



Last component of the Selmi Bean to Bar Line, Vaglio has the function of sifting, via a vibration system, the chocolate after the final refining.

This process eliminates the residual excess fibre and foreign bodies, in order to ensure the safety of the product and to obtain an output compound of about 16 microns: granulometry imperceptible to the palate.

The stability of the machine has been optimised and its performance improved, thanks to an increase in the sieving surface and vibration intensity. Easily removable and washable loading hopper.

Mechanical characteristics

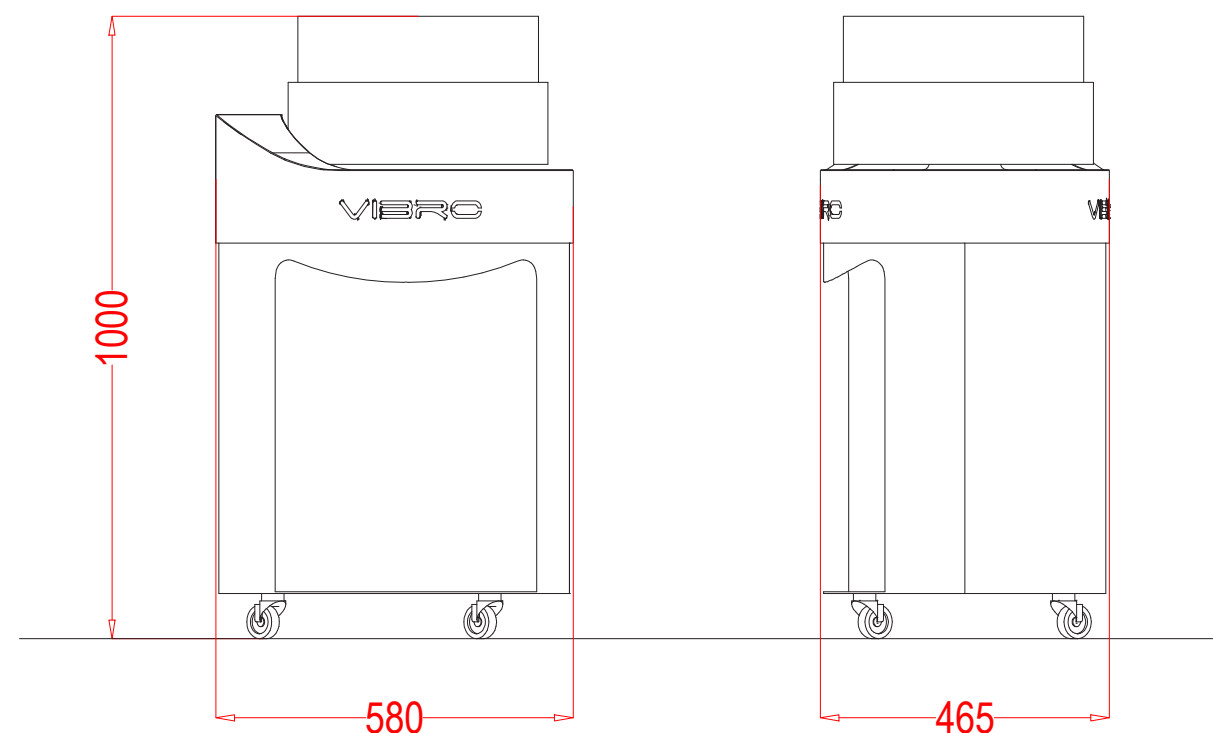
Overall dimensions [mm] (LxWxH) 580x465x1000
 Empty weight [kg] 56
 Material in contact with food inox AISI 304 L
 Gaskets PTFE
 Ø sieve [L] 390
 N° swivelling wheels 4

Electrical characteristics

Total installed power [kW] 0,18
 Supply voltage [VAC] 400
 Number of phases 3
 Frequency [Hz] 50 / 60
 Enclosure degree of protection IP65
 Connection type: industrial plug 16A - 5 poles

Process features

Hourly production [kg] 50 / 60



These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.