

# CHOCOLATE PROCESSING EQUIPMENT



## STAINLESS STEEL JACKETED PIPEWORK-CPU001

**AVAILABLE IN A RANGE OF STANDARD MODULES. SUITABLE FOR MOVING TEMPERATURE CRITICAL LIQUIDS SUCH AS CHOCOLATE AROUND YOUR PRODUCTION AREA**

The stainless-steel jacketed pipework is specifically designed for efficient and hygienic transportation of temperature-sensitive liquids like chocolate within production areas. Fabricated using 304 stainless steel, it ensures sanitary conditions and durability. The pipework's modular nature allows for versatile installation, comprising various components like straight pipes, elbows, tees, and tees, alongside essential accessories such as clamps and pipe hangers.

All the modules incorporate valves that connect to a heated water system. This setup maintains the chocolate in a liquid state within the inner pipe. To enhance this system, water pumps can be supplied to facilitate the movement of heated water. Additionally, we offer chocolate pumps specifically designed for seamless integration with this pipework.

### FEATURES

- Material: Manufactured from 304 stainless steel.
- Modularity: Offers a range of connecting modules, including straights, elbows, tees, clamps, and pipe hangers.
- Customization: Standard lengths available with options for custom lengths.
- Connection Type: Standard clamp and silicone seal connections, with weldable sections available.
- Heating Mechanism: Contains valves for heated water connection, ensuring chocolate remains liquid.
- Additional Equipment: Availability of water pumps for heated water circulation and chocolate pumps for pipework integration.

