



M

LCM 50 MS · 100 MS · 200 MS · 400 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 50 MS



LCM 100 MS



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Technical Data

LCM
Schokoladenmaschinen

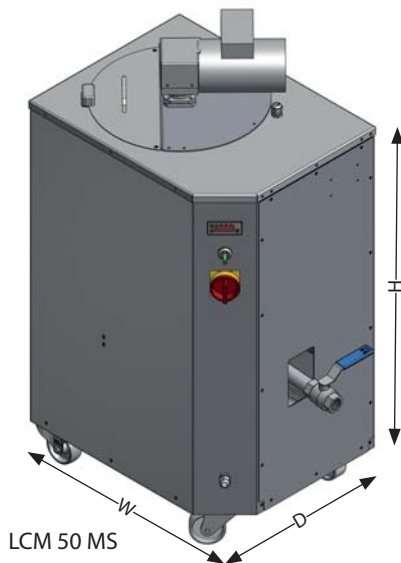


The drive for the stirrer on the LCM 100-400 MS models is found under the tank. Therefore, a large opening is created on the top side of the melting container for filling in the chocolate.

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

Slow rotating rigid stirrer, can be removed for cleaning.

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



LCM 50 MS



LCM 100-400 MS

	Capacity [kg]	Width [cm]	Depth [cm]	Height [cm]	el. connection [V/kW]	Empty weight [kg]
LCM 50 MS	50	72	47	112	230/0,6	70
LCM 100 MS	100	84	72	111	400/1,6	120
LCM 200 MS	200	85	72	146	400/1,8	140
LCM 400 MS	400	101	86	159	400/2,2	180