

CHOCOLATE TANKS

CAPACITIES - 100KG-CT02, 300KG-CT03, 500KG-CT04, 1000KG-CT05, 2000KG-CT06

CHOCOLATE TANKS FOR MELTING & STORAGE CHOCOLATE

Chocolate holding tanks are made from 304 stainless steel and are available in a range of sizes from 100kg up to 2000kg capacities. All tanks have water jackets with self in built electric heating system, with full temperature control.

The tanks are fitted with gate type stirring.

Chocolate is loaded in block, chip, or liquid form into one of the two product inlet sections positioned at the top of the tank, where it can be melted and stored ready for further processing.

Outlet of the chocolate is discharged from the tank through a stainless-steel valve fitted to the bottom of the tank.

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



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SPECIFICATIONS

Overall Height

100 kg 750mm
300kg 1060mm
500kg 1480mm
1000kg 1700mm
2000kg 1840mm

Diameter of Tank

100 kg 700mm
300kg 850mm
500kg 1035mm
1000kg 1250mm
2000kg 1480mm

Electric Motor & Heaters (on full) KW

100 kg 3kw
300kg 4kw
500kg 4.2kw
1000kg 6kw
2000kg 7.5kw

Material

304 Stainless steel

Capacity Available

100Kg - 2000Kg

Products

Chocolate, compound, fats.

