

A&B PROCESS SYSTEMS

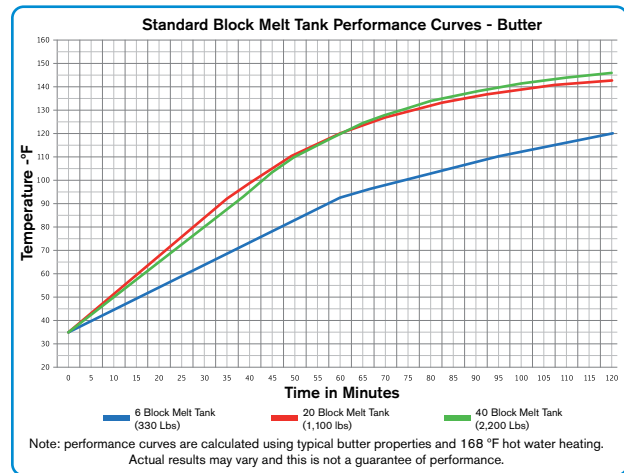
READYGo™ MELT



Standard Block Melt Systems

Block Melt Systems are frequently used in the food, dairy, confectionery, pharmaceutical and cosmetic industries to melt butter, lard, chocolate, waxes, gums and other solid products and retain them in a liquid state.

Our Block Melt System includes a melt tank, heating unit and control panel. The tank has heated melt grate(s) and dimple heat transfer surface on the tank sidewall and bottom. The (20) Block and (40) block melt tanks also include agitators. Agitation provides product movement to avoid overheating, eliminate cold spots and the turbulence provided by the agitator enhances heat transfer efficiency and ensures that solids falling through the grate are fully melted. Our rectangular tank design maximizes grate efficiency and eliminates the need for baffles in the agitated tank models.



Standard Sizes

| BLOCK CAPACITY | WORKING VOLUME | NUMBER OF MELT GRATES | AGITATION | APPROXIMATE SKID DIMENSIONS |
|----------------|----------------|-----------------------|-----------------------|-----------------------------|
| 6 | 60 Gallons | 1 | None | 48" W x 96" L x 104" H |
| 20 | 210 Gallons | 2 | (1) Turbine Agitator | 84" W x 144" L x 104" H |
| 40 | 1000 Gallons | 4 | (2) Turbine Agitators | 84" W x 230" L x 104" H |

Note: Block capacity is based upon the size of a standard 55# block of butter (11.6" W x 15.6" L x 10" H)

Standard Features

- Material of construction – 316L stainless steel
- Material finish - #4 (30 Ra max) interior and exterior finish
- Large access openings for loading products in block form onto the melt grates
- Hinged doors with lift assist
- Tank uses hot water circulation for constant hold temperature
- Temperature probe on the tank for product temperature monitoring
- Separate controls for melting grate and tank heating jacket
- Temperature control valves to maintain set heat points to avoid overheating or burning
- Programed safety interlocks for low level product warnings
- 20 Operator buildable recipes allow recipe naming and product temperature selection
- Minimal utility hook-ups
 - Steam utility service (80 PSIG) with condensate return, or electric (480V 3 phase power) with NEMA 4 enclosure, for heating
 - Makeup water connection (60 PSI potable/city water)
- Additional Features on the (20) and (40) block models:
 - Turbine agitation
 - (1) CIP spray ball double stacked assembly per grate



COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



JBT LIQUID FOODS

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