



M

LCM 200 MD · 400 MD

Chocolate Melting Container
with 2 tanks, stirrer and heated discharge pipe



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

The temperature in both tanks can be regulated individually. The discharge pipes serve as the manual removal of the liquid chocolate. The various heating circuits are switched off according to the fill level by sensors. This prevents overheating due to low fill.

The chocolate melting containers are easily cleaned. The high quality insulation of the tanks keep the energy costs at a minimum.



LCM 400 MD



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Technical Data

LCM
Schokoladenmaschinen

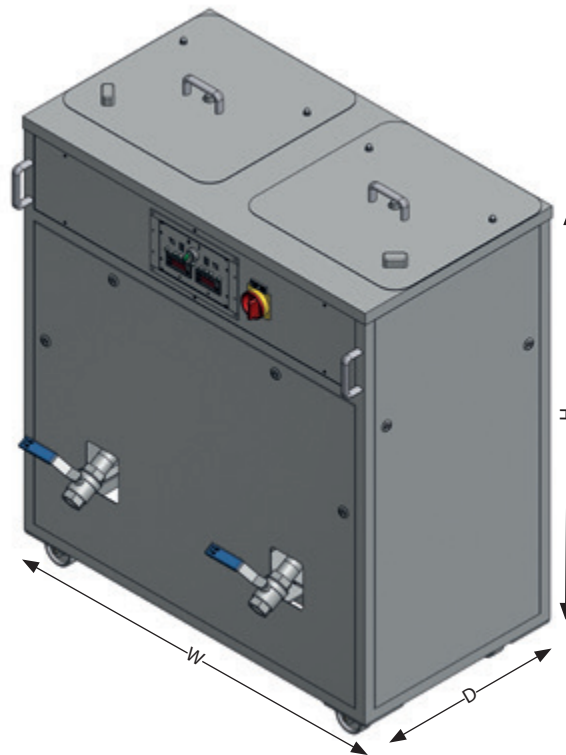


With the LCM MD models, the drive for the stirrer is found under the tank. Therefore, a large opening is created on the top side of the melting container for filling in the chocolate.

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

Slow rotating rigid stirrer, can be removed for cleaning.

Electronic temperature control for the tank with 1/10°C setting.



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
LCM 200 MD	2 x 100	106	68	121	400/2,0	170
LCM 400 MD	2 x 200	123	72	149	400/2,6	210