

ChocoMa

Chocolate Melting machine 500 kg



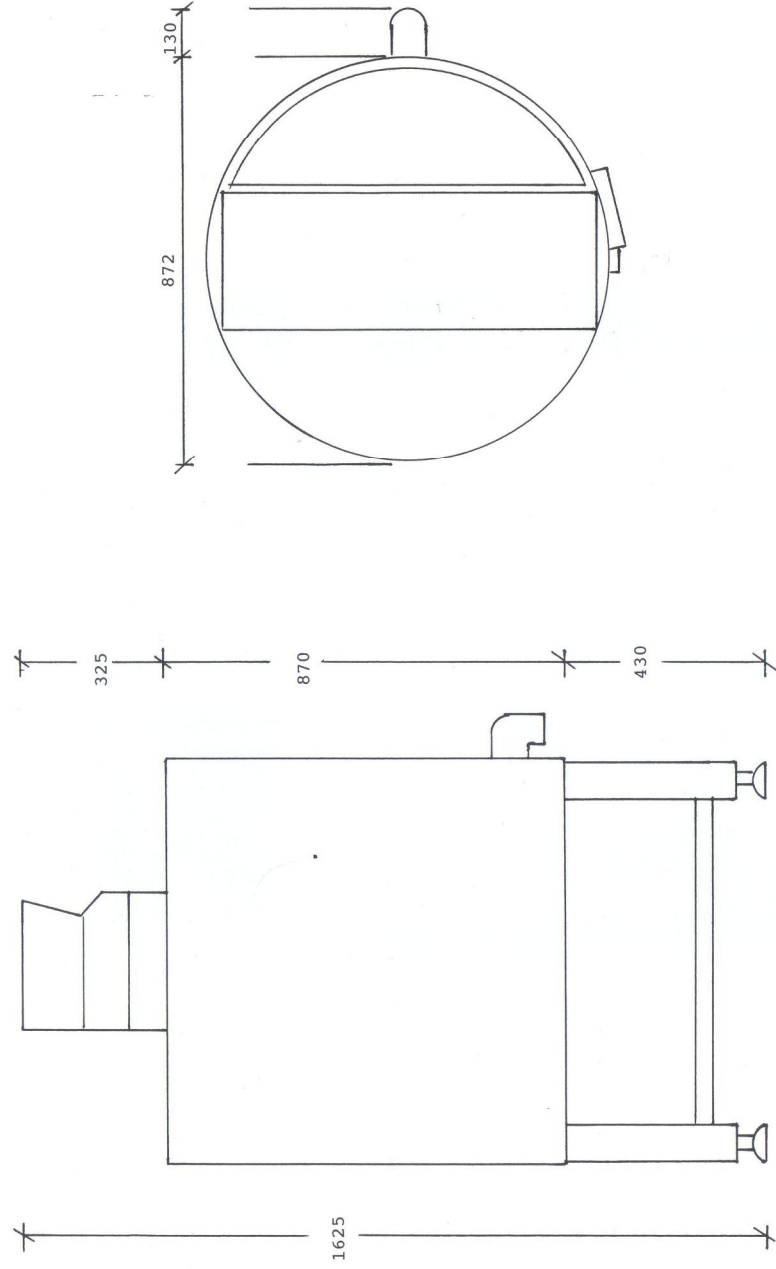
**Model: H 500
H 500 P**

ChocoMa Aps

35, Nyholms Allé · DK-2610 Roedovre
Copenhagen · Denmark
Telephone: +45 3641 4200
Telefax: +45 3641 5278
E-mail: chocoma@chocoma.com

HOCOMA

MELTING MACHINE



Model H 500

Melting and storage machine.

The machine is with water jacket and a strong stirrer (8 r/min) cares for quick melting without any bottoms. Inwards the machine has been glass blown and outwards it is powder painted. An ALU-cover (roulette grinding) is available. The stirrer is secured against blocking and the motor against overloading. Melting temperature is controlled by a digital thermostat and the chocolate temperature is shown continuously at the display. A safety thermostat protects the chocolate against overheating.

Model H 500 P

Same machine as above but including a chocolate pump for transfer of chocolate into other machines. The Pump with gear and motor is fitted underneath the machine. The chocolate tube is electrically heated, thermostat controlled and insulated. Automatically filling stop is available.

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|---------------------|-----------------------|
| Chocolate container | : 500 kg. |
| Pump capacity | : 65 kg/min. |
| Voltage | : 3 x 400 V + 0 50 Hz |
| Consumption | : 5 kW |
| Stirrer motor | : 550 W |