












FELI Nuts Butter Grinding Machine – Specifications

Model	NBM-100	NBM-200	NBM-300	NBM-400
Product Name	Nuts Butter Grinder	Professional Nuts Butter Grinder	Nuts Butter Grinder	Household Nuts Butter Grinder
Photo				
Grinding Item	Peanut paste, sesame paste, cashew nuts paste, apricot kernel paste, pine nuts paste, macadamia nuts paste, walnut paste, pumpkin seeds paste, sunflower seeds paste, cocoa paste, Miso paste, fillings, dried fruit paste, bean paste...			
Places to use	Supermarket/hypermarket/wholesale store DIY, organic food store, agricultural products store, bakery, ice store, cake store, fillings industry, hotel, restaurant, sesame paste noodles store, family DIY, food research and development			Household DIY
Nut butter to use	Direct eat, bread butter, natural salad sauce, natural hot pot soup, food cooking ingredients.....			
Machine Dimension	46cm(L) x 24cm(W) x44cm(H)	46cm(L) x24cm(W) x55cm(H)	42cm(L) x 23cm(W) x41cm(H)	39cm(L) x 19cm(W) x26cm(H)
Net/Gross Weight	30kgs/36kgs	32kgs/39kgs	26kgs/32kgs	14kgs/18kgs
Voltage	100V / 110V / 220V / 230V / 240V		110V / 220V / 230V / 240V	
HP/RPM	1.25 HP/1800RPM	1.5 HP/2000RPM	1.00 HP/1600RPM	0.25 HP/150RPM
Hopper Capacity	3.0 kg	3.5 kg	1.5 kg	1 kg
Grinding output	70 ~ 80kg / hr. (Peanut)	80 ~ 90kg / hr. (Peanut)	40 ~ 60kg / hr. (Peanut)	8 ~ 12kg / hr. (Peanut)
Casing Material	Steel w/alum alloy hopper, powder coating	Stainless Steel	Stainless Steel	Steel w/alum alloy hopper, powder coating
Grinding Disc	Copper alloy disc	Stainless Steel #316 disc	Stainless Steel #316 disc	Copper alloy disc
Grinding Butter Temp.	About 20 ~ 30 °C (Not for sesame.)			
Grinding Fineness	Coarse / Medium / Fine			
Feeding flow control	****	Adjustable	Adjustable	****
Warranty	ONE YEAR			

FELI Chocolate Production Equipment – Specifications

Model	NBM-500	NCM-535	NCM-535H
Product Name	Mass production Type Nut Butter Grinder	Semi-Automatic Control Chocolate Refiner	Manual Operation Chocolate Refiner
Photo			
Function	Peanut paste, sesame paste, cashew nuts paste, walnut paste, Sunflower seeds paste, cocoa paste, Miso paste, fillings, dried fruit paste, bean paste.....	Refining all kinds of pastes, nuts Pastes, cocoa paste..... ,and the fineness of Chocolate will be Under 25 micron	Refining all kinds of pastes, nuts Pastes, cocoa paste....., and the fineness of Chocolate will be Under 25 micron
Features	Grinding all kinds of nuts, sesame, cashew nut, apricot kernel, cocoa, dried fruit, bean...	Speed adjustment by automatic control, Unloading/ overturning /grinding time set up/ Buzzer device and natural granite grinding wheel control by manual Operation	Unloading/ overturning: manual operation, Grinding time set up, Buzzer device, Natural granite grinding wheel
Machine Dimension	100cm(L) x 55cm(W) x64cm(H)	167cm(L) x 69cm(W) x150cm(H)	110cm(L) x 57cm(W) x47cm(H)
Net weight	115KG	260 KG	140 KG
Capacity	20KG(Peanut 250KG/hr)	35 KG	35 KG
RPM/Temp	1800RPM	-----	-----
Voltage/Watt	3 Phase 220V	3 Phase 220V/2Hp	3 Phase 220V/2Hp
Material	Stainless	Stainless	
Refining Time	-----	40HRS/Depends on fermented time	40HRS/Depends on fermented time
Warranty			

Model	NTM-610	NCM-502	NCM-710	NCM-730
Product Name	Roasting Machine	Chocolate Refiner	Table Type Tempering Machine	Mass Production Type Tempering machine
Photo				
Function	Multifunction use for cocoa/coffee beans, sesame, tea leaves and all nuts.	Oil Melting, refining	Oil Melting, Temperature adjustment, Insulation, Casted, refining	Oil Melting, Temperature adjustment, Insulation, Casted, Vibration filler refining
Features	<ul style="list-style-type: none"> ■ Electro-heating with roller roasting ■ Easy operating ■ Easy feeding & reclaim ■ Time/Temperature setting, ■ Completion alert notice ■ Buzzer device 	<ul style="list-style-type: none"> ■ stable crystalline, Delicate taste, easy forming, glossy and smoothly, ■ safety device 	<ul style="list-style-type: none"> ■ stable crystalline, Delicate taste, easy forming, glossy and smoothly, ■ Heating mode: Water ■ Temperature Control 	<ul style="list-style-type: none"> ■ stable crystalline, Delicate taste, easy forming, glossy and smoothly, ■ Heating mode: Water ■ Vibration feature ■ Temperature Control
Machine Dimension	85cm(L) x 50cm(W) x64cm(H)	48.5cm(L) x 28cm(W) x30cm(H)	47cm(L) x 69cm(W) x150cm(H)	88cm(L) x 67cm(W) x117cm(H)
Net weight	68KG	32 KG	40 KG	100 KG
Capacity	12-15KG/25L	4 KG	10 KG	30 KG
RPM/Temp	0-100RPM/0-300°C	-----	-----	-----
Voltage/Watt	1 Phase 220V/3000W	110V/220V	220V/1500W	220V/2300W
Material	Stainless	Stainless	Stainless	Stainless
Warranty	ONE YEAR			

FELI Chocolate Production Equipment– Specifications