

# TCT

Temperature control tank



**RENS**  
Bakery Solutions

# Rens Bakery Solutions

## Respecting the Craft of Baking

Elegant, full of flavour and a feast for the eyes. Consumers are increasingly looking for honest, artisanal products at an attractive price. From freshly baked cakes to delicious petit-fours, everything is allowed for a warm moment of pampering with family and friends.

With more than 20 years of experience, we understand our trade and respect the craft. We understand the challenges of our time and know better than anyone that pastry and patisserie processing needs to be better, faster and simpler.

Quality is the pride of true craftsmanship. With love and passion for the end product, we work closely with our partners to achieve innovative total solutions. User friendly, hygienic and cost effective. Customer-specific solutions that stem from ambition and challenge and result in efficient production.

### Warming boiler for keeping products warm and mixing

During the production of pastries and confectionery, various ingredients must be kept at the right temperature and must be kept in motion. The warming boiler is an addition that fits seamlessly within your production process. With this double-walled warming boiler, ingredients are brought to temperature and kept at that temperature through the 'au bain-marie' method. The warming boiler is suitable for various types of viscous products: from chocolate and coatings to butter, fondant and sugar molasses.

### General description

The warming boiler, like all other solutions from Rens Bakery Solutions, is supplied in a customer-specific way.

The temperature is precisely adjustable. Agitators are available in various designs, depending on the product to be processed. Using scrapers greatly increases the heat transfer from the boiler wall to the product. If rapid incorporation of powders is desired, high-shear mixers can be used.

Optionally, the boilers can be equipped with different product pumps, circulation pumps and CIP cleaning. Upon customer request, the installation can be equipped with other fittings. The boil dry protection and insulated outer wall make the boiler fully safe to handle. The machine is delivered with an IP69K rating.



### Characteristics

	TCT 150 litres	TCT 300 litres
Maximum temperature:	45° C	45° C
Agitator:	22 Revolutions p/min	22 Revolutions p/min
	Fencing with scrapers	Fencing with scrapers

### Optional

- Full CIP provision
- Deviating temperature
- Other volume
- Lid
- Drain valve/pump
- Speed controller

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