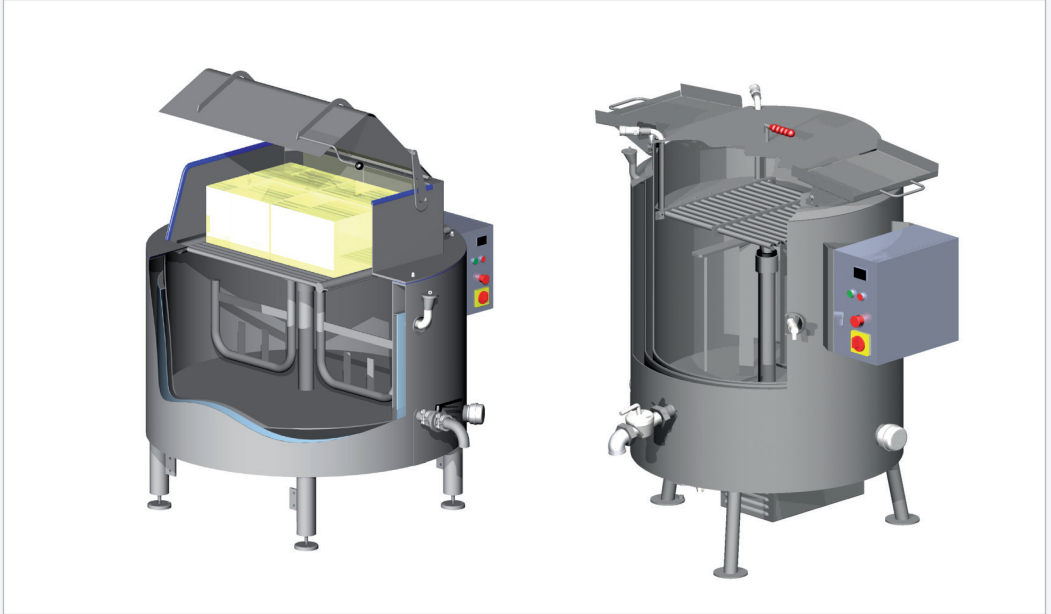


- w** Ideal for melting solid fats into a liquid form.
- w** Unattended melting – low cost operation.



The **Winkworth** Melter reduces the time from cold to useable melted product. It efficiently allows unattended melting to achieve a consistent condition and hence is a low cost solution to pre-conditioning block products for onward processing.

**Winkworth** MV mixers are used in a wide range of industries and applications including:

Lards	Chocolates	Margarines	Cocoa
Butter	Waxes	Ghee	Rework
Reclaims	Gums	Sugar solutions	Paraffin waxes
Candle waxes	Vegetable oils - Heating		

Winkworth Machinery Ltd  
Mixer House  
Stroudley Road, Basingstoke  
Hampshire RG24 8FW



**Mixing all ways**

- w Highly efficient, fast block melting with no 'burn on' – no splash.
- w Continuous agitation for homogenous condition.

Features	Std	Option	Sizes
Fabricated in stainless steel	✓		100 to 200 litre Others upon request
Unattended melting – low cost operation	✓		
Electronically heated jacket	✓		
Under driven stirrer	✓		
Hygienic design – easy clean	✓		
Jacket water temperature control	✓		
Lightweight removable lid	✓		
Pivoting, ribbed and ergonomic loading trays		●	
Jacket water level sensor		●	
Cross vessel melt bars		●	
Melt bar water system		●	
Various discharge outlets		●	
Safe – low hazard – oil or steam heating		●	

At **Winkworth** we design each machine to suit your specific needs. The abbreviated option chart (above) is a guide to assist with developing the specification of your machine. To get your project started please call our sales team who will be delighted to help you.



**Winkworth** are application specialists in the complex and challenging world of mixing. Since 1924, years of experience, knowledge and client feedback have enabled **Winkworth** to design and manufacture bespoke mixing machinery for almost every mixing need.

**Winkworth's** current range includes the expertise and products originating from BPT Skerman and Premier Colloid Mills. For high shear in-line mixing we offer Ystral products and for low shear we have the Lindor "gentle touch" rotary drum blenders.

This complements the extensive range of proprietary mixer designs which are extensively used across all industries for mixing stiff gums, pastes, powders, liquids, etc, most of which are available at our Mixing Test Centre at our Basingstoke HQ.