

Cocoa Grinding Mill GGJMS-180



Commercial Cocoa Beans Grinding Machine

- This cocoa grinding mill machine is designed to make cocoa liquor, sesame tahini, sun butter, almond paste with various tastes.
- This cacao grinding machine also can be used for grinding peanut milk, soy milk, almond milk, fruit jam, etc..
- High yield, stainless steel, high efficiency, popular for commercial use.

Features of Cacao Bean Grinder Machine

- Small size, easy to operate, low noise, refining fine, low temperature.
- The peanut can be directly process into peanut butter without pre-crushing.
- Adopting the latest technology of wet particle processing.
- Multifunctional and compact structure.
- Production capacity can be customized according to requirement.

Application of Cacao Grinder Machine

Mainly used in food, chemistry, daily chemical, medical, construction, paper making industry, pesticide industry, etc. Specially suitable for making cocoa liquor, peanut butter, almond paste, sesame tahini, cashew butter, etc.

Technical Parameters:

Model	GGJMS-180
Fineness	100-200 mesh
Output	0.8-1 t/h
Power	18.5kw
Weight	340 kg
Size	830*490*1100mm