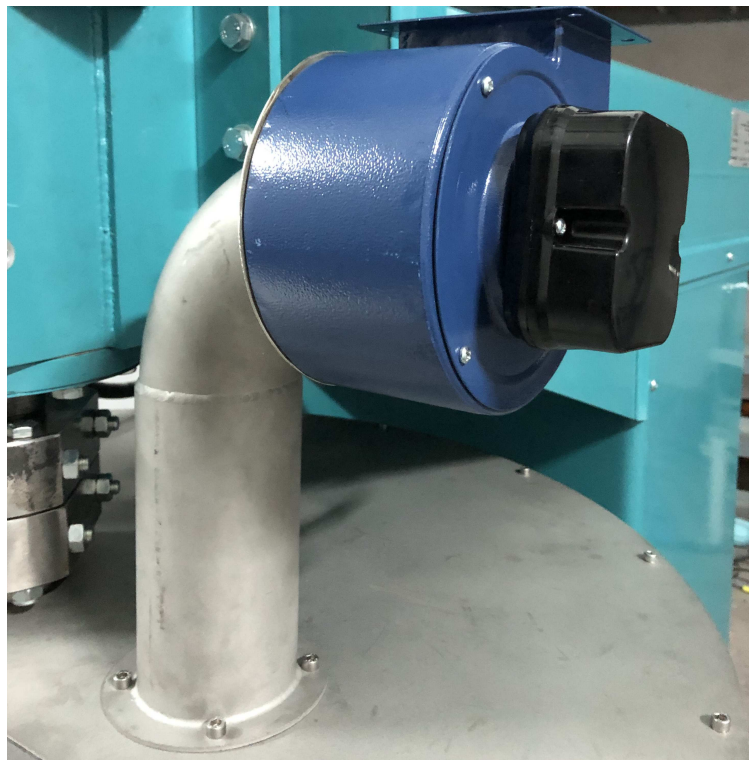
Then the filter will be  
to be replaced with  
new one.



## Built-in Ventilating System

The ball mill is equipped  
with built-in ventilator  
to give the possibility to  
remove the bad smell  
of any ingredients  
during the mixture.

It can be enabled  
and disabled  
according to  
operator's request  
by means of touch  
panel.





## Built-in Touch Screen

Touch screen allows the user to control all the sections of the ball mill both manually and automatically.

It can store until 10 recipes.

In each recipe it is possible to adjust the acceleration Speed and working time of motors.



## Detachable Cable Channels

All the cables are hidden and channeled by means of closed and detachable cable channels which can be dismantled anytime incase it's necessary both for cleaning purposes and maintenance.



## Non-Leaking Easy to Change Water Connections

Jacket of the mixing tank and all the chocolate transfer pipes are connected by means of Non-Leaking and easy changeable Connections.



## Simplicity And Robustness

Simplicity  
And  
robustnes is  
most welcomed  
priority for BCM200-HL



## Inclined Agitator Blades

Agitating blades are designed especially to assure continuous and homogenous mixing.

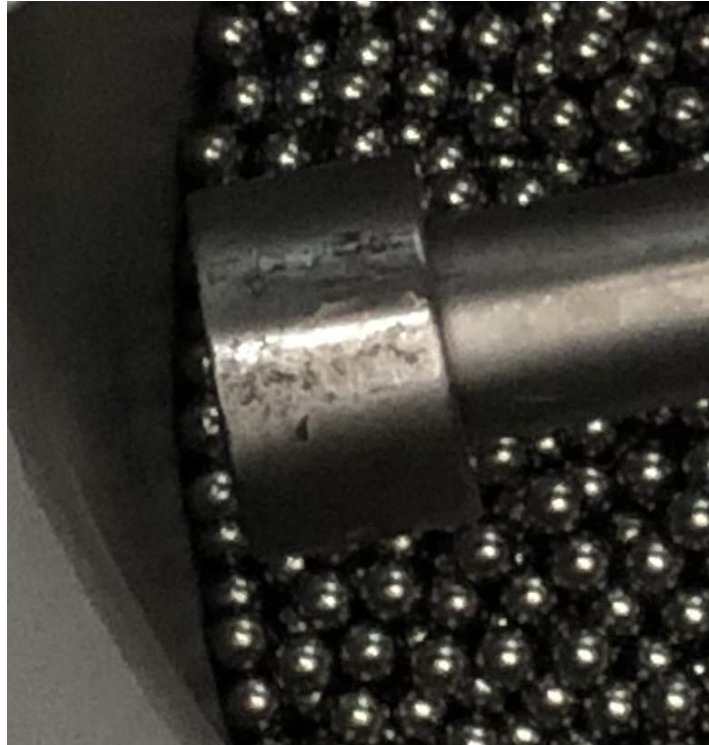
As the agitating starts the mixture starts flowing upward and inward to better homogenize the mixture.



