

## The Large Melter is uniquely designed for:

- Large chocolate producers with continuous runs
- Industrial manufacturers
- Producers looking for highly efficient, consistent productivity with low maintenance.

The Perfect Melter is designed with you in mind. It meets and exceeds your expectations with a high performance and low maintenance machine.

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



# Melter

## Advantages & Benefits of the Large Melter

- All features controlled through the PLC touch screen interface
- Water level sensor that secures the system if there is a lack of water circulating to the heating elements
- Easy communication to other equipment via Ethernet increases efficiency and avoids downtime
- User-friendly with quick and easy operation
- Safely secures machine and product from burning
- Integrates perfectly with Perfect Choco's Modular Approach along with additional pumps to feed other equipment
- Visual and audible alarms for low chocolate and other critical situations

### New Features

Conical bottom tank for easier cleaning!

Helps prevent loss of chocolate in the cleaning process!



## Related Products & Accessories

### Chocolate Pump



### Jacketed Piping



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[www.perfectchoco.com](http://www.perfectchoco.com)

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