



## Melt Vessel 'MV'

**Ideal for melting block solids into a liquid form**



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**Mixing all ways**

A blue graphic element consisting of two curved lines that form a partial circle, positioned to the right of the 'Mixing all ways' text.

## Standard Features:

The standard range of Winkworth 'MV' Melt Vessels incorporates many features which makes this vessel an excellent choice for melting block products.

- Lightweight hinged or lift-off lid for heat insulation & product protection.
- Optional hinged loading trays for block products.
- Ergonomic loading from both sides.
- Gravity melt and gate stirring.
- Stand alone, unattended block melting—labour efficient.
- Melted product off-take whilst new melt in progress.
- Low Hazard—Safe Machine—Ergonomic design.
- Easy Clean.
- Temperature range—client defined. Immersion heated.
- Jacket water level sensor.
- Oil heating options above 90 degrees Celsius.
- Simple/easy to use controls.
- Controlled & safe discharge.
- Motor/gearbox cover to prevent water ingress.



### Choosing a melter couldn't be easier:

Currently available in 100 and 200 litre batch sizes. Other sizes on request.

Discuss your requirements with our engineers and designers to ensure the machine you buy will fulfil your requirements

**MV200**

## Options:

**Produce Melted** Solid blocks of fat such as butter, vegetable shortening, cocoa butter and margarine. The MV provides improved fat melting at low temperatures and so minimises fat degradation, in particular rancidity, and can preserve functionality in many cases.



**All sizes** can be designed and manufactured to suit special purposes.

**Stainless steel** construction for all parts in contact with the product is a speciality. The finish, internal and external, can be polished, glass beaded or left as mill finish.

**Other special features** such as loading step alternative, loading and discharge heights etc can be specified when required.

**Inlets** Top grid can be independently heated via oil or water.

**Control panels** are included and are simple to operate but can be designed to incorporate any additional instrumentation that is required such as temperature indication and control, HMI and data logging.



Precise temperature controlled warming and greater high surface area contact through cross bars allow solid blocks of Butter, Margarine, fat etc. to be gravity melted into a preconditioned heated vessel.

The vessel incorporates a gate stirrer for agitation to enhance heat transfer, and ensures a homogenous temperature and condition is achieved for onward processing, a simple discharge outlet valve is fitted.



## MV Mixer 3D Design Image



### Standard Features:

- Fabricated in stainless steel
- Unattended melting — low cost operation
- Cross vessel heated melt bars
- Lightweight removable or hinged lid
- Hygienic design — easy clean
- Jacket water temperature control

### Optional Features:

- Jacket water level sensor
- Melt bar water heating system
- Various discharge outlets
- Safe — low hazard — oil or steam heating vessel
- Pivoting, ribbed and ergonomic block loading trays

At Winkworth we design each machine to suit your specific needs. The above information is a guide used to assist developing your machines needs. To get your project started, please call our experienced sales team and we will be delighted to help you.

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