

MILLING & GRINDING

COLLOID MILL (SAUCE & PASTE), JMS-50

FACTORY DIRECT | LANDED IN RAND | 220 V

R24 013

Landed and cleared, collected from our Johannesburg warehouse.

A stainless-steel colloid mill that grinds chilli, tomato, garlic, peanut and other foods into a smooth sauce or paste — the heart of a chilli-sauce line. Adjustable fineness, food-grade 304 stainless contact parts. Sized for a small producer starting out.

LEAD TIME 4–6 weeks from order

SPECIFICATION

WHAT YOU ARE GETTING

Use	Chilli sauce, paste, nut butter, purées
Capacity	10–15 kg/h (fineness-dependent)
Power	1.5 kW, 230 V single phase available
Contact parts	304 stainless steel
Crated size	530 × 260 × 580 mm
Gross weight	50 kg
Warranty	12 months
Lead time	4–6 weeks from order

Specifications are as supplied by the manufacturer and confirmed at inspection before shipping. Tell us the job and we will confirm this is the right machine for it, or say if it is not.

Spec sheet: Colloid mill (sauce & paste), JMS-50 · https://www.tryg.co.za/products/colloid-mill-jms50

Prices are landed and cleared in South Africa: freight, duty and clearing included. Buy online through Payfast, or pay by EFT into our company account against a written quotation.