CHOCOLATE PROCESSING EQUIPMENT



CHOCOLATE PUMPS-CPU002

VARIABLE SPEED JACKETED CHOCOLATE PUMPS WITH A MAXIMUM CAPACITY OF UP TO 1920 LITRES PER HOUR

The Loynds Jacketed Chocolate Pumps are designed with variable speed functionality, offering a maximum pump capacity of up to 1,920 litres per hour. These units are equipped with a 50mm inlet and outlet connection, ensuring efficient handling of high-volume chocolate processing needs.

We can supply chocolate pumps with any capacity. Whether you need a direct fixed speed or a variable speed pump, we can meet your specific requirements. For tailored solutions, please contact us with your specific requirements so we can offer you a compatible solution.

Our standard chocolate pumps are gear-type units. They feature a jacketed pump head, designed specifically for hot water heating. This ensures consistent temperature control, vital for maintaining the quality of chocolate during processing.

FEATURES

- Variable Speed Functionality: Offers precise control over the pump's operation to accommodate different processing needs.
- Pump Capacity: Capable of pumping up to 1,920 liters per hour, suitable for high-volume chocolate processing. Other volumes available
- Inlet and Outlet Connections: Equipped with a 50mm inlet and outlet, designed for optimal handling of large volumes of chocolate.
- Customizable Solutions: Availability of chocolate pumps with any capacity, including direct fixed speed or variable speed options, tailored to specific requirements.
- Pump Design: Gear-type units with a jacketed pump head, specifically designed for hot water heating to maintain consistent temperature control.
- Integrated System Compatibility: Compatible with stainless steel jacketed pipework that can be seamlessly integrated with the chocolate pump for a fully automatic system, streamlining the chocolate handling process and enhancing productivity.

