

1.3 CHOCOLATE HOLDING TANK



- Chocolate holding tank is made of 304 quality stainless steel material.
- Chocolate holding tank ensures the storage of the product by keeping the ground chocolate or oil at a constant temperature.
- Temperature Control is provided by PID control with PLC or electronic thermostat.
- Chocolate Temperature control is heated with a resistance thanks to the Double Wall Heated Water Jacket inside the tank.
- Thanks to the chocolate transfer pump in the desired model, the production becomes suitable for automation.
- Chocolate holding tank is suitable for industrial chocolate production facilities, medium sized chocolate food manufacturing facilities, boutique businesses, pişmaniye, turkish delight workshops and patisseries.

MACHINE CODE	RESERVOIR CAPACITY	ROTATING SPEED (RPM)	MOTOR POWER	HEATING POWER	TOTAL POWER
HTM 100	100 L	22.5	0.75 kW	2.5 kW	3.5 kW
HTM 500	500 L	22.5	1.1 kW	5 kW	6.5 kW
HTM 1000	1000 L	22.5	1.5 kW	7.5 kW	9.5 kW
HTM 2000	2000 L	22.5	2.2 kW	7.5 kW	10 kW



ELECTRICAL POWER	3 kW - 15 kW
VOLTAGE	400 V, 3 Phase, 50 Hz
PLC, SERVO MOTORS, INVERTER SYSTEM	OMRON
WEIGHT	500 kg - 5000 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 800 - 2000 mm x LENGTH: 1000 - 2500 mm x HEIGHT: 800 - 2200 mm