



GROUP

DITO



Tank for chocolate and chocolate glaze melting Z60 ET / Z80 ET

Description

Tanks of Z series for chocolate melting are designed for melting of the product and for its maintaining in molten state, and for the subsequent transfer of the molten product to the coating or tempering machines.

Heating of chocolate is carried out in the tank (capacity 60 / 80 kg). The tank is heated in a water bath. The heating agent is a special liquid circulating in a closed circuit.

The tank is equipped with an agitator for the continuous mixing of the product.

The tank may be fitted with split-casing–type impeller pump made of stainless steel AISI 304 (model ET) for chocolate recycling and chocolate feeding to the glaze machines.



The machine frame is made of stainless steel AISI 304.

Technical Specifications **Z60ET**

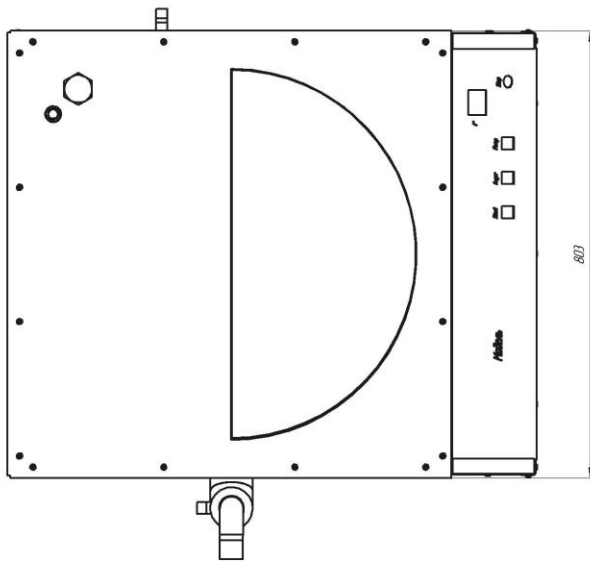
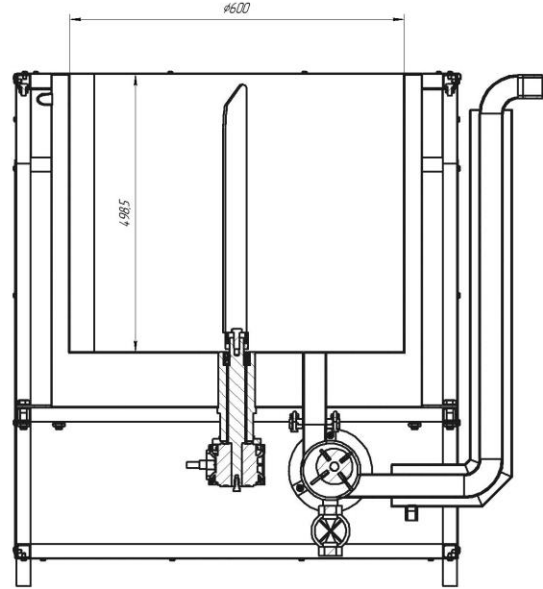
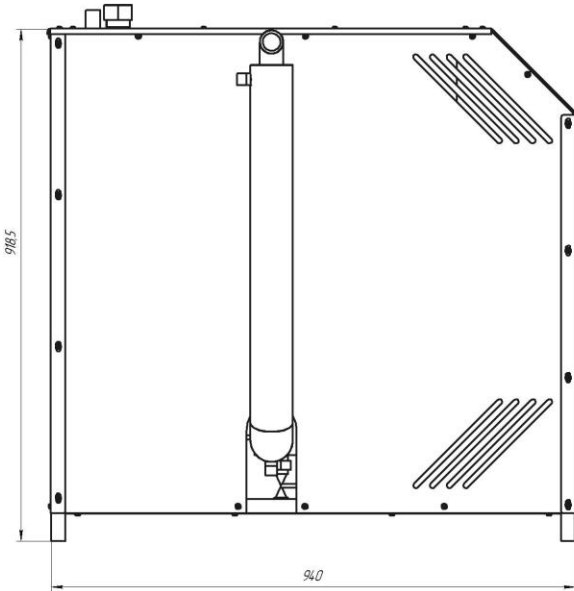
Overall dimensions	550x800x950 mm.
Installed capacity	6 kWt
Bowl Volume	80 liters.
Volume of melted glaze	60 kg.
Weight	160 kg.
Warm-up Time	25-30 min.
Filler Jacket Volume	20 liters.



Technical Specifications **Z80ET**

Overall dimensions
Installed capacity
Bowl Volume
Volume of melted glaze
Weight
Warm-up Time
Filler Jacket Time

600x800x950 mm.
6 kWt
100 liters.
80 kg.
180 kg.
45-60 min.
30 liters.



MSRP:

Tank for Chocolate and Chocolate Glaze Melting Z60ET
Tank for Chocolate and Chocolate Glaze Melting Z80ET

Our policy is aimed to a constant improvement and development. We therefore reserve the right to amend the information given here without prior notice.