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DOUBLE-WALLED TANKS

M00624 10 Gallon Capacity

M00616 25 Gallon Capacity

M00628 70 Gallon Capacity

M00632 130 Gallon Capacity



M00624 — 10 Gallon



M00616 — 25 Gallon



M00628 — 70 Gallon



M00632 — 130 Gallon

Many products require indirect heating to prevent scorching, hot spots, or overheating. Indirect heating also assists bottling, processing, or material handling. These tanks work like a “double-boiler” and have a smaller tank inside of a larger tank. The space between the tanks is filled with water. A custom designed Watlow® immersion heater heats the water and warms the product that has been placed in the inner tank. This indirect heating is a gentler method of warming and has been proven necessary to ease product handling and prevent damage to products such as honey, waxes, soaps, syrup, etc.

SPECIFICATIONS

10 Gallon Capacity

Unit Order Number M00624

20 Gauge (.0355 thick) stainless steel construction-
120 volt 1700 watt immersion heater
14” diameter depth product compartment (inner tank)
Overall Dimensions: 18” Diameter x 21” Height

25 Gallon Capacity

Unit Order Number M00616

20 Gauge (.0355 thick) stainless steel construction-120
volt 1700 watt immersion heater
18” diameter x 24” depth product compartment (inner
tank)
Overall Dimensions: 21” Diameter x 31” Height

70 Gallon Capacity

Unit Order Number M00628

16 Gauge (.0595 thick) stainless steel construction-
240 volt 4500 watt immersion heater
30” diameter x 24” depth product compartment (inner
tank)
Overall Dimensions: 33” Diameter x 32” Height

130 Gallon Capacity

Unit Order Number M00632

16 Gauge (.0595 thick) stainless steel construction-240
volt 4500 watt immersion heater
30” diameter x 24” depth product compartment (inner
tank)
Overall Dimensions: 33” Diameter x 32” Height

FEATURES

Satin Finish Stainless Steel

20 or 16 gauge, type 304 high food quality, easy cleaning stainless steel provides years of service while maintaining excellent appearance with no rust, chipping, or flaking.

Product(Inner) Compartment with Welded Bottom Drain

Complete drainage and no foam enters containers prior to complete drainage.

All-Welded Construction

Both water and product compartments are electronically welded to provide smooth, leakproof seams and easy cleaning. Cracks and trapped product are eliminated.

Double-Walled Construction

Several inches of water under the inner tank and 1 1/2 inches of water around the inner tank provide the most even heating possible. This provides the “double boiler” effect for heating your product.

Water Sight Glass

The glass allows monitoring of the water level to prevent water overflows and allows maintenance of proper water level to protect the heater. Heater must be completely immersed in water to prevent heater damage.

1” Water Drain Plug

Remove brass plug to drain water compartment.

Water Inlet

Welded stainless steel inlet provides large opening for filling of water compartment.

Thermostatically Controlled Immersion Heater

Heat can be controlled accurately to allow proper product heating. Excellent quality Watlow immersion heaters are provided. Heater must be immersed with water when heater is “on” or heater damage will occur.

External Fittings Welded To The Tank

Provides greatest possible strength with excellent appearance. Eliminates possibility of future leaks.

Outlet Valve

1” product outlet valve or gate is not supplied as several options exist. Outlet valve must be purchased separately. Choose the one best for your operation. (See “valves” below under the heading of optional equipment.)

Large Product Filling Area

Fill into a completely open-top tank for no-spill filling. Comes with removable cover. Optional stirring systems for the 25 gallon and 70 gallon units limits filling area to approximately forty percent of fully open top tank.

Thermometer

A dial type thermometer for monitoring water temperature is included. Reads from front of bottler. If knowing product temperature is desired, a 24” thermometer that extends into the product compartment can be used in a stirring and blending lid assembly. See “Optional Equipment” below.

A Stainless Steel 1” National Pipe Outlet Provided

The fitting is welded to the bottom of the product compartment and extends through and is welded to the water compartment. Provides excellent tank drainage.

OPTIONAL EQUIPMENT

- A. Stirring and Blending System (available for 25 gallon and 70 gallon units)- To get the quickest and most uniform heating and mixing, we supply a variable speed motor and a paddle system that adds easily to your unit.
 1. Motor Specifications—90 volt DC with variable speed control.
 2. Paddle System—All nylon and stainless steel construction except for the top ball bearing. Supplied with two paddles.
 3. Hinged lid assembly comes as part of the unit. Only forty percent of the original product loading area remains.
 4. Assembly—Can be easily added to your equipment without disassembling the unit. Attach new lid assembly with L-bolts provided.
 5. Order Number M00617 for 25 gallon unit and M00629 for 70 gallon unit.

B. Thermometer--For those desiring to monitor actual product temperature accurately, this 24" long stemmed thermometer is optional only when using the stirring and blending system M00617 or M00629 above.

1. Mounts above the product compartment and extends into the compartment to near tank bottom. Does not interfere with the stirring and blending system.

2. Order Number M00619.

C. Valve Options

1. 1" Brass Bottle Filler (M00585 Order Number) Valve is a standard 1" ball valve that has been machined on outlet end to obtain clean product cut-off. Works well with viscous (thick) liquids like honey. Will work with liquids like melted wax, but may "freeze" with wax on initial opening and if not used frequently. Valve has a stainless steel ball that seals against nylon valve seats. Smooth action long wear. Comes with 90° street elbow to attach to tank and has offset handle for plenty of operating space for your hand.

