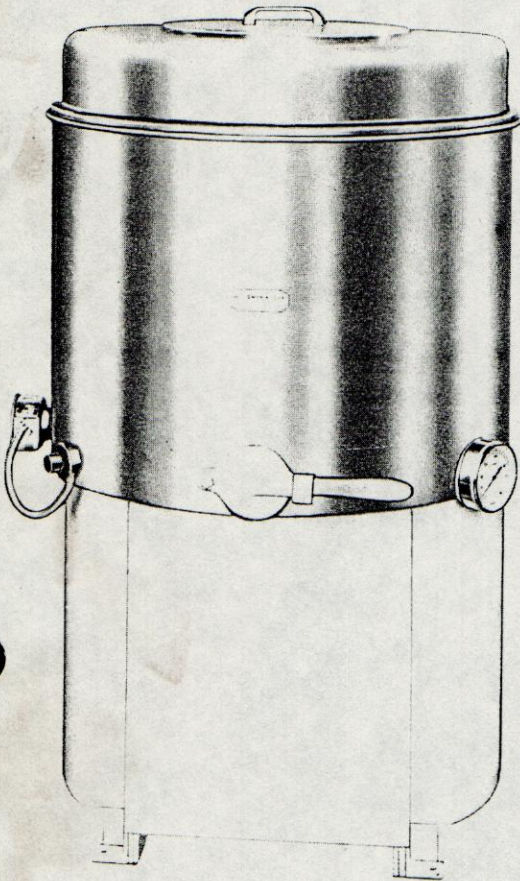


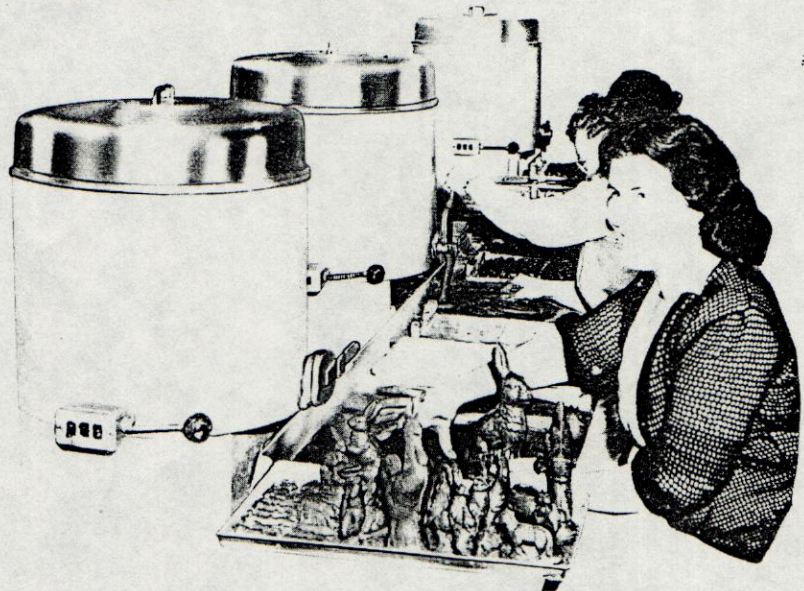
SMITH

Chocolate Melting and Tempering Kettle for

- HAND DIPPING
- ENROBER OPERATION
- MOULDING—HOLLOW OR SOLID



View showing SMITH kettles
feeding coating to hand dippers.



ELECTRICALLY HEATED AND THERMOSTATICALLY CONTROLLED

This feature eliminates all guess work as the coating can be maintained at any desired temperature.

Speeds up hand-dipping as coating is given dippers at proper temperature. This eliminates lost time in "hand conditioning" of chocolate.

AVAILABLE IN 50, 100, 250, 375 and 500 LB. SIZES

W. C. SMITH & SONS, INC.

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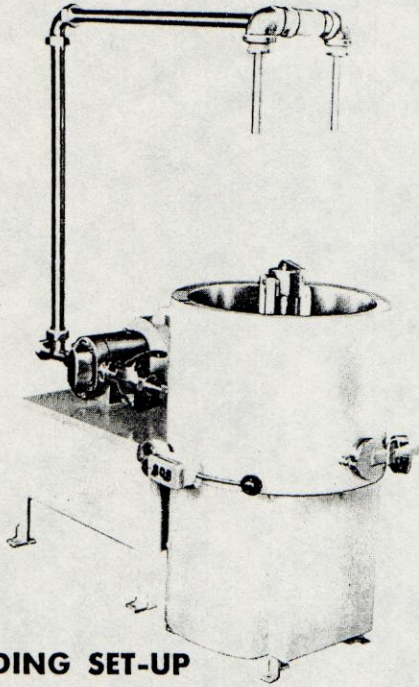
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ENROBER OPERATION



