



FAT MELTING UNIT

The FH SCANDINOX fat melting unit is a compact system for melting of solid fat blocks in the margarine, chocolate and other food industries.

Our melting system has been both theoretically and practically tested with the expected performance and are working in many factories worldwide.

SANITARY DESIGN

The melting unit is designed as a sanitary tank positioned horizontally with an internal shell forming both bottom and top. The tank has a dimple jacket on the full bottom and the lower half of the shell.

The unit is insulated with 50 mm mineral wool and fully welded stainless-steel cladding.

A specially designed melting grill for rectangular fat blocks or "pellets" is positioned at the middle of the tank slanting rearwards. The hinged insertion hole/door for the blocks is mounted with gas springs at the tank end and has a safety lock system. All tank instrumentation is positioned in the recess of the lower shell.

FOOD SAFETY

FH SCANDINOX cares about hygiene and food safety. For this particular reason we always ensure a high finishing level. The fat melting tank is manufactured with an internal surface roughness of $Ra < 0.8 \mu m$ where in contact with the product.

All product contacting parts are made of stainless steel EN 1.4404 / AISI 316L. The surface is 2B with smooth ground welding. The melting unit is prepared for CIP cleaning.

INNOVATIVE MELTING GRILL DESIGN

Due to an innovative and unique design of the melting grill and the water circulation tubes inside the melting grill our equipment is able to melt products faster than other equipment. The product to be melted is constantly refreshed. In this way the temperature of the grill can be raised higher than on conventional melting units, without damaging (burning) delicate products. Due to the high heated surface, a high melting capacity is achieved on a minimal surface. The liquid grease thereby gained is kept in the collecting tank below the melting grill at a specified temperature to be used in the respective production process.

The liquid form achieved by melting products results in faster production. In addition, it is easier to dose melted products.

STANDARD MODELS

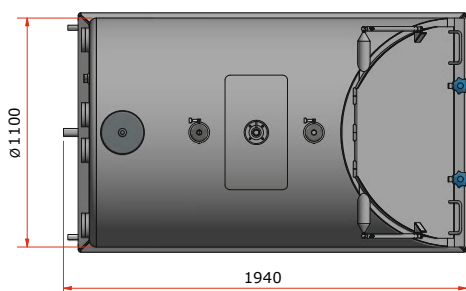
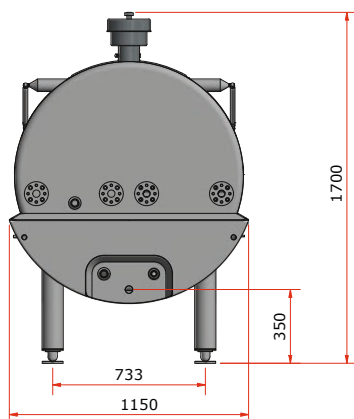
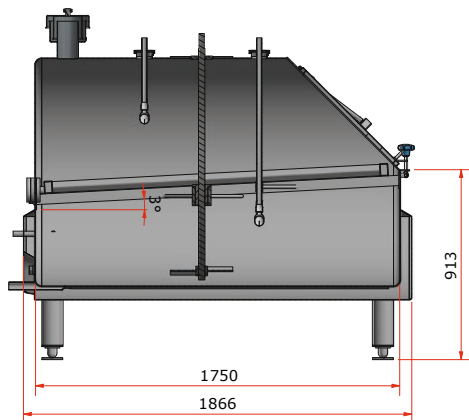
- 750 kg (volume underneath the grill / gross tank volume 1,300 l.)
- 2,000 kg (volume underneath the grill / gross tank volume 5,200 l.)
- 5,000 kg (Volume underneath the grill / gross tank volume 10,800 l.)

PRODUCT APPLICATIONS

- Margarine
- Spreads
- Butter
- Peanut butter
- Chocolate
- Powders

ACCESSORIES

- Agitator
- CIP spray balls
- Load cells (on request)
- Air vent
- Tank instrumentation



MODELS	750	2000	5000
DIMENSIONS: (L X W X H) IN CM (EXCL. AGITATOR. TO ADD APPROX. + 30 CM)	190X110X140	230X190X215	350X210X235
FILLING HEIGHT IN CM	110	110	110
MELTING CAPACITY APPROX. (AT 20°C BLOCK TEMP.)	500 KG/H	1500 KG/H	3500 KG/H
HEATING MEDIA JACKET, HW TEMPERATURE	65°C	65°C	65°C
HEATING MEDIA GRILL, HW TEMPERATURE	90°C	90°C	90°C
PRODUCT DISCHARGE TEMPERATURE	67°C	67°C	67°C
PUMP FLOW CIRCULATION	5M ³ /H	10M ³ /H	22M ³ /H