



## MELTER TANKS FD 45 / 100 - SIMPLE OR DOUBLE



**With programming for  
the rotation of the mixer**

**Option**

**Pump and pipe line for automatic  
alimentation for tempering/enrobing  
machine**



# MELTER TANKS FD 45 / 100 - SIMPLE OR DOUBLE

**FUNCTION :** To store and maintain the chocolate masses at requested temperature and homogeneity

**CAPACITY :** 45 and 100 kg

## DESCRIPTION :

### TANK

- Stainless steel construction, the tanks are isolated with a brushed covering
- The tanks are held by 4 in height adjustable legs
- The tanks are single jacked with a reinforced bottom
- The drive mechanism by a shaft welded in the middle of the bottom.
- Covering : with magnetic security sensor
- Emptying: by butterfly valve with a heated manual command.
- Electric heating : separate by tank

### AGITATOR

- Easy dismountable mixer arm with 2 1/2 welded armature on a central axle

### CONTROL

- The reducer motor group is mounted underneath every tank

### ELECTRICAL EQUIPMENT

- The electric command box is situated on the higher part of the casing, it contains: the general switch, switches of motors and heating, communicators and temperature displays (1 per tank), programming of mixer

### CHARACTERISTICS :

Voltage: 230/400 volts, 50 Hz.

Power: Simple 2.6 kW – Double 5.2 kW



## DIMENSIONS

	FD 45 SIMPLE	FD 45 DOUBLE	FD 100 SIMPLE	FD 100 DOUBLE
Width	600	1020	600	1020
Depth	680	680	680	680
Height	1460	1460	1860	1860
Working height	950	950	1250	1250
Weight	60 kg	80 kg	72 kg	95 kg



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OUR PASSION**