



# FAT TANKS

Cylindrical tank in stainless steel AISI 304, with tapered bottom and lower double-jacket for the circulation of heating liquid.

ELECTRIC RESISTANCES WITH FULL SET OF HEAT DETECTOR AND AGITATOR

FAT CUTTING KNIFE AND SUPPORT COIL LOCATED INSIDE OF TANK

FOUR SUPPORT LEGS IN STAINLESS STEEL

COMPLETE DISCHARGE WITH MANUALLY DRIVEN DN 40 VALVE



**FAT TANKS**



[www.cepisilos.com](http://www.cepisilos.com)

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**cepisilos**



1, 2 Dissolving tank with heated bottom 3 Pompa 4 Heated coil 5 Boiler 6 Heated product



**FOOD INDUSTRY**



**APPLICATIONS** Confectionery



Conform to current EU security standards  
Certified with the University of Bologna



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**TECHNOLOGIES**

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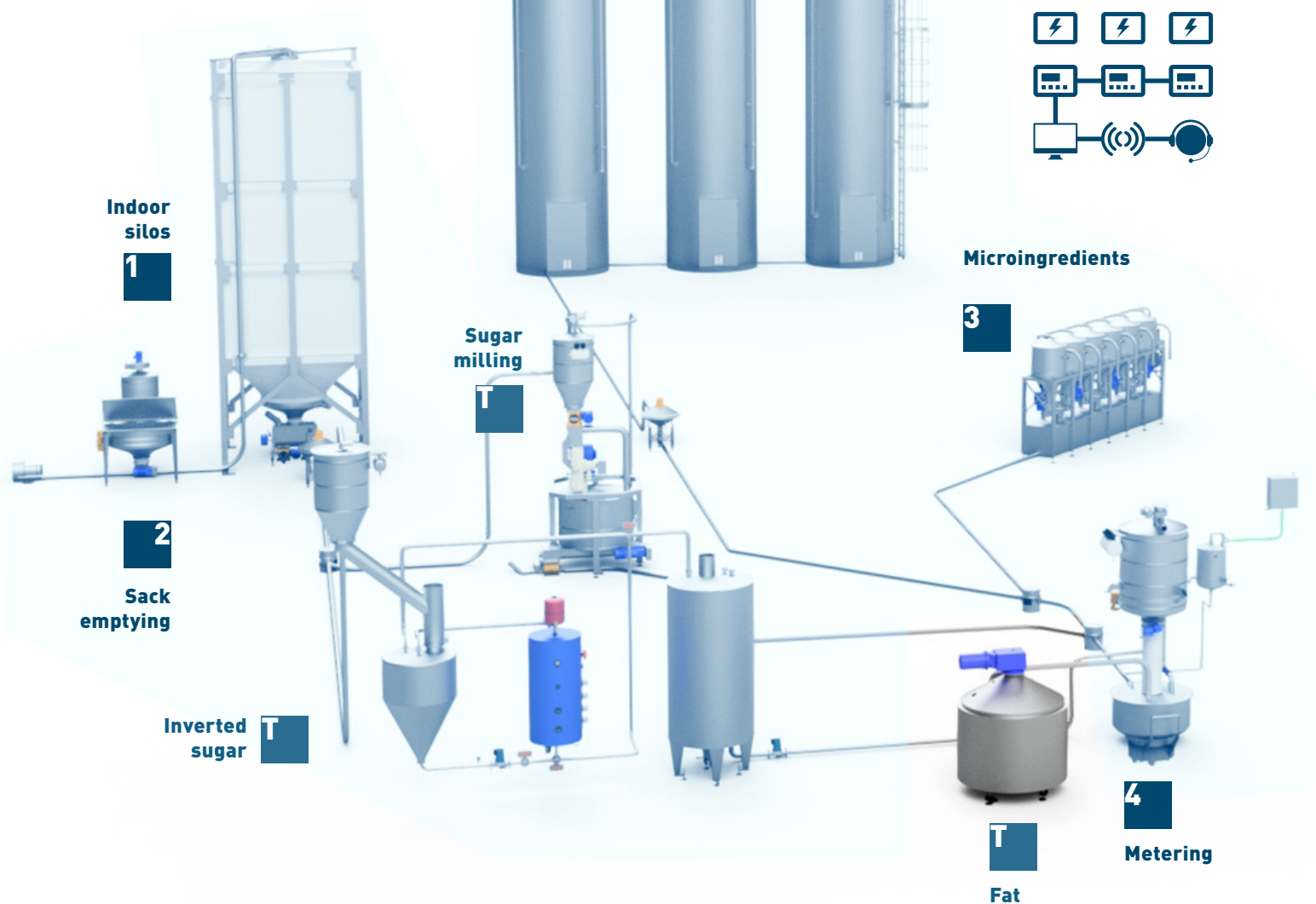


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**Fat tank** in turn-key system for the storage, transport and dosage of raw materials

## EXAMPLE (CONFECTIONERY)



-  **1** Bulk ingredient storage
-  **2** Minor ingredient storage
-  **3** Micro ingredient storage

-  **4** Metering
-  **A** Automation
-  **T** Technologies



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