

SCAN AND DISCOVER MORE INNOVATIONS IN THE NEW MEDIA CENTER



MELTING TANK

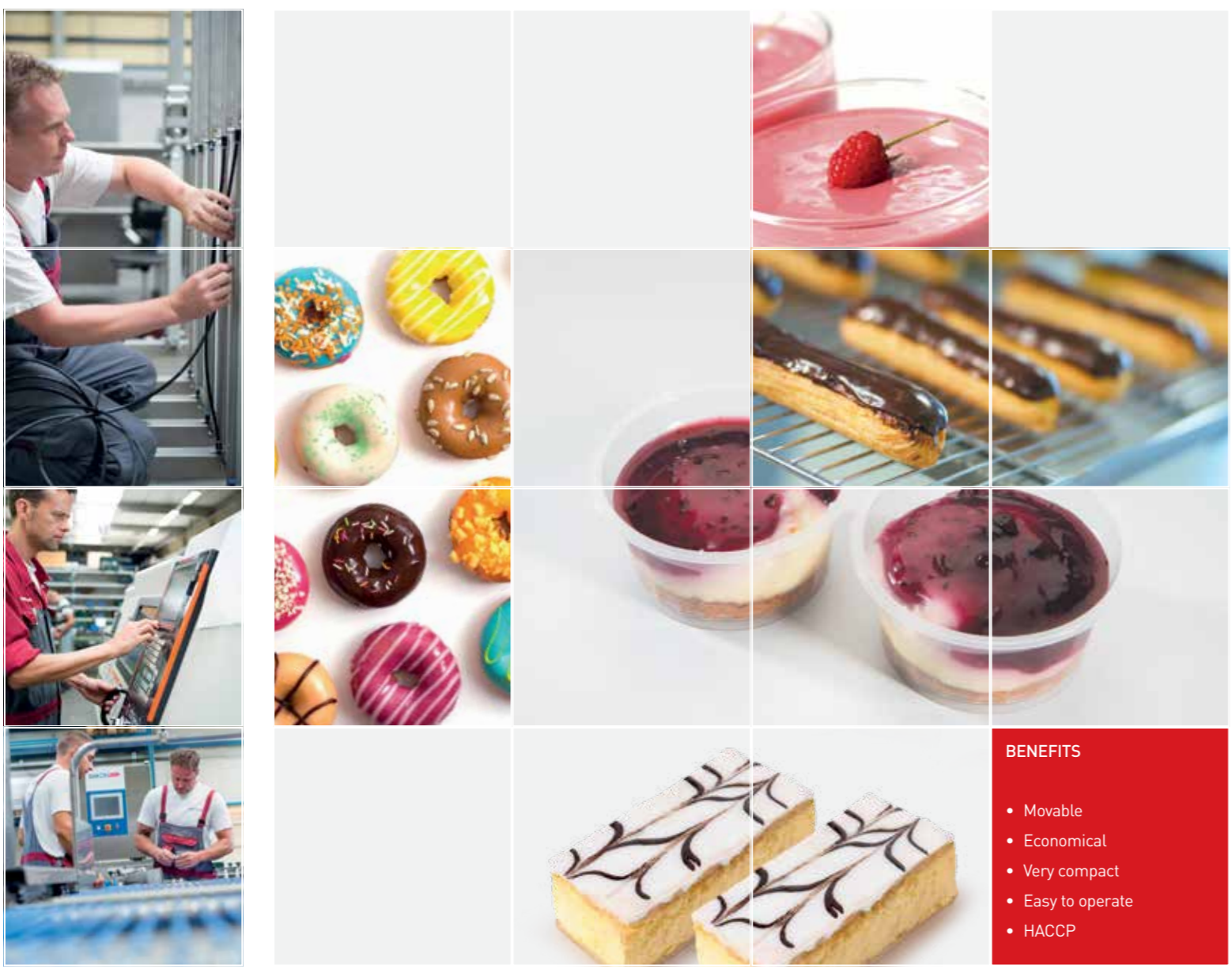
Use the MELTING TANK to heat and keep products at the right temperature



Experience the convenience of the double walled BAKON MELTING TANK to (pre)heat your products before processing.

Working with the MELTING TANK is easy and safe. The hinged lid opens partially for filling the tank and the stirring device will stop automatically if the machine is still in operation while opening the lid.

The MELTING TANK doesn't take up much space and is easy to move on the 4 swivel casters.



- BENEFITS**
- Movable
 - Economical
 - Very compact
 - Easy to operate
 - HACCP

Scan the QR code to see the pictures!




Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials, BAKON commits to dealing responsibly with the environment.

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Scan the QR code to visit the BAKON website.



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MELTING TANK

BAKON designs and manufactures standardized and customized depositing, spraying and cutting machines as well as production lines for efficient and high-volume processing of pastry products. BAKON stands for advanced technology and reliability.



The MELTING TANK heats various liquids and semi-liquids at a constant temperature for easy processing. Because of the double water-filled wall the outside temperature has no influence on the temperature inside the tank. The tank is provided with an operating panel for the digitally setting of the temperature.



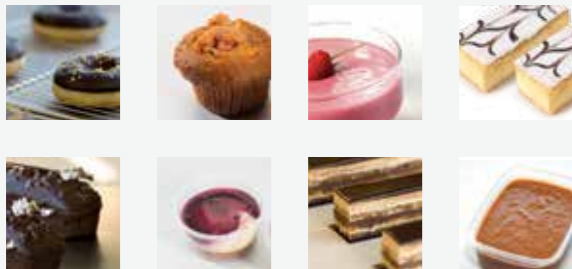
Available as stand-alone and inline machine.



- The tank has a double water-filled wall.
- Content between 50 and 600 liter (larger content available on request).
- Equipped with a constantly turning stirring device.
- Equipped with safety switch to stop the stirring device when the lid is opened.
- Control panel to operate stirrer and pump and digitally settings of the temperature.
- Temperature range between 20 - 60°C
- Option: tanks suitable for higher temperatures up to > 100°C.
- Movable on 4 swivel casters.



Fondant, glaze, chocolate (coating), butter and other semi-liquids.



200L



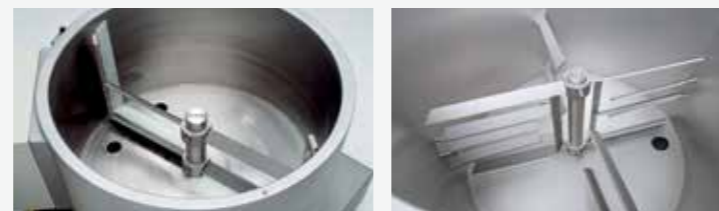
400L



600L



A The tank has a double water-filled wall and is available with various types of scrapers.



B Outlet to tap off some of the product and electrically heated (white) hose to transport the heated product.



C Using the tube and blue handles make it possible to clean the pump and hoses without emptying the tank.



- D** Options
- Tanks suitable for higher temperatures (up to > 100°C)
 - Level sensor
 - Pump to empty the tank
 - Various types of scrapers
 - Melting grid