

200 Lb / 90 Kg Chocolate Conditioner



High-Precision Chocolate Conditioner



Melter and Holding Tank for Small-Batch Chocolate Production

Achieve perfectly conditioned chocolate with our precision-engineered 200 Lb Chocolate Conditioner, tailored specifically for artisan chocolatiers. Designed to enhance efficiency while maintaining the highest quality, this unit features advanced temperature controls and a scraper-equipped agitator to ensure professional-grade results. Savage Bros chocolate tanks are ideal for scaling your operations with confidence and ease.

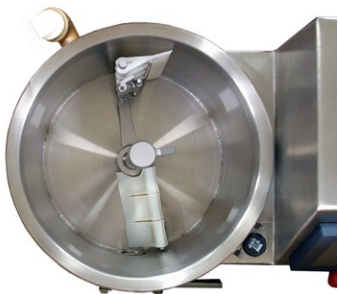
The Savage Bros 200 lb Chocolate Conditioner features two temperature set points: Melt and Use. The Melt Set Point allows you to efficiently melt chocolate over a precise period of time, while the Use Set Point maintains the perfect temperature for holding and working with chocolate.

KEY FEATURES

- 1 All stainless steel double-wall jacketed tank construction
- 2 Water-jacketed guillotine valve for an easy and controlled product draw off
- 3 Removable bottom-driven agitator for superior mixing action and easy access to product zones for faster and thorough cleaning
- 4 PLC touchscreen control for seamless programming of melting and agitator cycles
- 5 Senses and displays water jacket temperatures
- 6 Removable stainless steel lid with lid-off agitator safety stop
- 7 Includes a sanitary port to add optional pump
- 8 Includes casters for mobility

PRODUCT SPECIFICATIONS

Dimensions	29.6" width x 30.9" depth x 61.3" height
Body	Stainless steel
Voltage	120VAC
Electrical	1-Phase / 60Hz / 16 Amps
Power Cord Length	8 ft
Weight of Unit	320 lbs
Warranty	1 year limited product warranty



Removable agitator with bottom and sidewall scraping action



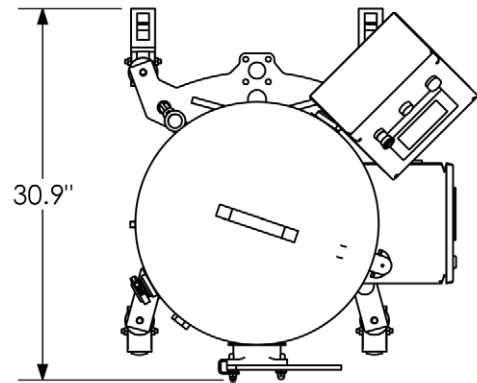
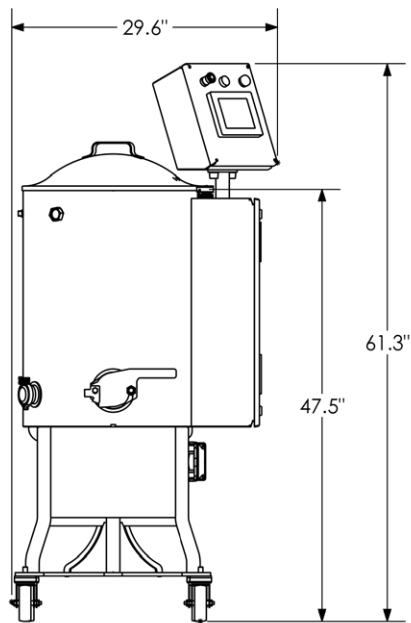
Intuitive touchscreen display

OPTIONAL RELATED PRODUCTS & ACCESSORIES

- Integrated Transfer Pump
- Integrated Depositing Pump
- Vibrating Table

MADE
IN USA

DIMENSIONAL DRAWINGS



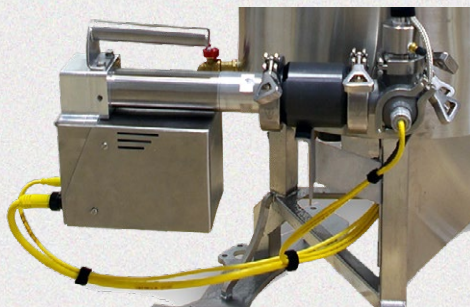
Not included in the 200 Lb / 50 Kg Chocolate Conditioner Pricing

OPTIONAL



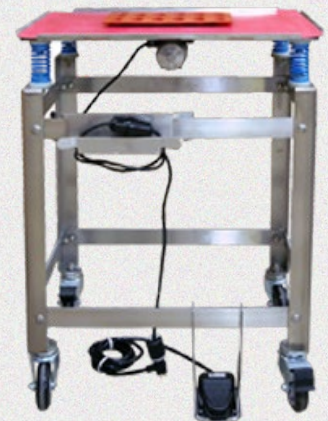
Integrated Transfer Pump

For continuous pump transfer operation, use the Savage Bros Integrated Transfer Pump. The control module is integrated into the PLC Touchscreen of the Chocolate Conditioner. It features an adjustable deposit amount, up to 6 oz per stroke, 6 LB chocolate transfer per minute.



Integrated Depositing Pump

For molding applications, use the Savage Bros Integrated Depositing Pump for precise, mess-free deposits—eliminating the hassle of traditional flood molding.



Vibrating Table

The Savage Bros Vibrating Table is designed to work seamlessly with all types of molds and baking trays, ensuring a smooth finish by eliminating voids and air bubbles in your molded products.