



Savy
GOISEAU



MELTER TANKS FD 45 / 100 - SIMPLE OR DOUBLE



**With programming for
the rotation of the mixer**

Option

**Pump and pipe line for automatic
alimentation for tempering/enrobing
machine**





MELTER TANKS FD 45 / 100 - SIMPLE OR DOUBLE

FUNCTION : To store and maintain the chocolate masses at requested temperature and homogeneity

CAPACITY : 45 and 100 kg

DESCRIPTION :

TANK

- Stainless steel construction, the tanks are isolated with a brushed covering
- The tanks are held by 4 in height adjustable legs
- The tanks are single jacked with a reinforced bottom
- The drive mechanism by a shaft milled in the middle of the bottom.
- Covering : with magnetic security sensor
- Emptying: by butterfly valve with a heated manual command.
- Electric heating : separate by tank

AGITATOR

- Easy dismountable mixer arm with 2 1/2 milled armature on a central axle

CONTROL

- The reducer motor group is mounted underneath every tank

ELECTRICAL EQUIPMENT

- The electric command box is situated on the higher part of the casing, it contains: the general switch, switches of motors and heating, communicators and temperature displays (1 per tank), programming of mixer

CHARACTERISTICS :

Voltage: 230/400 volts, 50 Hz.

Power: Simple 2.6 kW – Double 5.2 kW



DIMENSIONS

	FD 45 SIMPLE	FD 45 DOUBLE	FD 100 SIMPLE	FD 100 DOUBLE
Width	600	1020	600	1020
Depth	680	680	680	680
Height	1460	1460	1860	1860
Working height	950	950	1250	1250
Weight	60 kg	80 kg	72 kg	95 kg

The characteristics given in the text and the illustrations in this document are not binding and can be modified