2. 1" Heated Valve Assembly (M006142 Order Number) Works well for waxes or other liquids that will "freeze" at room temperature.

Maintains outlet fittings at approximately 185°-190° F to allow wax flow whenever valve is opened. Assembly includes 1" coupling, heater prewired to electrical box with an on/off switch, 1" male by female pipe thread ball valve, high temperature plastic outlet fitting, RTV silicone for attaching heater (some assembly required — complete instructions included), and insulation sleeve. Ball Valve has stainless steel ball seating against nylon seats for smooth action and long wear. Valve is provided with offset handle for good clearance during operation and for ease of use. Easy installation. The small electrical control box mounts to your unit with strong double-faced adhesive strips. This valve is great for people pouring wax as the valve and all outlet fittings remain clear for wax flow. No extra heating required—No "thawing" lines. 120 volt operation-- uses less than .2 amps.

3. 1" Honey Bottling Valve (M005852 Order Number) recommended only for use with high viscous liquids such as honey. Brass construction. Rising plunger valve that is spring loaded to close when 12" handle is released. Smooth outlet surface virtually eliminates drips. Very easy to use and snaps shut quickly. Great for honey. (Not recommended for low viscous materials such as water or wax.)

ASSEMBLY

Before using, completely rinse the product chamber with hot water and drain. Place unit on a table top capable of holding at least 500 pounds for M00616 and 1100 pounds for M00628. The outlet valve should extend over the side of the table, if necessary, to allow for container filling.

This product processing and handling equipment comes completely assembled except for the 1" outlet valve, which is sold separately. As some valves work well with some products and not others, several options are available with 1" NPT threads. (See "Valve Options" above.) Remove the valve from its separate package and thread onto outlet using teflon tape or pipe sealant on threads.

OPERATION

Final Straining—If you want final straining of your product before dispensing, the M00495 strainer screen fits the M00616 unit and M00497

strainer screen fits the M00628 unit. When lined with a strainer cloth, it is very effective. (Does not work with optional stirring system.)

Start-up—Thread the immersion heater into the fitting in tank using pipe sealant or teflon tape on threads. Be sure the 1" brass plug is in place in the bottom drain. Pour the water through water-inlet to the desired level as indicated by the water gauge assembly. Plug in the heater to a proper voltage outlet with a suitable ground and turn thermostat dial to desired temperature. Heater is now "on" and will heat the water.

For fastest start-up, turn thermostat control 20-30 degrees above desired heat level. (Start-up time can be reduced if the water compartment heater has been allowed to heat the water before filling product compartment with product.) **Be sure to turn thermostat down to the level required to maintain desired product temperature. Always keep the heating element completely covered with water during use and before turning on to prevent element damage.** Turn thermostat "off" to discontinue heater use and unplug unit when it's not being used.

For an example, the M00616 Processing Tank will accept five 60-pound containers (300#) of honey or when used as a wax melter, 15 ten pound slabs of wax. The unit will bring cold product to desired bottling or handling temperature. The user has the option of final filtering or direct pouring to fill the unit with product.

Draining—The product chamber is equipped with a bottom drain to provide maximum drainage. The water chamber can be drained by removing the 1" brass plug from the tank side.

Replacement Parts for:

MAINTENANCE

In the basic processing unit, there are no moving parts. The all-welded construction provides a virtually maintenance-free unit. The only maintenance required is thorough cleaning and drying before storage. The heating element can be removed, wiped clean, dried and stored for longer life. For complete easy cleaning of the unit with a stirring system, remove the wing-nuts from the top of the unit and lift the entire lid assembly from the unit. This provides full access to the product chamber.

M00624 — 10 Gallon

Part Number	Description
03-50663	One-Piece Water Gauge
03-506631	7 5/8" Sight Glass for 1-piece gauge
03-506632	Split fiber washer for 1-piece gauge
03-506633	Solid fiber washer for 1-piece gauge
M00537	1700 Watt Immersion Heater
03-50357	Water Compartment Thermometer
03-50056	1" Brass Pipe Plug
M00392	14" SS Tank Cover

M00616 — 25 Gallon 300# '96 Model

Part Number	Description
03-50663	One-Piece Water Gauge
03-506631	7 5/8" Sight Glass for 1-piece gauge
03-506632	Split fiber washer for 1-piece gauge
03-506633	Solid fiber washer for 1-piece gauge
M00537	1700 Watt Immersion Heater
03-50357	Water Compartment Thermometer
03-50056	1" Brass Pipe Plug
M00534	18" SS Tank Cover
M00534L	18" Lexan Cover

M00628 — 70 Gallon

Part Number	Description
03-50663	One-Piece Water Gauge
03-506631	7 5/8" Sight Glass for 1-piece gauge
03-506632	Split fiber washer for 1-piece gauge
03-506633	Solid fiber washer for 1-piece gauge
M00361	4500W Immersion Heater
03-50357	Water Compartment Thermometer
03-50056	1" Brass Pipe Plug
M00534	30" SS Tank Cover
M00536L	30" Lexan Cover

M00632 — 130 Gallon

Part Number	Description
03-50663	One-Piece Water Gauge
03-506631	7 5/8" Sight Glass for 1-piece gauge
03-506632	Split fiber washer for 1-piece gauge
03-506633	Solid fiber washer for 1-piece gauge
M00361	4500W Immersion Heater
03-50357	Water Compartment Thermometer
03-50056	1" Brass Pipe Plug
M00534	30" SS Tank Cover