

Melting unit

Inline- or batch melting

heat it
melt it
hold it

enjoy it!



Melting unit

For melting chocolate, fat and powde

- ✓ Continuous renewal of product
- ✓ Large heat transfer surface because of unique melting grid
- ✓ Both manual as CIP cleaning possible
- ✓ Melting capacity up to 2,000kg/h per machine



For inline- or batch melting of products, Gpi designs and produces industrial melting units. The melting unit is capable to melt 100 up to 2,000kg/h of various products. They handle more than just chocolate, fat blocks, margarine or butter and are also perfectly suited for pellets.

The melting units range from 0.5m² (5,4ft²) up to 4.5m² (48,4ft²) of melting surface.

Options and applications

The melting units are available in several sizes. Next to that we can offer different options.

Get in contact to hear all the possibilities.

Models

	MU50	MU100	MU150	MU250	MU350	MU450
Melting surface	0.5m ² (5,4ft ²)	1.0 ² (10,7ft ²)	1.5m ² (16,1ft ²)	2.5m ² (26,9ft ²)	3.5m ² (37,7ft ²)	4.5m ² (48,4ft ²)

Options

- Including agitator to keep molten product homogeneous
- Integrated control panel
- Manual or automatic valves
- Measuring instruments
- CIP cleaning
- Different types of insulated hoods
- Extra stand-alone heating unit for optimally melted product
- Various types of stainless steel possible (304, 316L)
- Pump with heating jacket

Products

- Chocolate
- Various fat blocks (e.g. cacao butter, palm and animal fat)
- Butter/margarine
- Palmstearine
- Plant based fats (e.g. coconut fat)
- Fat flakes
- Waxes



Unique melting grid design

Thanks to the special melting grid, manufactured on an automatic Tig/plasma welding bench, the product to be melted is constantly refreshed. In this way the temperature of the grid can be raised higher than on conventional melting units, without damaging (burning) delicate products. Due to the high heated surface, a high melting capacity is achieved on a minimal surface.

Hygienic design

The tilting design allows easy inspection and cleaning of the melting unit buffer section and the underside of the agitator. In addition, any maintenance can be done on the agitator and CIP balls (if present).

Also, the melting grid is on a slope, so the blocks slide backwards without pushing them manually.



Customize to your wishes

We understand that a standard melting unit might not meet your wishes. That is why our melting units can be equipped with a large number of options, so that we can be sure that the melting unit fits best with your product and process.



Test the melting unit with your own product

At Gpi you can test our melting units with your own product to see how well they perform. This way you will know it works for your needs.

Wondering if our melting unit is the right fit for your product? Contact us – we will be happy to show you what it can do.



Any questions about our melting unit? We are happy to help!

Goudkade 8
2802 AA Gouda
The Netherlands

T +31 (0)182 513644
E info@gpi-pt.com

