



Continuous chocolate mixer and melter .

Renewed design, with large top opening that makes the tank completely accessible and sanitizable. It is possible to order the machine with the chocolate dispensing spout on the right or left side.

Dry tank heating. Only requires power supply connection.

The chocolate mixing and melter Tank 400 is entirely built in stainless steel AISI 304.

The mixer can be operated in a continuous or intermittent mode with programmable temperatures and timed mixing.

The heating of the tank and of the exit conduit are separately thermoregulated.

Integrated pump for feeding chocolate to tempering machines.

Automatic supply sensor on request.

Mechanical characteristics

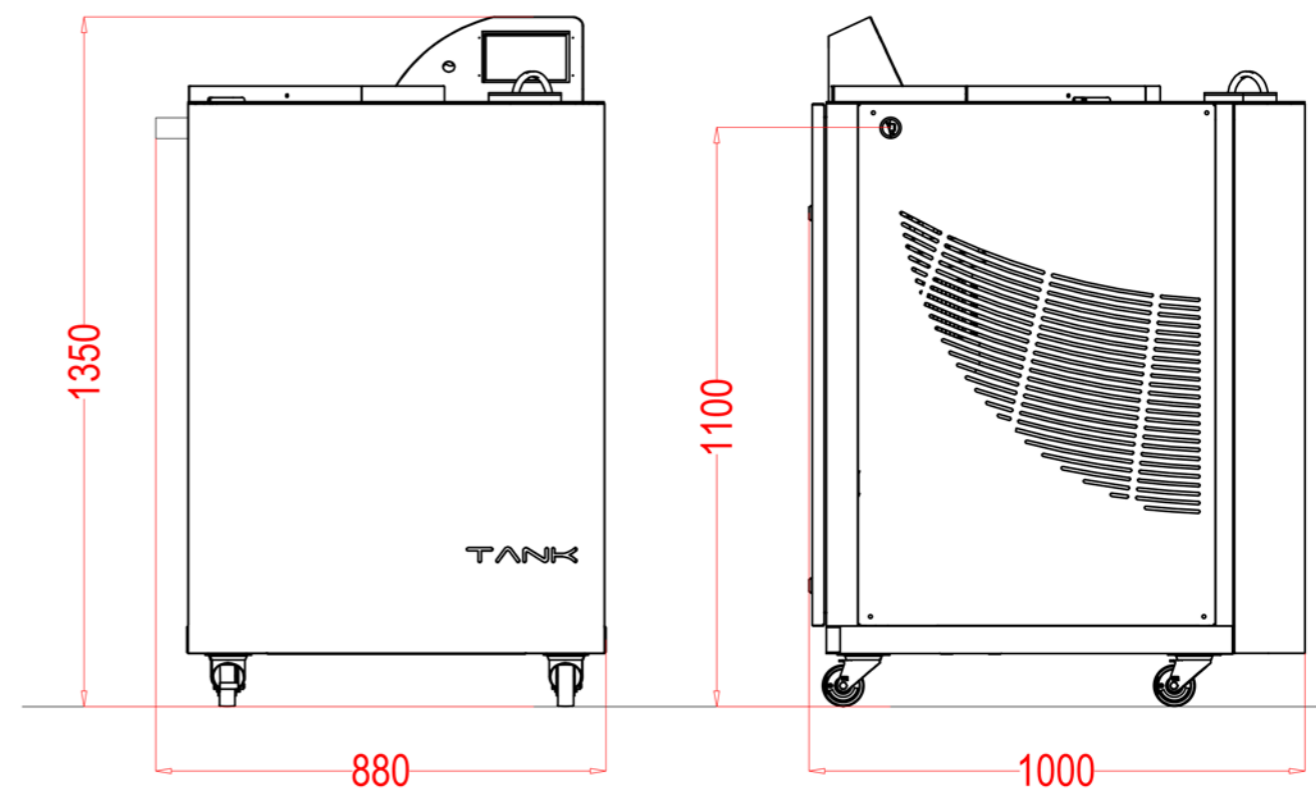
Overall dimensions	[mm] (LxWxH) 880x1000x1350
Empty weight	[kg] 573
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 350
N° swivelling wheels	4

Electrical characteristics

Total installed power	[kW] 5
Supply voltage	[VAC] 400/220
Number of phases	3
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 5 poles

Process features

Tank reducer ratio	1:100,2
Maximum mixer revolutions	[rpm] 14,6



These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.