



2018 International Catalog 60Hz/220V

F.B.M. - DESIGN AND MANUFACTURING OF MACHINES FOR CHOCOLATE and PASTRY HEAD OFFICE And FACTORY:
Via Machiavelli,15/17 20025 Legnano (MI) – ITALIA Tel. +39 (0331) 464654 r.a :: fax +39 (0331) 464886 ::
fbm@boscolo.it www.boscolo.it :: myblog.boscolo.it EFFECTIVE January 1, 2018/ REVISED September 1st, 2018
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TAOBROMA — Balls Mill



Ball mills are capable of rapidly producing chocolate, nut pastes (for gianduaia), and spreadable creams.

It has been designed to reach 20/25 microns thinness.

The TaoBroma is equipped with an integral internal pump and reversible auger that ensure fast and homogeneous refining, avoiding unwanted clogging.

The TaoBroma is controlled by a compact touchscreen PLC that makes it easy to learn to use and operate as well as to create, store, and recall [up to NNN] recipes. Control parameters include the speed of the internal stirrer, the speed of the pump, working temperature (separate heating and cooling circuits), and the overall refining time.