



# M

## LCM 100 M · 200 M · 400 M · 600 M

Chocolate Melting Container  
with integrated pump



**LCM**  
Schokoladenmaschinen

If you would like to fill a tempering machine with continuous circulation tempering permanently with liquid chocolate, then we recommend the chocolate melting container in the LCM M Series.

This melting container in the LCM M Series is equipped with an integrated pump system by which the LCM machines type AT and ATC can be fully automatically filled with liquid chocolate.

The electronically controlled pump runs independently from the stirrer and is only used when needed.



LCM 400 M

[www.lcm.de](http://www.lcm.de)  
[info@lcm.de](mailto:info@lcm.de)

LCM Schokoladenmaschinen GmbH · Schlierer Straße 61 · D-88287 Grünkraut

Tel.: +49 (0)751 - 295935-0 · Fax: +49 (0)751 - 295935-99



# LCM 100 M · 200 M · 400 M · 600 M

Technical Data



With the LCM M 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.

Shut-off valve in the pipe system in front of the pump for service work.



	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
<b>LCM 100 M</b>	100	98	66	146	400/2,5	150
<b>LCM 200 M</b>	200	103	66	146	400/2,7	190
<b>LCM 400 M</b>	400	113	80	160	400/3,0	190
<b>LCM 600 M</b>	600	127	90	160	400/3,3	240