## Changeable Agitating Shaft Heads

These heads are especially designed to simplify maintenance and to protect the shaft from wear by the time.

As the most worn part of the shaft is its head this design is developed by adding a wearing part on the head of the agitating shaft.

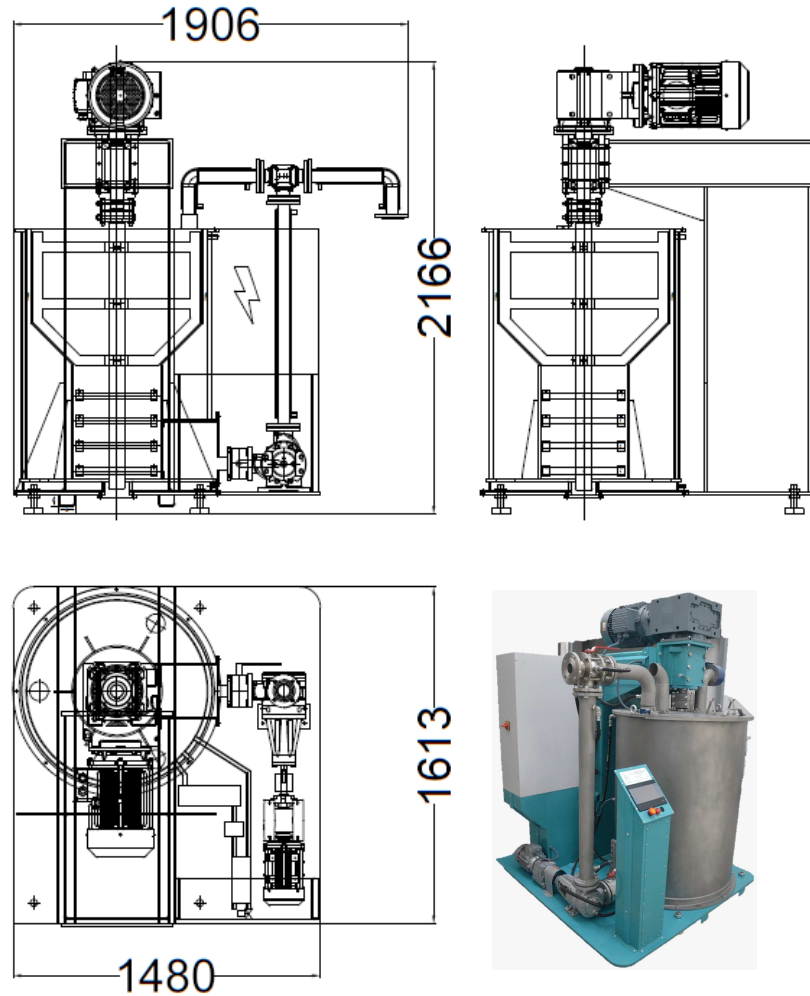




## Overall Dimensions

Overall dimensions are kept as possible as small to save the space and as large as possible to intervene when it is necessary.

All parts of the machine is gathered on a metal plate to keep them as robust group and to respect the individuality of the machine.



*dimension are in mm*

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**Drawn By :** Oflaz Confectionery and Bakery Equipments

**Manufactured By :** Oflaz Confectionery and Bakery Equipments

**Model :** 2019

**Type :** BCM200-HL

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