



Static Melting Tank

The melting tank range is designed to melt a variety of products such as chocolate compounds, fondants, jams, jellies or syrups or heat liquids prior to production.

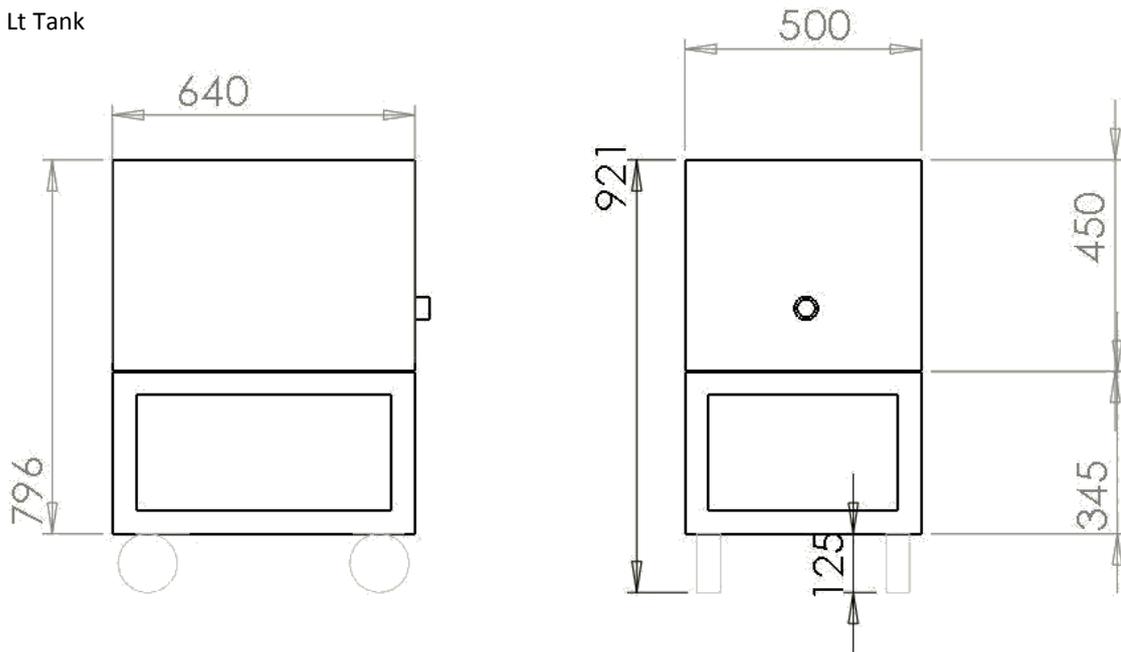
Each tank is constructed of stainless steel with an attractive brushed finish, has a stainless steel removable lid and an integral water jacket heated by electric elements. Temperature of the unit is variable and set from the control panel. Timers are available as an optional extra. The unit is fitted with a thermal overload to prevent the elements from overheating. A high level digital control panel is also available as an optional extra.

The melted product is delivered via a forward facing butterfly valve, complete with tri clover clamp fitting to enable connection to a delivery system or to utilise the nozzle supplied. The tank is mounted on a robust stainless steel frame movable via castor wheels, two of which are lockable.

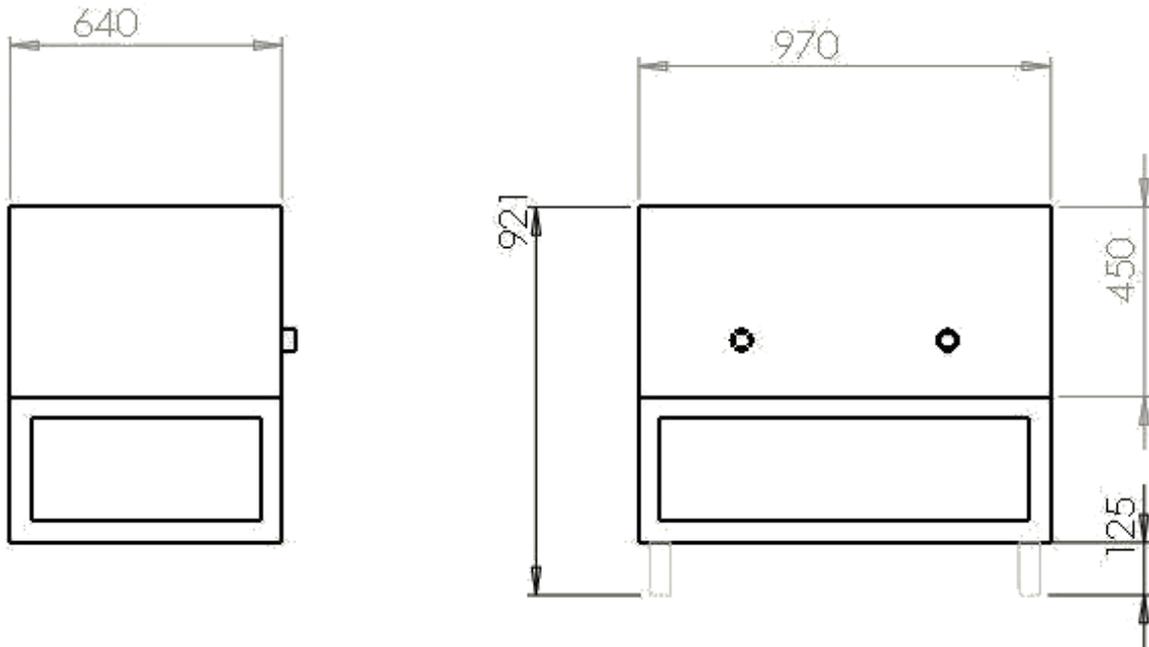
Available in 3 formats a single 75lt, a twin 75lt and a single 150lt the units are mobile, easy to clean and versatile. Product can be left overnight to heat up ready for the following day's production. The twin 75lt unit is particularly useful when two products have to be made ready for the same production time. Alternatively it helps maintain a continuous production flow as product in one side can be melting while product in the other is being drawn off for production.



Single 75 Lt Tank



Twin 75 Lt and Single 150 Litre Tanks



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