

CHOCOLATE STORAGE TANK CT1000

CHOCOLATE PROCESSING MACHINES



Products

SUITABLE AS :

REST TANK AFTER REFINING



Description

The **Formost Machinery CT1000 Chocolate Storage Tank** is a **1,000 kg** stainless steel chocolate holding and **rest tank** designed to maintain chocolate in a stable, ready-to-process condition after refining. Its insulated **double-jacket heating and cooling system**, stainless steel agitator, and automatic temperature control help maintain consistent chocolate temperature and smooth operation throughout production.

CHOCOLATE STORAGE TANK CT1000

Description

Built entirely from AISI 304 stainless steel, the CT1000 combines hygienic construction with reliable temperature management, making it a practical solution for chocolate factories, confectionery plants, and industrial chocolate processing lines.

FEATURES

Condition	NEW
Model	CT1000
Usage	CHOCOLATE STORAGE/REST TANK AFTER REFINING
Max Capacity	1,000 KG
Made in	LEBANON
Manufacturer	FORMOST MACHINERY



CHOCOLATE STORAGE TANK CT1000

FEATURES

Construction

STAINLESS STEEL AISI 304

Agitator Motor

3 HP

Jacket

DOUBLE JACKET FOR HOT & COLD
WATER CIRCULATION

Heaters

2 × 1,300 W, 220 V AC

Water Pump

1 × 220 V AC CIRCULATION PUMP

Cold Water Solenoid

1 × 220 V AC

Temperature Control

CONTROLS HEATERS AND COLD-WATER
SOLENOID FOR STABLE TEMPERATURE

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