

Tempering tank for glaze with agitator

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The tempering tank is designed for tempering and automatically maintaining the set temperature of the glaze.

Consists of a capacity of 800 I and a heating system. The tank is a cylindrical welded structure mounted on a frame and closed with two lids.

The tank has a system for automatically maintaining the set temperature. A mixer shaft with horizontal plates is installed inside the tank.









The control cabinet is mounted on the side surface of the heating system body.

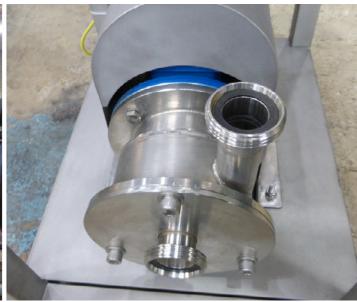
The heating system consists of:

- Heating tank,
- Expansion tank,
- Outlet pipeline,
- Inlet pipeline,
- Piping to the pump,
- Frames.

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Principle of operation: Before loading the chocolate glaze, the tank heating system is switched on. The tank is heated to operating parameters, then the glaze is pumped in and the agitator drive is turned on. The desired temperature is set on the remote control, which is subsequently maintained automatically.





Technical Specification:

Working capacity of the tank, I,	100	200	250
Working temperature range, ° C	2880		
Agitator drive power, kW	0,75	1,1	2,2
Total power of the block of electric heaters, kW	4	6	18
Weight, kg no more	100	350	545

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



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