

GAMI Melting Tanks

- The melting tanks are suitable for melting and maintaining fluid large quantities of chocolate
- An agitator inside the bowl keeps the chocolate fluid and evened
- Heating is achieved by bain-marie and controlled by a thermo regulator
- The tank can be equipped with a auger for transferring the chocolate to other machines via heated pipe
- 220V/60Hz/3Phase or Single Phase *Specify*



TS50 **\$8,500**
TS50C **\$10,970**

TS100C **\$12,670**

TS120 **\$11,950**
TS120C **\$15,370**

TS250 **\$16,950**
TS250C **\$20,670**

TS300 **\$19,950**
TS300C **\$23,870**

TS400 **\$25,000**
TS400C **\$30,370**

Options:

- Chocolate Recirculation **\$1,900.00**
- Removable Auger **\$2,300.00**



Level Sensor - \$1,350.00
- To be placed over the tempering machine bowl so you can continuously temper chocolate



Heated Transfer Pipe - \$2,500 (based on previous system)
- Double walled, water jacked heated pipe to transfer product to the tempering machine or enrobing machine



GENERAL TERMS AND CONDITIONS

Delivery Date	<i>Will advise</i>
Freight	<i>FOB Twinsburg, OH</i>
On-site Transport/Rigging	<i>Excluded</i>
Installation and Commissioning	<i>Excluded</i>
Payment Terms	<i>50% Down Payment to Place Order 50% Before Shipping</i>
Warranty	<i>12 months parts/90 days labor</i>
Offer Vailidity	<i>30 days</i>
Electrical Power Supply	<i>220V/60Hz/3Phase or Single Phase</i>