

# GRINDING MACHINE GM100



# GM100 Granulators

- ▶ Series of machines suitable for granulating dried fruit as well as for processing chocolate, biscuits, meringues, nougat, etc.
- ▶ Depending on the set-up chosen, the GM100 is able to transform the whole fruit into grain, grit, flour.



# Granulators GM100 – three version



GM 100 - 2T



GM 100 - 4T



GM 100 - 3T

GM 100 - 3TP

# GM 100 - 2T granulators



Machine suitable for the **only production of grains.**

Can be used for dried fruit in general (roasted or fresh hazelnuts, walnuts, peanuts, etc.) or for processing chocolate, meringues, nougat, macaroons, biscuits, spices.

- Two pairs of steel cylinders
- Hourly output: 40-60 kg/h
- Dimensions: 900x800xh.1150 mm
- Complete with wheels for easy movement
- Weight: 90 kg Power: 0.7 kW

# GM 100 - 3T granulators



Machine suitable for the production of **grains and small grains.**

Can be used for dried fruit in general (roasted or fresh hazelnuts, walnuts, peanuts, etc.) or for processing chocolate, meringues, nougat, macaroons, biscuits, spices.

- Three pairs of steel cylinders
- Hourly output: 40-60 kg/h
- Dimensions: 900x800xh.1350 mm
- Complete with wheels for easy movement
- Weight:115 kg Power: 11 kW

# GM 100 - 3TP granulators



Machine suitable for the production of grains and flour from almonds, apricot kernels, pistachios and nuts that do not produce oil.

Not recommended for producing hazelnut flour because the fruit, compressed in the last pair of stone cylinders, produces oil at the disadvantage of a dry, floury end product.

**Two pairs of steel** cutting rollers sized according to the product to be grained. **The third set** of rollers is made of stone, in order to achieve a final processing of the raw material similar to flour.

- Hourly output: 35-50 Kg/h.
- Dimensions: 900x800xH.1350 mm
- Complete with wheels for easy movement
- Weight:130 Kg Power:1.1 Kw

# GM 100 - 4T granulators



Machine suitable for the production of **grains, granules and flour-like products.**

Can be used for dried fruit in general (roasted or fresh hazelnuts, walnuts, peanuts, etc.) or for processing chocolate, meringues, nougat, macaroons, biscuits, spices.

- Four pairs of steel cylinders
- Hourly output: 40-60 kg/h
- Dimensions: 900x800xh.1500 mm
- Complete with wheels for easy movement
- Weight: 140 kg Power: 1.1 kW

# Easy to use!

Different gauges of grain and, if the machine provides for it, a flour-like product can be obtained by varying the opening of each individual pair of rollers, using the external handles.



# Easy to clean!

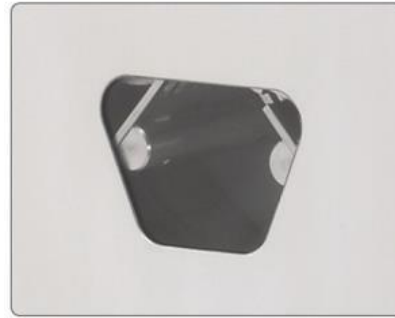
By simply removing the front cover, the granulator can be cleaned and sanitised using a jet of compressed air, steam or a soft brush.



# GM 100 granulators – details



Removable loading hopper for washing



Windows for viewing processing steps



Security system applied to the front casing



Control panel and granulator block

# Automated lines

Our GM100 granulators can be combined with a range of elements such as elevators, dosing belts, sieves, etc.



These configurations, which can be modulated, make it possible to optimise production in terms of time, productivity, personnel costs, etc.

# Some of our references





[www.dsc.cn.com](http://www.dsc.cn.com)

