



Tank 200 / 400

TANK 200 | A-1360 TANK 400 | A-1375

Keep a Constant Supply
of Melted Chocolate



TOMRIC
systems, inc.

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 **SELMI** CHOCOLATE
MACHINERY

Chocolate Systems MOULDS • EQUIPMENT • TOOLS & UTENSILS • CUSTOM TRAY PACKAGING

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The Tank operates using a vertical mixing arm that can be operated in continuous or intermittent mode. You can program the timing of the mixing and independently control the temperature of the holding tank and discharge system. An integrated pump is used to supply any additional or attached machine.

FEATURES

- Pedal or button pump control
- Pump reverses direction after pumping to remove excess chocolate
- Pump tubing can be located at the front, left or right side
- Can be equipped with a drip feed feature to automatically supply chocolate to the Selmi Top Automatic Tempering Machine.
- Stainless steel construction
- Digital display

TECHNICAL INFORMATION

TANK CAPACITY

- TANK 200: 440 lbs / 200 kg
- TANK 400: 882 lbs / 400 kg

POWER REQUIREMENTS

- 220 Volts, 3 Phase

DIMENSIONS

TANK 200:

- approx. W 36.75" x D 31.25" x H 50"
- approx. W 930 mm, D 790 mm, H 1260 mm

TANK 400:

- approx. W 39.5" x L 44" x H 55"
- approx. W 1000 mm, L 1120mm, H 1400 mm

Complementary Products

A | MOULD LOADER
A-1475

B | TOP
A-1400

C | TUN 800 with Rail System
A-1400T



A



B



C