

iopak ahead of the pack

This new IOPAK stainless steel melting tank is designed to handle standard 25kg blocks of chocolate, fat or pastry butter.

Pastry Butter has been specifically developed for laminated pastry applications and has a higher melting point than standard butter.

The higher melting point (37 Degrees C) gives a better performance in warm bakery conditions and makes a firmer, more robust pastry.

BUTTER, CHOCOLATE OR FAT 25KG FROZEN BLOCK MELTING TANK

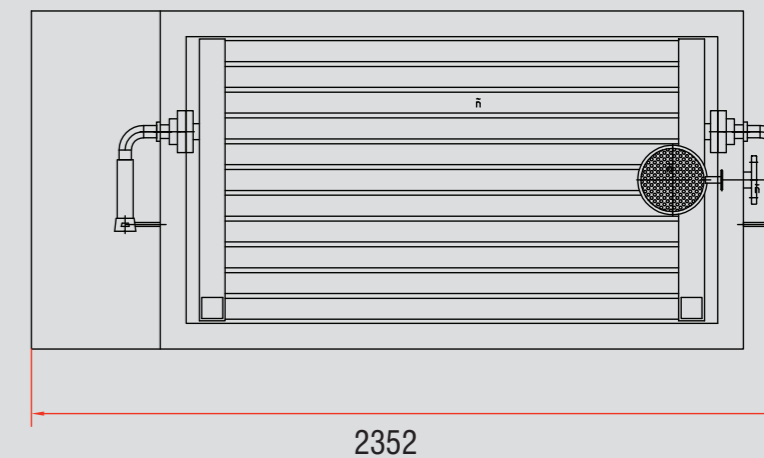
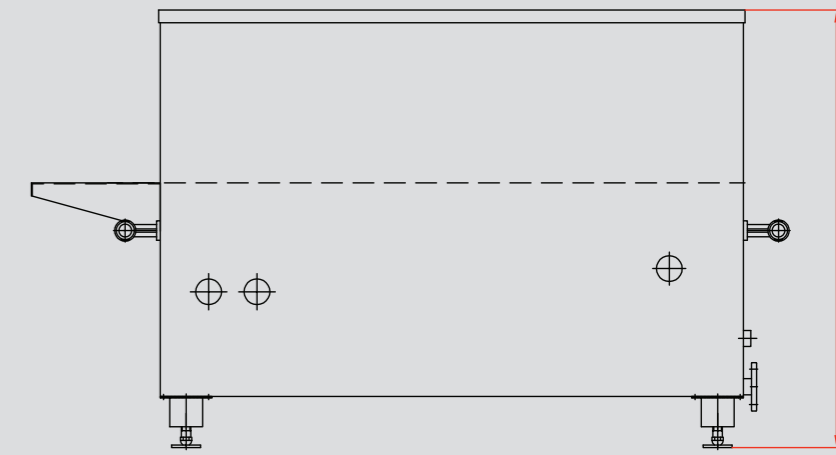
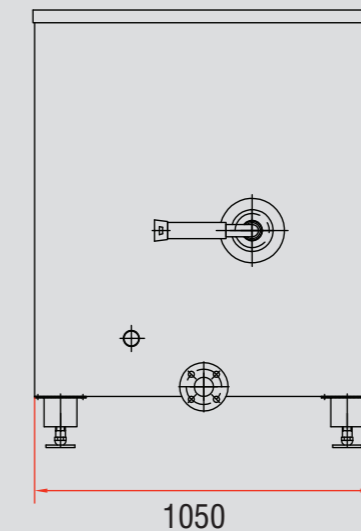


BUTTER, CHOCOLATE OR FAT 25KG FROZEN BLOCK MELTING TANK

STOCK ITEM: 16092

Specifications

- Overall Capacity:850L



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PRODUCTS



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