H100 AND H200 MELTING TANKS

H100/H200 – efficient and flexibel chocolate melting and storage in large portable stainless steel tanks





- 100 kg and 200 kg melted chocolate for enrobers and tempering and molding machines
- Portable, with pump and pipe system for external transfer as option
- Made of stainless steel and designed for easy cleaning

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QUALITY CHOCOLATE MACHINERY

ChocoMa©



H100 AND H200 MELTING TANKS

H100/H200 ensures efficient production and uniform quality products

Easy and efficient melting proces

The melting and storage machines – model H100 and H200 – have a volume of respectively 100 kg and 200 kg of melted chocolate. Here the chocolate is melted and stored, and finally transferred to chocolate consuming machines, like tempering machines, molding machines, enrobers or depositors – either manually or automatically by means of a pump system.

In the H100 and H200 melting and storage machines, the heat is transferred to the chocolate trough the water jacket, and the heavy stirrer provides a clean scraped inner surface and efficient mixed chocolate.

Portable and flexible production

The 100 kg model, H100, is on wheels and therefor portable. This enables it to be moved between several chocolate machines. If the 100 kg model is equipped with a pump, distribution of melted chocolate to several chocolate machines will be handled quickly and easily.

Easy and controlled operation

In the H100 and H200 melting tanks, the melting temperature is controlled by a temperature controller. Furthermore the machines are made of stainless steel and designed for easy cleaning with easy access to the inner tank.

Features

- The melting temperature is set by the operator, and is continuously monitored by a temperature controller that ensures an exact temperature control.
- Draining of chocolate takes place through the electrically heated valve, or through a pump and pipe system.
- Supply of chocolate from the H100 and the H200 melting tanks (with pump, H100P and H200P), to a chocolate consuming machine, like an enrober or depositor, can be controlled by level switches on the chocolate consuming machine. The pump and pipe system will be electrical heated and insulated.
- A safety thermal switch protects the chocolate from being over heated.

Visit www.chocoma.com for more technical information

Technical information

	H100	H200
Chocolate capacity	100 kg	200 kg
Height total	115 cm	150 cm
Loading height	115 cm	150 cm
Outside diameter	76 cm	76 cm
Drain height	40 cm	40 cm
Power supply	3 phase 230/400V - 50Hz others avail.	3 phase 230/400V - 50Hz others avail.



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