



Professional chocolate tempering machine
The chocolate tempering machine CENTO model resembles versions TOP EX and FUTURA EX preserving the innovative features of these but significantly enhancing the level of production thanks to the 100 kg tank that will allow for coating in tunnels of widths of up to 600 mm.

Screw pump not removable.

Mechanical characteristics

Overall dimensions [mm] (LxWxH) 770x1320x1580
Empty weight [kg] 350
Material in contact with food inox AISI 304 L
Gaskets PTFE
Tank capacity [kg] 100
No. of pivoting wheels 4 braked

Cooling system characteristics

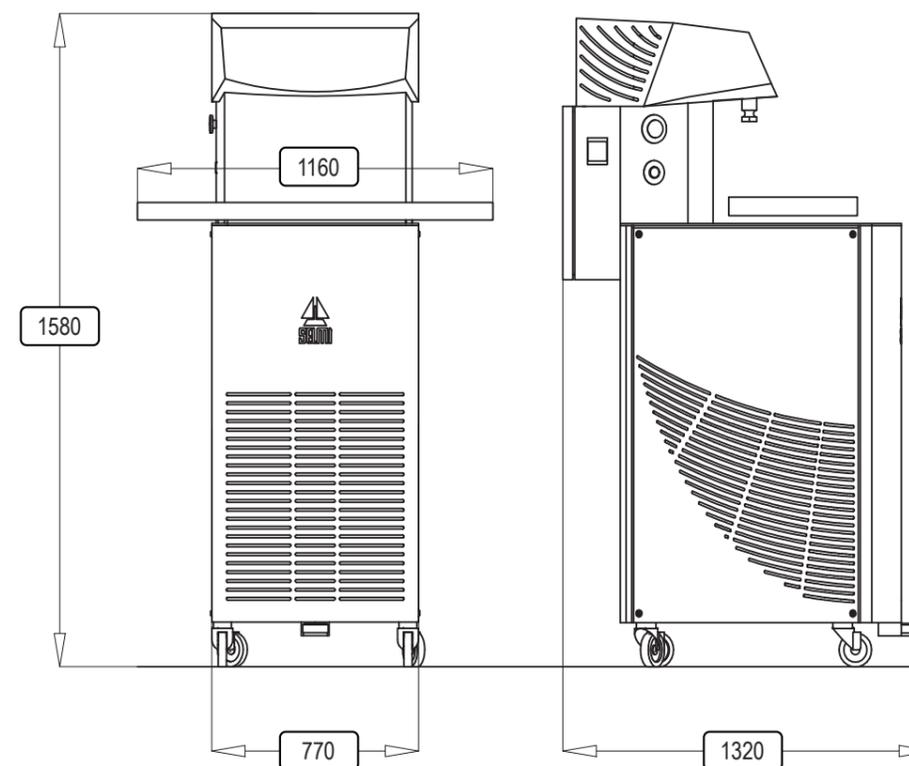
Cooling group [Fr/h] 4800
Refrigerant gas R452A
Refrigerant gas quantity [g] 800
Coolant [l] 6,25
70% water, 30% phosphate-free glycol

Electrical characteristics

Total installed power [kW] 4,5
Supply voltage [VAC] 400 / 220
Number of phases 3
Frequency [Hz] 50 / 60
Auxiliary voltage [Vdc] +24
Enclosure degree of protection IP65
Connection type: industrial plug 16A - 5 poles

Process features

Tank reducer ratio 1:64
Maximum mixer revolutions [rpm] 21,5
Hourly production [kg/h] 300



* optional
These data may change based on the installation conditions requested in the contract phase. For the correct data, refer to the plate located inside the electrical panel.