

Industrial Chocolate Melter

TD-V

We've created the TD-V tank to help you melt and homogenize your chocolate in a simple, fast and safe way. We manufacture versions that goes from 30kg to 1 ton of chocolate.



Datasheet

Internal structure in

Jacketed Stainless Steel 304

Mixer and structure in

Stainless Steel (SS) 304

Maximum temperature

Up to 212F (100°C) *

Electronic Thermostat



Motorization



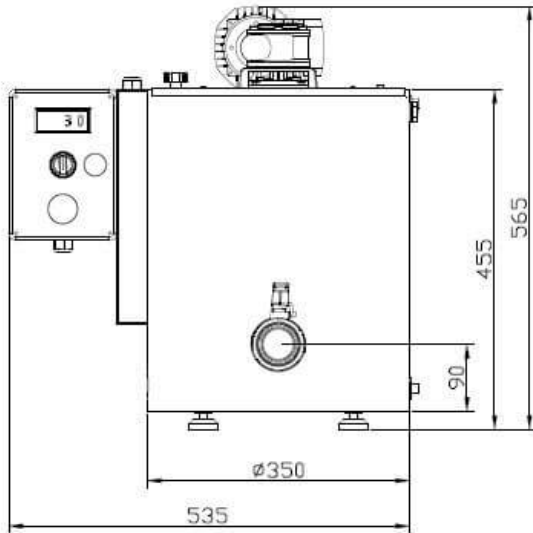
Voltage

220V Single phase/Three phase

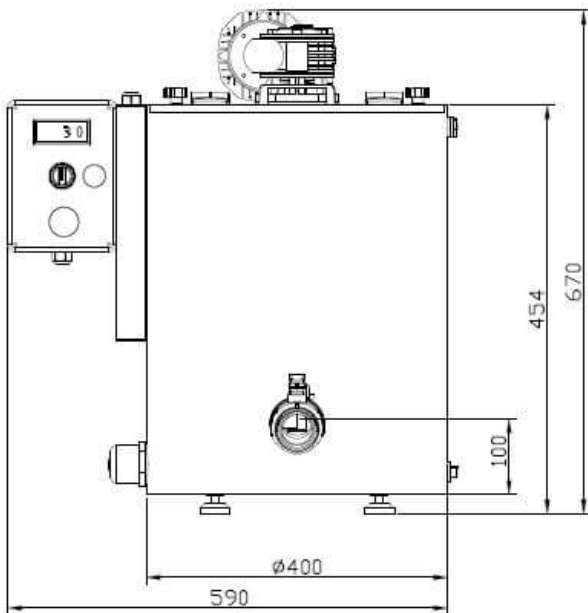
Additional features:

- Height adjustment
- Available capacities: 30kg, 50kg, 100kg, 500kg, 1000kg
- Starting from 100kg capacity, the mixer's motor can be built on the bottom of the equipment

* The heating of the TD-V tank is performed via bain-marie using water inside a jacketed INOX drum. Above 60 °C the heating can be made using oil, depending on the needs of the project.



TANQUE 35KG



TANQUE 50KG



Additional Uses

In addition to chocolate, you can also use the TD-V tank to melt other types of products. We have already conducted tests with cocoa butter, conventional butter, cosmetics and even soaps.



Cocoa Butter



Regular Butter



Soap



Cosmetics

