

FOR YOUR PEACE OF MIND



# Melting Unit

Melts solid products for more efficient production



**Fast, efficient  
and controlled**

## What is a melting unit ?

Packo designs and builds melting units that efficiently melt solid food products such as butter, margarine, fat, chocolate and other meltable products. The product blocks are heated on a grid of stainless steel tubes with a storage tank underneath to catch the melted product.

## Benefits

- › **Compatibility:** Packo manufactures both standard and custom made melting units. We always ensure an optimal integration into your process line.
- › **Productivity:** thanks to the clever design of the tubes in the melting grid, our equipment is able to melt products faster than other equipment.
- › **Efficiency:** the liquid form achieved by melting products results in faster production. In addition, it is easier to dose melted products.
- › **Control:** the storage tank of the melting unit is equipped with a heating jacket making it easy to control and maintain the temperature of the mixing process.

## Technical specifications

Description	Melting Unit
<b>Capacity</b>	<ul style="list-style-type: none"> <li>• Melting capacity: up to 750 kg/h/m<sup>2</sup> (depending on product and water temperature)</li> <li>• Storage tank: 300 and 600 litres (or custom size)</li> </ul>
<b>Materials</b>	<ul style="list-style-type: none"> <li>• Food contact: AISI316L</li> <li>• Other: AISI304</li> </ul>
<b>Insulation</b>	Polyurethane foam (50 mm)
<b>Heating</b>	Hot water
<b>Components</b>	<ul style="list-style-type: none"> <li>• Melting grid (removable) of closely spaced stainless steel tubes.</li> <li>• Storage tank with laser welded heating and insulating jacket</li> <li>• Pivotal lid (gas springs)</li> <li>• Outlet tank with manual tap (ball or butterfly valve)</li> <li>• Electric control cabinet</li> </ul>

## Options

Packo offers the following options for its melting units:

- A closed heating circuit with electric heating including its own controls.
- Temperature sensor in the bottom of the storage tank.
- Level switches for controlling the melting capacity.
- Agitator (removable) to keep the product homogeneous without damaging it.



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