



The ultimate recipe developer

The W-1-S laboratory ball mill has been designed for the use in laboratories in order to develop new recipes and to test new products. The W-1-S is also well suited to carry out quality checks prior to main line production runs.

The W-1-S is equipped with a jacketed grinding tank for water heating or cooling. The tank has a batch capacity of 2.5 kg of product and is adjustable in height whereby the distance between the agitator shaft and the bottom of the tank can be set. This is in case a different ball size than the standard 9.5 mm is being used. For high fat recipes in combination with powder sugar e.g. smaller balls are needed.

The speed of the agitator can be set manually. In the bottom of the tank a screen with a tap valve is fitted, so that the product can be removed easily.

Besides the W-1-S laboratory ball mill, Duyvis Wiener can also supply a complete laboratory grinding line. This consists of a feeding hopper, a small beaterblade (pregrinder – laboratory Nibrotom or laboratory mixer), a ball mill W3, necessary tanks, control, etc. to simulate a complete grinding process.





Technical specifications

W-1-S

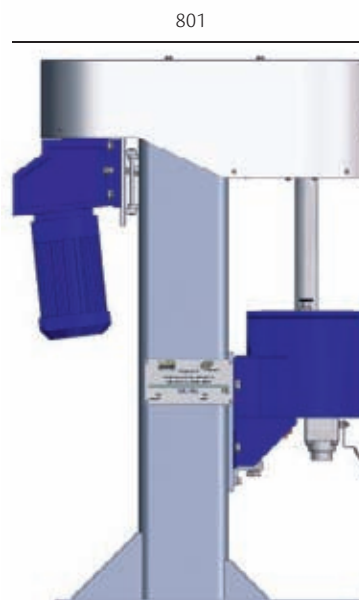
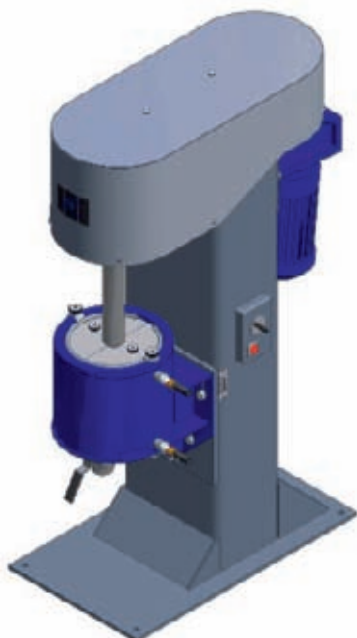
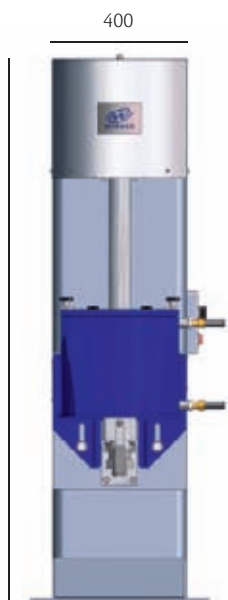
The W-1-S laboratory ball mill

- a jacketed grinding tank. The inner tank made of stainless steel, designed for cooling or heating purposes (pressure less). Total gross volume 6.5 litres, net volume 1.5 to 2.5 litres, provided with bottom discharge, a special sieve, a discharge plug for grinding media and 2 half-moon covers;
- an agitator provided with interchangeable agitator arms, made of hardened, wear-resistant alloy steel;
- a drive unit with 0.75 kW normal closed motor with a combined mechanically operated variator for step less speed outputs between 34 and 239 rpm as well as a toothed belt transmission;
- on/off push button including motor safety switch;
- one charge of 25 kg grinding media.

Dimensions / data:

Height	1230 mm
Length	800 mm
Width	400 mm
Weight empty	200 kg
Grinding media	25 kg, 9.5 mm hardened steel balls
Total installed power	0,75 kW
Shaft speed	34 – 239 rpm
Capacity, batch	2,5 kg

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Duyvis and Wiener

B.V. Machinefabriek P.M. Duyvis is a machine-building company with more than 120 years of experience. It is situated in the oldest industrial region of the Netherlands where most of the cocoa and cocoa butter processing factories are located.

Duyvis is specialized in engineering, producing and installing processing machines for the cocoa and chocolate industry. With its excellent engineering and mechanical team Duyvis holds an impressive record in providing innovative solutions to the industry in general and the cocoa and chocolate industry in particular.

Duyvis is also specialized in modifying, overhauling, repairing and maintaining all kinds of equipment worldwide. The Duyvis team is able to provide a technological solution to every problem, paying attention to preventive maintenance and striving to find the best technical solutions and operating practices.

Since 2004 **Wiener** is part of the Duyvis Group. Wiener is an innovative and dynamic company with a strong position in the cocoa, chocolate and confectionary market. It is worldwide recognized as manufacturer and supplier of cocoa and chocolate process machinery and turn-key projects for cocoa, chocolate/compound, ice cream, bakery and the candy industry.

Wiener and Duyvis engineers, start-up technicians and process development experts joined forces and are working side by side to guarantee process and product innovations. The integrated laboratory in Koog aan de Zaan is available for testing food products in general and cocoa, chocolate, cream and compound in particular. A database of more than 25 years of data is available.

The combined know-how of Duyvis and Wiener will ensure the continuation of the high quality standard as well as excellent service. This is the result of combining two companies, which have together more than 200 years of experience.

Contact us and we will help you reduce your processing costs of cocoa, compound and chocolate production.



COCOA, COMPOUND AND CHOCOLATE EQUIPMENT

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W-1-S
LABORATORY BALL MILL



WIENER