

Chocolate Holding Tank

Operation Manual

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I. Products names:

Product name: Chocolate holding tank

II. Applications:

- 1) To make chocolate mass rub, puff, mix, emulsification, then to make different granules in the chocolate mass change notably in shape and volume. The machine is used to make different kinds of materials more evenly, to reduce the moisture in the mass, to improve the color, smell and taste of chocolate.
- 2) To store quantitative chocolate mass in order to fit successive production.

III. Main technical parameters :

Model Project	100	200	300	500	1000	1500-5000
Maximum capacity(L)	100	200	300	500	1000	1500-5000
Main Axle Rotating Speed(rpm)	22.5	22.5	20	22.5	22.5	22.5
Main motor power(kw)	0.75	0.75	0.75	1.1	1.5	1.5-5
Electrical heating power(kw)	2.5	3	5	5	7.5	7.5-15
Weight(kg)	200	230	290	515	785	1010-3000
Outside dimensions(mm)	$\phi 750 \times 700$	$\Phi 920 \times 980$	$\phi 830 * 1150$	$\phi 1035 \times 1480$	$\phi 1250 \times 1700$	$\phi 1400 \times 1800$ - $\phi 2000 \times 2500$

IV. Main structure and work theory

- 1) The jacket around the tank is passed by warm water. There is an overflow pipe in the upper part of the machine.

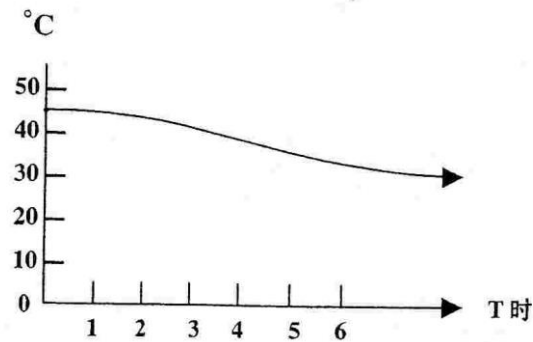
- 2) The Mixer is fixed in the middle of the tank, and vanes work around the axis. The mixer circumrotates flatly by reducer via chain bole axis. The vanes can roll, mix and prevent the sugar from dividing from the oil in the chocolate mass.
- 3) The mixer can decrease the viscosity of the chocolate mass obviously and improve the fluidity of the mass by circumrotating and the change of the water temperature. A little water in the chocolate mass can be emulsification and vaporized so that the chocolate mass will change successively. For this reason, keeping heat can make the color of the chocolate more lovely, and taste more full-bodied.
- 4) Below the tank there is an electronic heating tube, it can adjust the temperature automatically.

V. Operation and use:

- 5) Before operation, make sure that there is water in the jacket, and the water gauge must be seen clearly or water flow from the overflow pipe.
- 6) Before using the machine for the first time, the tank must be washed by water. Only after the water is vaporized completely, then the chocolate can be put into.
- 7) The temperature of the water in the distance sleeve should be set up at 38-40°C by the temperature controller.
- 8) After put the chocolate mass into the tank, you should turn on the mixer immediately.

- 9) If you use steam, you can join the steam tie-in, and make sure the pressure below 2 kg.

Drawing 1: Speed rate of the refrigeration of the chocolate mass.



VI. Maintaining and repairing

1. The butter in the reducer and electromotor should be replaced after 5000 hours of work.
2. If the mass stored in the tank frozen, you should firstly heating it until it melts, only after that the machine can be operate.
3. The cover preventing dust must be closed well.
4. If the vanes rub walls inside the tank, you should examine if the tightening pin is loosen.
5. You should use esculent oil to clean the tank and mixer .buck and boiling water can't be used.
6. If the vanes can't rotate smoothly, you should examine if the shaft sleeve is displaced or seized.
7. If the machine is no use for a long time, the water in jacket must be released up.

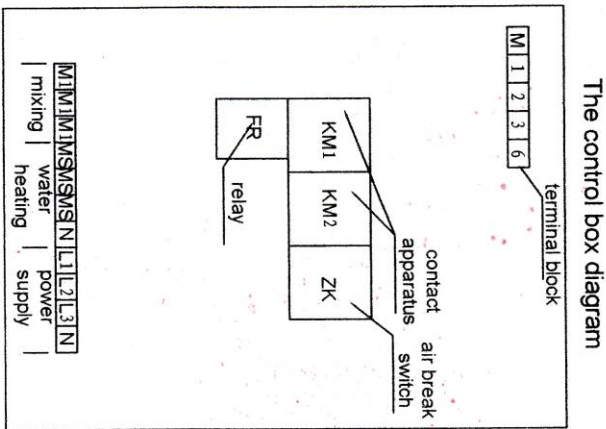
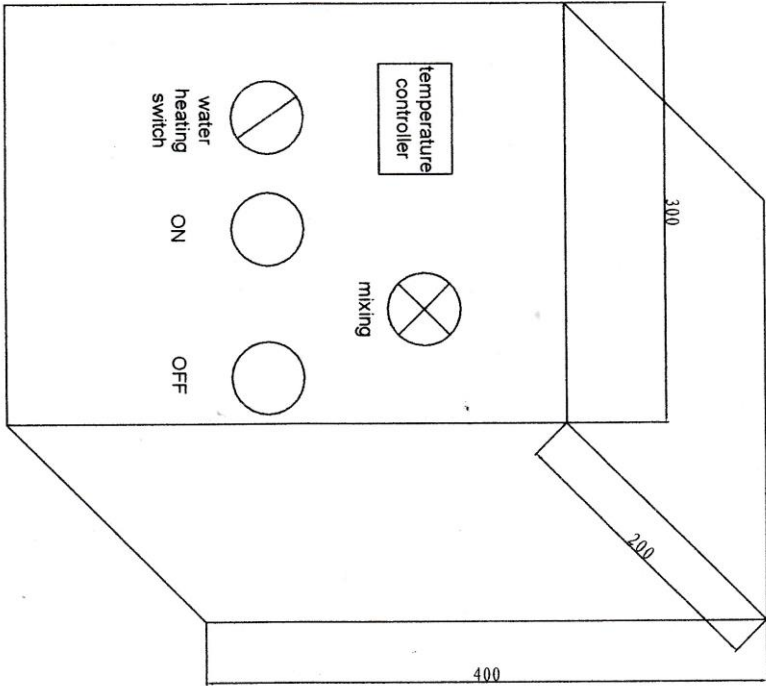
VII. Installation

- (1) The base is flat, so you don't need to use foot screw.
- (2) Electrical wires, steam tubes and water tubes should be set along walls.
- (3) The black wire inside must be connected with the ground wire.

Referring to the electrical control box drawing. The Wire diameter should be 2.5mm^2 if the tank is less than 1000L.

Attention: the voltage of electric heater, AC contactor, wires, indicator light and the loop of the temperature controller is all 220V.

- (4) Enough rooms should be left for the operators in front of the entrance of chocolate mass .
- (5) The every parts of the holding tank can refer to the drawing of Parts of the holding tank.



设计	日期	审核	日期	批准	日期	更改文件号	图样标记	比例	第 页
制图		校核		标准					共 页
工艺		校对		审核			SUZHOU GOLDEN	EAGLE	

Electric control box drawing