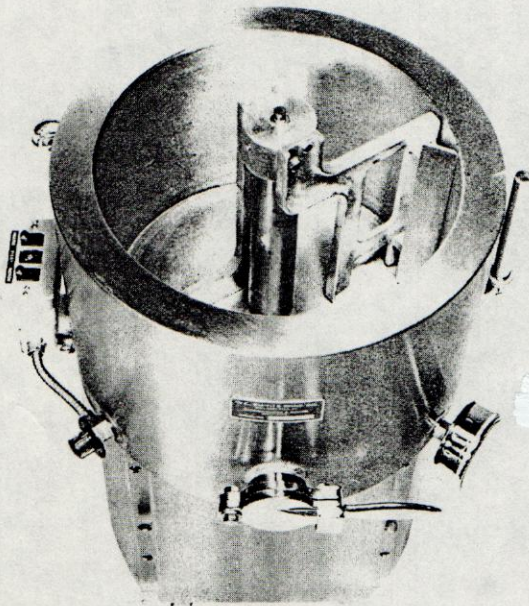
MOULDING SET-UP

Speeds up moulding operation. Sanitary pump circulates tempered coating through heated pipes directly into moulds. All piping and pump are stainless steel. Easily dissembled for cleaning, no tools necessary.

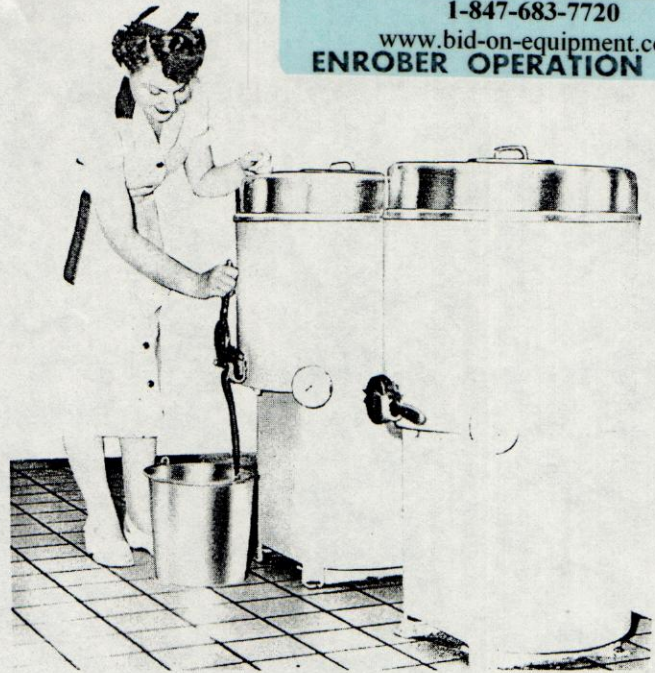
Interchangeable outlet nozzles for any rate of flow— $\frac{3}{8}$ " diameter nozzle and up.

Continuous flow—Overflow is returned direct to kettle.

Pumping attachment easily disconnected. Kettle can then be used as standard melting and tempering kettle for hand-dipping or enrober operation.



Tank interior view shows design of agitator with removable side scraper bar. Note accessibility for easy cleaning.



Facilitates enrober operation. The slow, steady agitation of the chocolate produces a very smooth and well mixed coating which is necessary for machine dipping.

Thermostatic control keeps coating to correct temperature at all times.

Coating can be held at correct enrobing temperature even overnight.

Sanitary design permits full bottom drainage.

MECHANICAL FEATURES

Heavy all steel construction.

No opening gearing. Silent operation.

Ball bearing motor. "V" belt drive to a sealed-in-oil gear box.

All mechanism below kettle, fully enclosed. Permits full and easy access to chocolate tank and prevents grease or oil from getting into chocolate.

Master electrical control box with switches for heater and agitator. Pilot light tells when heat is on. Operates on 110 or 220 current.

MADE IN FIVE SIZES

50 lb. capacity. 18" dia. x 30" high. $\frac{1}{4}$ h.p. motor. 500 watt heater. Approximate weight, 200 lbs.

100 lb. capacity. 21" dia. x 34" high. $\frac{1}{3}$ h.p. motor. 600 watt heater. Approximate weight, 275 lbs.

250 lb. capacity. 26" dia. x 40" high. $\frac{1}{3}$ h.p. motor. 1000 watt heater. Approximate weight, 400 lbs.

375 lb. capacity. 33" dia. x 44" high. $\frac{1}{2}$ h.p. motor. 2000 watt heater. Approximate weight, 550 lbs.

500 lb. capacity. 33" dia. x 50" high. $\frac{3}{4}$ h.p. motor. 2500 watt heater. Approximate weight, 700 lbs.

W. C. SMITH & SONS, INC.