

## CHOCOLATE TANK

### CHOCOLATE HOLDING TANK FOR STORING UP TO 500KG OF LIQUID CHOCOLATE






Loynds chocolate holding tanks are made from full stainless steel and are available in a range of sizes from 75kg up to 5000kg capacities. All tanks have water-jacketed heating systems and top-driven gate-type stirrers.

The tanks can be supplied free standing or on castor wheels for easy re-positioning.




Chocolate is loaded either side from the top, and liquid chocolate flows out the valve at the bottom of the tank.

There is a drain located underneath the tank to drain the jacket of water.

### FEATURES

-  Water Jacketed
-  Fully adjustable temperature control via PID
-  Stainless steel ball or butterfly valve outlet
-  Overdriven gate-type stirrers
-  Magnetic safety switches attached on lid openings.

### OPTIONS

-  Steel mesh filter over tank openings
-  Safety system to prevent stirrers rotating after switching the machine on until a programmed amount of time has passed
-  Castor wheels or fixed location



# CHOCOLATE TANK 500KG

## SPECIFICATIONS

### Overall Height

Dependant on capacity

### Diameter of Tank

Dependant on capacity

### Height to Exit Valve

Dependant on capacity

### Material

304 Stainless Steel with Bead Blast Finish

### Capacity

75-5000Kg

### Uses

Melting and heating of chocolate, fats, liquids or any free-flowing ingredient.

### Weight

Dependant on capacity

