

Colombini Angel

The ideal for
coffee shops, groceries,
small roasting shops.
Small, performing
and stable.



Applications:

- Small roasting shops
- Coffee shops

Technical characteristics:

- Discs in tungsten carbide, hardness 1300 Vickers (UIX30 and UIX30TK)
- Life span of discs 40-70 tons of ground product
- Manual micrometric adjustment of distance between grinders, with an 0,002 mm resolution and digital visualization of the position of the discs
- Installable power: 1,1kW, 1,5kW or 2,2kW depending on the application
- Power source: 400V three phase / 220V single phase with inverter
- Bag holder clamp (bags up to one kilo)
- Hopper capacity: 2kg, 5kg or 10kg complete with a magnet
- Air cooling
- Manual or automatic cleaning system of the unloading conduct
- Weight: 48 kg - 50 kg
- Pneumatic valve for product insertion (mod. Angel PG)
- Vacuum system for beans which can be applied to the hopper (mod. Angel PG)
- Production: from 1kg/min (40kg/h) of Turkish coffee and 2kg/min (120kg/h) of filter coffee (the capacity data are relative and variable depending on the product)

The science of grinding, since 1970.

Angel

COLOMBINI
La scienza della macinazione

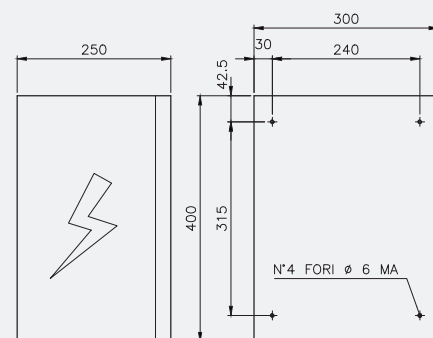
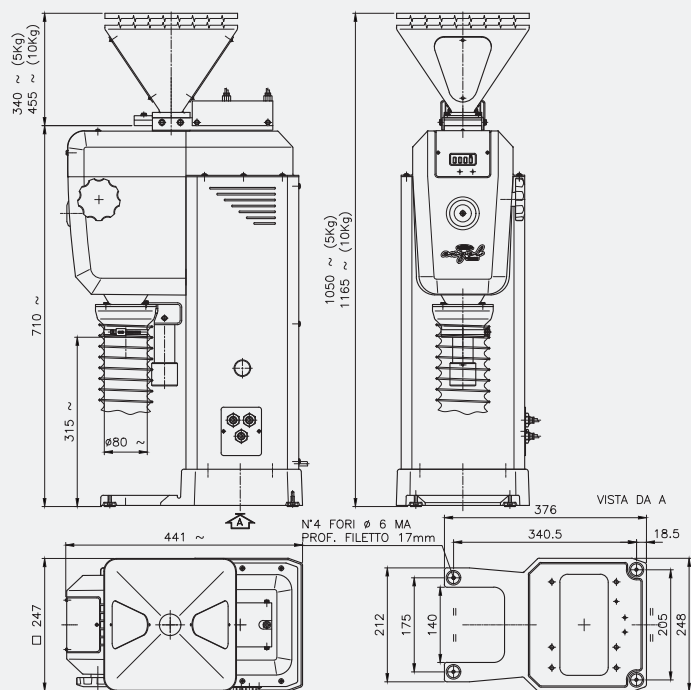
Angel controls and optionals

Switchboard Angel PG:

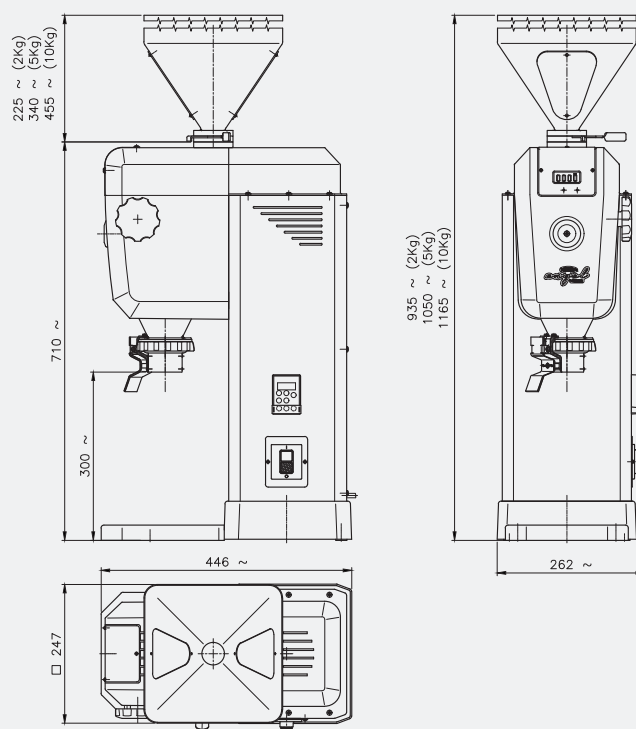
- Gear, stop and settings of rpm from the display



Angel PG



Angel



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