

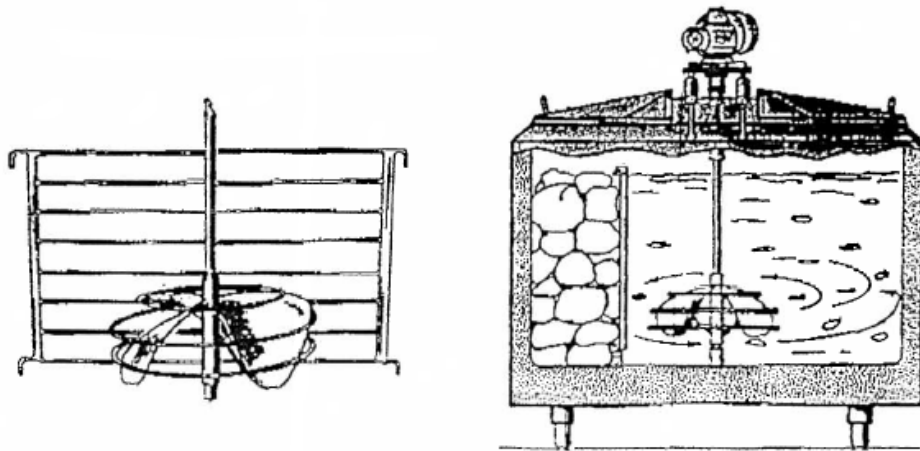


PRODUCT MELTER

Designed for melting butter, margarine, shortening, or other solid fats.

There are some applications where a traditional agitator cannot be used. An example of this is in a processor to melt butter and other solid fats. In this application a grid is used to segregate the fat chunks which would interfere with the agitator blades. A small diameter agitator with large profile blades is used in this application.

The three blade agitator can also be used in other applications where gentle, relatively low velocity of product movement is desired.



LOW SPEED EFFICIENT AGITATION SYSTEM

- Broad “paddle” like blades agitate and circulate the product rather than to drive it in the straight line flow of a true propeller
- Agitator blades are protected and reinforced against damage by solid fat chunks
- Greater mixing action at low rpm. Agitator is 18 or 22 inches in diameter and driven at 63 RPM
- Direct drive agitator shaft is driven direct from the drive shaft of the gearmotor
- Agitator shaft enters at the center of the processor at a slight angle, putting the blade off-center
- Used in conjunction with a removable grid which divides the processor into two “compartments”
Solid fats are dropped behind the grid and side opposite the agitator
- Hot water recirculated heating system is used for accurate heating medium temperature control. Required to keep from overheating and discoloring melted fat.
- Agitator circulates melted fat over solid chunks, accelerating the rate of melting