

MELTER

The Perfect Choco line of melters are designed for the large batch confectioner to feed melted chocolate into temperer, enrober or depositor systems. Melters are available in various sizes. Additional jacketed piping and chocolate pumps are also available.

Specifications:

- Heated by a water jacketed system;
- Made of stainless steel with a glass bead finish;
- PLC touchscreen with Schneider user interface;
- Chocolate level indicator;
- Colored sensor indicator lights to signal alarms such as low chocolate levels or other alarms;
- Water level sensor which secures the system in the absence of water to the heating elements;
- Temperature probes into chocolate and water;
- Rotary mixer driven by a Nord Gear motor and reducer;
- Protected by a magnetic lid that opens halfway for filling chocolate pistoles;
- Communication with other equipment possible via ethernet;
- Electrical certification (CSA® in the US & Canada); and
- 1.5" drain with butterfly valve.

* Optional items: Chocolate pump system and jacketed piping.

Additional Information

Model*	Capacity	Length	Width	Height	Voltage	Hertz	Amp	Phase
F250	550lbs (250kgs)	27" (686mm)	33" (838mm)	61" (1,549mm)	208V	60	TBC	3
F-500	1,100lbs (500kgs)	34" (864mm)	40" (1,016mm)	67" (1,702mm)	208V	60	TBC	3
F-1000	2,200lbs (1,000kgs)	48" (1,067mm)	44" (1,219mm)	76" (1,930mm)	208V	60	TBC	3
F-1500	3,300lbs (1,500kgs)	45" (1,143mm)	51" (1,295mm)	88" (2,235mm)	208V	60	TBC	3
F-2000	4,400lbs (2,000kgs)	53" (1,346mm)	59" (1,499mm)	99" (2,515mm)	208V	60	TBC	3

* All voltages are available upon request.



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