

# Tempering tank 250 I

The tempering container is designed for storing and tempering chocolate glaze at a temperature of 40-45 ° C, before supplying to the next stage of product manufacturing.



The temperature is maintained by heating the chocolate glaze with a coolant (water) and constant stirring with an anchor-type stirrer.

The tempering tank is a cylindrical welded structure mounted on a frame and closed with two covers. An anchor-type stirrer is installed inside the tank.

#### **Product composition:**

- 1. Tempering tank
- 2. Agitator gear motor
- 3. Frame of the tempering tank
- 4. Chocolate glaze drain tap
- 5. Diaphragm pump

- 6. Control cabinet
- 7. Heating system
- 8. Heating medium circulation pump
- 9. Coolant return pipe
- 10. Heating medium supply pipe

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#### **Technical specifications:**

Tank working capacity, I, not more than250
Working temperature range, C°40-45
Speed control, rpm0-23
Compressed air pressure in the pneumatic system, bar, not more than6
Mains current: voltage, V
Installed power, kW, not less - Agitator drive
Weight, kg, not more than
Overall dimensions: length/width/height, mm2000/1000/1800
Service, operators1

This product can be manufactured according to the technical specifications of the customer, taking into account its predetermined parameters and features.

## Full cycle engineering services

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