

Micron

MICRON | A-1570

Make Nut Pastes,
Ganaches &
Spreadable Creams

TOMRIC
systems, inc.

We're More *than just* Chocolate Moulds

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Designed for artisan confectioners, the Micron allows you to do small batch processing of nut meats with relatively short cycle times. The unit is equipped with refrigeration which controls batch temperatures and assists in maintaining flavor and consistency. The Micron is perfect for creating nut pastes, praline centers and spreadable creams.

FEATURES

- Compact Size
- Circulating Pump
- Independent Cooling and Heating Systems
- Stainless Steel Construction
- Digital Controls

TECHNICAL INFORMATION

REFINING CYLINDER CAPACITY

- 44lbs / 20 kg

REFINING TIME

- 22lbs/hour 10kg/hour

POWER REQUIREMENTS

- 220 Volts, 3 Phase
- Must be connected to a compressed air supply

DIMENSIONS

- approx. W 28" x D 34" x H 51"
- approx. W 712 mm, D 864 mm, H 1295 mm

Complementary Products

A | PLUS

A-1300

- Designed for artisan chocolatiers, this unit is ideal for shell moulding & enrobing.

B | ROASTER

A-1560

- Small batch artisan roasting.

C | COLOR EX

A-1260

- Compact size ideal for small or entry level operations with easier chocolate changeover.

D | MOULD FILLER

A-1365

- Makes the filling of pralines quick and easy.

