CHOCOLATE PROCESSING

RAPID FAT — CHOCOLATE MELTING TANK

WATER HEATED CHOCOLATE MELTING TANK WITH QUICK RELEASE MELTING GRID AND STIRRING SYSTEM.

Temperature controllable rapid melter tank from Loynds. These chocolate tanks come with a quick release grid designed to rapidly melt large blocks of fat, butter or chocolate. Product is placed on the grid which has an increased surface area causing rapid melting. The product drips into the main body of the tank and is stirred continuously.

The melting grid can easily be removed for cleaning inside the tank.

FEATURES

- All tanks can be made to your preferred size
- Full stainless-steel construction in either 304 or 316
- Temperature controllable
- Top driven gate type stirrers







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SPECIFICATIONS

Overall Height 1145mm

Overall Length 1180mm

Overall Width 1180mm

Overall Weight 675kg when emtpy

Material 304/316 Stainless-Steel

Power 9kW

Uses Melting Solid Fats Into Liquid Form



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