

# BLOCK MELTING UNIT

500KG & 1000KG BLOCK MELTING UNIT  
VARIOUS OPTIONS FOR:

FATS

COCOA BUTTERS

COCOA LIQUORS



**MACINTYRE**  
CHOCOLATE SYSTEMS

PROBAT GROUP

# 500KG & 1000KG BATCH CAPACITY COCOA BUTTER & COCOA LIQUOR MELTER

## Features

- Water Jacketed Melting Grid with in built heating
- Water Jacketed Holding Tank for Melted Fats/Butters suitable to link into customer's factory hot water supply
- Temperature Set Point Variable
- Hood supplied on Gas Springs for Easy Access
- Geared Motor Drive
- Agitator Scraper
- Outlet Connections
- Temperature Sensor
- Maximum Level Sensor
- Thermal Conditioning
- Control Panel
- Stainless Steel Manufacture

## Technical Data

Ref No.	Capacity (kg)	Height (mm)	Length (mm)	Width (mm)	Melt Rate up to (kg/hour)
RFM500	500	1200	1950	1100	500
RFM1000	1000	1200	3200	1100	1000

Storage based on density of 0.9g/cm<sup>3</sup>

Approximate Melt Rate based on block temperature of 20°C

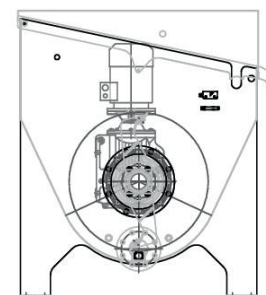
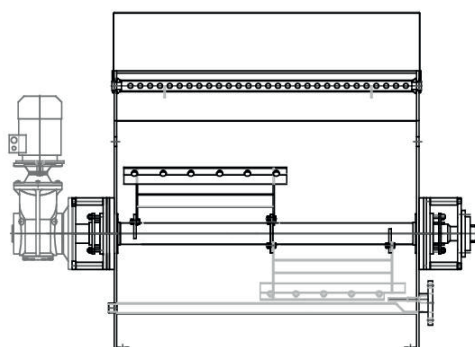
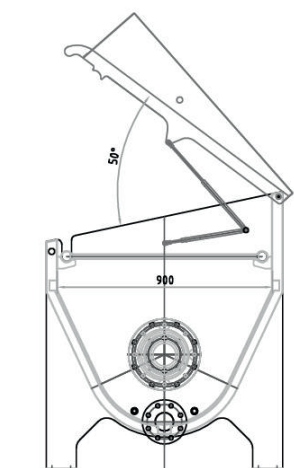
Melt Rate varies depending on hardness / specification of fat

## Optional Extras

- Heating unit for holding tank of melting unit
- Cocoa butter / liquor metering pump system to give accurate transfer of liquid cocoa butter / cocoa liquor to the Refiner/Conches

## Benefits

- Low energy consumption
- Easy maintenance
- Minimal labour requirements



MacIntyre reserve the right to change specifications without prior warning.

Hamburg Dresdner Maschinenfabriken USA (HDM USA)

5100 Poplar Ave | Suite 607 | Memphis, TN 38137 | USA

P +1 901 363 0921 F +1 901 794 9679

info.hdm-usa@h-d-m.com | www.MacIntyreUSA.com



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