



MELTING TANKS K - SERIES



New from FBM in 2013 is the K-series of compact, easily movable melters with capacities ranging from 50–200kg.

The K-series incorporates as optional the proven pump and auger system found in all FBM tempering machines making it easy to pump chocolate out of the working bowl wherever it's needed. The rotatable spout can be positioned over the working bowl of the tempering machine (or into a storage or other container) and chocolate pumped using a foot pedal. The pump automatically reverses to empty the pipe of chocolate to keep it clear.

In addition to the new K-series, FBM offers the TK-series of larger capacity melting tanks using double-wall bain-marie construction.

A complete range of accessories is available to integrate FBM melting tanks with tempering and enrobing machines, and other applications, as well as tanks that are *completely customized and tailored to specific customer requirement*

STANDARD FEATURES:

K-series, TK-series: Digital controls with automatic temperature regulation and manual unloading.

K-series: Heating method: thermo-resistive wire.

TK-series: Heating method: bain-marie (water+glycol).

SPECIFICATIONS:

Capacity: 50kg~200kg

Dimensions: Varies

Installed power: Varies