

GRANULATOR MACHINE

250 ÷ 650

GM250÷650

- ▶ Machines designed for granulating dried fruit as well as for processing chocolate, biscuits, meringues, nougat, etc.
- ▶ Depending on the set-up chosen, the **GM250÷650** are able to process the whole fruit into grain, grain, flour.
- ▶ The hourly output varies between 100 and 600 kg/hour of grains. In fact, moving from the smallest version (GM250) to the largest (GM650), there is a progressive increase in production.



GM250÷650 – available version

MODELLO - MODEL	GM250	GM350	GM450	GM550	GM650
COPPIA DI TAGLI - COUPLES OF CUT	N° 2/3/4	N° 2/3/4	N° 2/3/4	N° 2/3/4	N° 2/3/4
LUNGHEZZA DEI CILINDRI - LENGTH OF CYLINDERS	250mm	350mm	450mm	550mm	650mm
PRODUZIONE ORARIA Kg/H - HOURLY PRODUCTION Kg/H					
FARINA - FLOUR	220	340	420	500	580
GRANELLA - GRAIN	190÷250	250÷360	360÷460	460÷580	500÷650

- The hourly production values indicated in the table are indicative. These may depend on many factors: nature of the product, moisture and roasting, sizing.

GM250÷650 – standard equipments



- The **GM250÷650** operate through a cold crushing process of the raw product.
- After entering the upper loading hopper, a series of passages between pairs of rollers produce **grain or grains of different calibers**.
- The steel rollers are mechanically designed to avoid altering the characteristics of the raw material being processed.
- The machines are made entirely of **AISI 304 steel**.

GM250÷650 – standard equipments

The number of passages, which is equivalent to the number of roller pairs, is agreed with the customer during the **design phase**.

Each machine is then set up according to your production requirements in order to achieve the required operating target.

The length of the cylinders and the number of pairs installed on the granulator depend on the following production requirements:

- Raw material to be grained
- Grain size
- Required hourly production



GM250÷650 – products to be grained



Our granulators are able to process a wide range of food products, such as:

- Almonds, hazelnuts, walnuts, peanuts, cashews and dried fruit in general
- Sunflower seeds, pumpkin seeds, spices, etc.
- Nougat, chocolate, biscuits, etc.
- Foodstuffs of various kinds, as long as they tend to have a low moisture content



GM250÷650 – grains size

- The product to be granulated will be crushed into smaller and smaller parts by adjusting the wheelbase opening of each pair of cylinders.
- This will result in smaller grain sizes each time the product passed between each pair of cylinders.



Grain and small grain can be obtained with the use of a granulator machine equipped with two pairs of cylinders.

With four pairs, a fine, flour-like granulated product is obtained.

GM250÷650 – hourly production

Our granulators are designed to meet the customer's hourly production requirements.

The length of the cylinders is weighted according to the quantity of granulated product per hour required.



It should be emphasized that the product entering the upper loading hopper must be evenly distributed in terms of both continuity and loading width in order to maintain a constant productivity that meets the required expectations.

Our GM250-650 series granulators perform at their best when they operate in such a way as to avoid accumulations in the hopper or non-homogeneous distribution of the incoming raw material.

GM250÷650 – cooled version

The use of cooled rollers is recommended when the granulator is used to process chocolate, biscuits containing creams, or products that must maintain low temperatures during processing.



The AISI-304 steel cylinders are equipped with a cooling system guaranteed by the passage of cooled liquids in a closed circuit system.

Easy to use!

Easy to clean!



The granulator can be cleaned and sanitized by simply removing the front covers and using a jet of compressed air, steam or a soft brush.

Accessories

- **Support frame for the granulator.** Completely made of tubular stainless steel AISI 304 and adequately sized to harmonize the granulator with any other machinery (elevator, sieves, conveyor belts for the granulated product, etc.).
- **External electrical cabinet.** AISI 304 steel cabinet fixed to the granulator support stand.
- **PLC** for the management of the granulator or the entire granulator.
- **Touch screen operator panel** located on the control panel.
- **Customizable hopper** for loading products with non-standard dimensions, such as nougat bars, biscuits, chocolate bars, etc.
- **Metal detector** positioned on the loading hopper
- **Overflow detection probe**

GM250÷650 – sieves

Our single-mesh or double-mesh linear sieves allow you to sort, dust and separate different grain sizes, depending on the mesh applied.

It can be combined with our granulators, or can work independently, with product outputs ranging from 50 kg/hour up to 600 kg/hour.



GM250÷650 – elevators

The ELV series of loading hopper elevators, made of AISI 304 steel, guarantee continuous loading of the product to be processed, improving performance and grain quality.



Vertical product handling is by means of loading belts made of food-grade plastic driven by a motorised roller and complete with a return roller with tension adjustment.

Graining plants

Continuous granulating plants for processing dried fruit, nougat, biscuits, chocolate, etc.



Some of our references





www.dsccn.com

