



## CHOCOLATE AND FONDANT KETTLES

The Baynflax Cambridge range of Chocolate and Fondant Kettles for use by Bakers and Confectioners. Both types of Kettles are available in a range of sizes from 135kg through to 450kg capacity. Chocolate Kettles are designed to either

melt chocolate particles or to condition chocolate mass. Fondant Kettles are designed for melting stock fondant, blending additional ingredients and holding under controlled temperature conditions whilst agitating the mass.



### **CAPACITY**

135kg, 225kg, 270kg, 315kg, 450kg and 1000kg maximum capacity.

### **DUTY**

All Kettles are provided with a bottom entry motorised gear reduction drive rated for 24 hour continuous operation at an agitator speed in the region of 13 rpm.

### **CONSTRUCTION**

Manufactured with a stainless steel pan, agitator and jacket.

### **HEATING**

Automatic temperature control is provided through electric heaters in the water jacket.

### **PROCESSES**

Chocolate Kettles are provided with surface scrapers whilst Fondant Kettles have planetary agitators.

### **CONFIGURATION**

Machine or wall mounted control panel. Hand emptying valve fitted to Kettle front. Optional handing and pumped outlet.



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## GENERAL

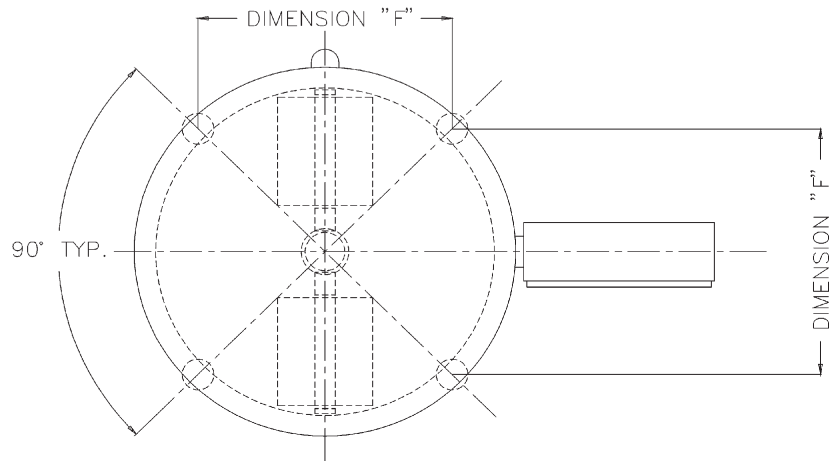
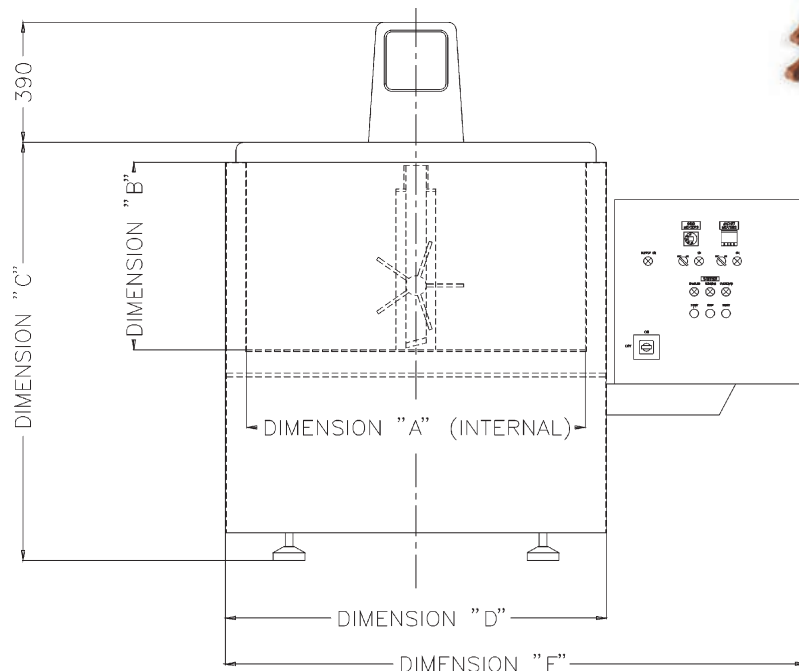
All Kettles are provided with bottom entry drives and overload protection by means of a power monitor. Optional pumped outlets can be provided and Kettles handed to suit site location. All Kettles are provided with panel mounted temperature controller and a hand emptying valve.

## FONDANT

Planetary agitators provide thorough blending of fondant mass and ensure that both the bottom and the walls of the kettle are agitated. Ingredient entry is through a special lid extension to ensure operator safety. Reverse inching facilities are provided as standard.

## CHOCOLATE

Scraped wall for better heat transfer. Ingredient entry through hinged lid with automatic stop/start of the Kettle. Block melting grids available. Suitable for melting or batch tempering. Start up inhibited until operating temperature is reached. Optional pumped outlet if required.



CAPACITY	A	B	C	D	E	F	DRIVE	HEATERS
135kg	794	334	1174	933	1338	614	0.75kw	3 x 2 kw
225kg	781	455	1295	919	1324	614	1.1kw	3 x 2 kw
270kg	781	555	1395	919	1324	614	1.1kw	3 x 2 kw
315kg	781	655	1495	919	1324	614	1.1kw	3 x 3 kw
450kg	1065	525	1365	1204	1609	808	1.5kw	3 x 3 kw