

REFINING MACHINE TWO CYLINDERS



R 2
inox

Steno

REFINING MACHINE

TWO CYLINDERS *inox*



The Refining machine model R2i, is excellent for small and large production in the confectionery, food, chemical and cosmetic industries. The machine is entirely mounted on maintenance free ball bearings. porphyry cylinders, perfectly grinded, can be spaced apart by over 15 mm. to enable refining large hazelnuts and almonds, without formation of oil. The rear cylinder is oscillating on its horizontal axis to better take the product from the hopper and so improve the efficiency of the machine. The scrapers, made of high strength steel, are easy to take off for cleaning. A special mechanism makes them follow perfectly the cylinders, whatever their position is. The steel gears, with helicoidal teeth, are mounted in oil bath and always work in position of maximum efficiency, perfectly engaged even if the refining cylinders are spaced apart. This makes the machine silent and highly efficient. With a simple setting, it is possible to adjust the parallelism of the refining cylinders, to keep the machine as new even after years of work. Basement, hopper, basin and basin seat coatings are in stainless steel. The machine is mounted on wheels and it is manufactured according to CE current standards.

Model

R2i

Cylinder length

cm. 30

Cylinder diameter

cm. 15

Power

Kw. 1,1

Weight

Kg. 204

A

cm. 116

B

cm. 87

C

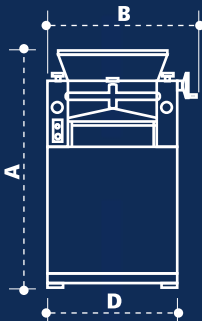
cm. 60

D

cm. 78

E

cm. 53



STANDARD ACCESSORIES

Stainless steel collecting basin

User's manual

OPTIONAL ACCESSORIES

2 speed motor to process chocolate

DEALER:



Steno

www.steno.it

info@steno.it