



# Butter-Fat dissolver Fettpro



## Basic technical information

<b>Tank volume:</b>	500 litres
<b>Storage capacity:</b>	350 litres
<b>Tank dimension:</b>	Ø 1,000 mm
<b>Storage commodity:</b>	butter, margarine, fat
<b>Construction material:</b>	stainless steel AISI 316
<b>Agitator:</b>	3.0 kW
<b>Heating:</b>	electric or hot water
<b>Water inlet:</b>	hot water
<b>Discharge type:</b>	pump for pipeline (insulated, heated)
<b>Discharge capacity:</b>	10 litres/min. (3/4")
<b>Load control:</b>	with 4 pcs. load cells
<b>Automatic cleaning:</b>	360° rotating pressure nozzle
<b>Electric control:</b>	attached to device or external
<b>Discharge control:</b>	with dosing counter and backcontrol (extra offer item)

## Intended use

Dissolving butter, vegetable fat, storage and automatic dosing of butter and fats.

## General function

The raw material is manually added to the tempered tank. Subsequently, the lid must be closed and the tank automatically starts the dissolving process. Weighing and control of all inputs and discharges by built-in load cells. Automatic cleaning via rotating spray nozzles and cleaning agents with hot and cold water, all pipes are also flushed with hot cleaning solution. The piping is also tempered by an accompanying heating.

## Design

All parts made of stainless steel AISI 316, tank lid with safety switch. Insulation and heating of the tank and the pipelines are the standard.

