

Product Name

MELTING TANK

Model: TS100C



Features:

- This melting tank is suitable for melting and maintaining fluid large quantities of chocolate which will be later used to feed tempering or enrobing machines.
- A stirrer inside the bowl keeps the chocolate fluid and even.
- In order to keep the chocolate organoleptic characteristics unaltered, heating is achieved by bain-marie, controlled by a thermo-regulator.

Specification

Tank Capacity	100 kg
Power Installed	3.9 kW
Voltage	230/400 V - 50Hz - 3Ph (60 Hz on request)
Dimensions	500 x 640 x 1531h mm