



M

LCM 100 MS · 200 MS · 400 MS · 600 MS

Chocolate Melting Container

with one tank, stirrer and heated discharge pipe



If you would like to have liquid chocolate always available, then we recommend the chocolate melting container.

The various heating circuits in the melting containers are turned off separately by sensors depending on the fill level. This prevents over-heating due to low fill.

The temperatures in the tanks, the discharge pipe with drain tilt and the pipe system can be adjusted individually.

The chocolate melting containers can be cleaned easily.

The high quality insulation of the tanks combined with the sensors which switch off the heating circuits depending on the fill level keep the energy costs at a minimum.



LCM 100 MS



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Technical Data

LCM
Schokoladenmaschinen

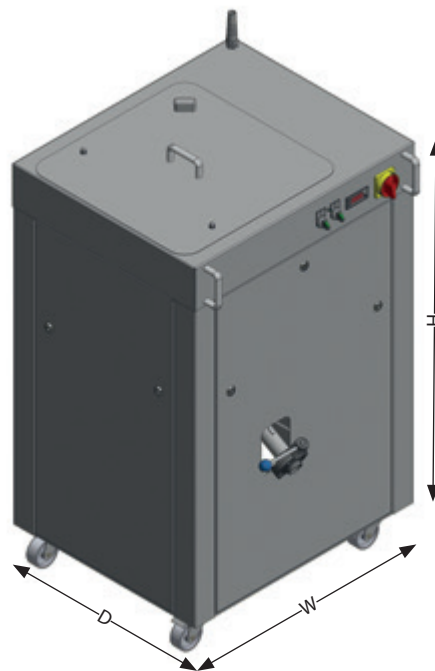


The drive for the stirrer on the LCM 100-600 MS models is found under the tank. Therefore, a large opening is created on the top side of the melting container for filling in the chocolate.

The machine housing is made of stainless steel, portable on stable castors.

Slow rotating rigid stirrer, can be removed for cleaning.

Interval for stirring unit.



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
LCM 100 MS	100	77	64	100	400/1,6	120
LCM 200 MS	200	85	64	145	400/1,8	140
LCM 400 MS	400	101	76	145	400/2,2	180
LCM 600 MS	600	127	86	145	400/2,5	220