



Professional chocolate tempering machine Legend, new version of the Ghana chocolate tempering machine, with a digital control panel that increases versatility of use and economy of operation.

Volumetric dosing unit with foot pedal for controlling the flow of chocolate.  
Heated low-voltage vibrating table.

Tempering machine capable of producing up to 90 kg of tempered chocolate per hour.

A restyled machine derived from the original Selmi Ghana model. With all its components upgraded it makes use of the latest systems.

**Mechanical characteristics**

Overall dimensions	[mm] (LxWxH) 500x875x1470
Empty weight	[kg] 159
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg] 24
No. of pivoting wheels	4

**Cooling system characteristics**

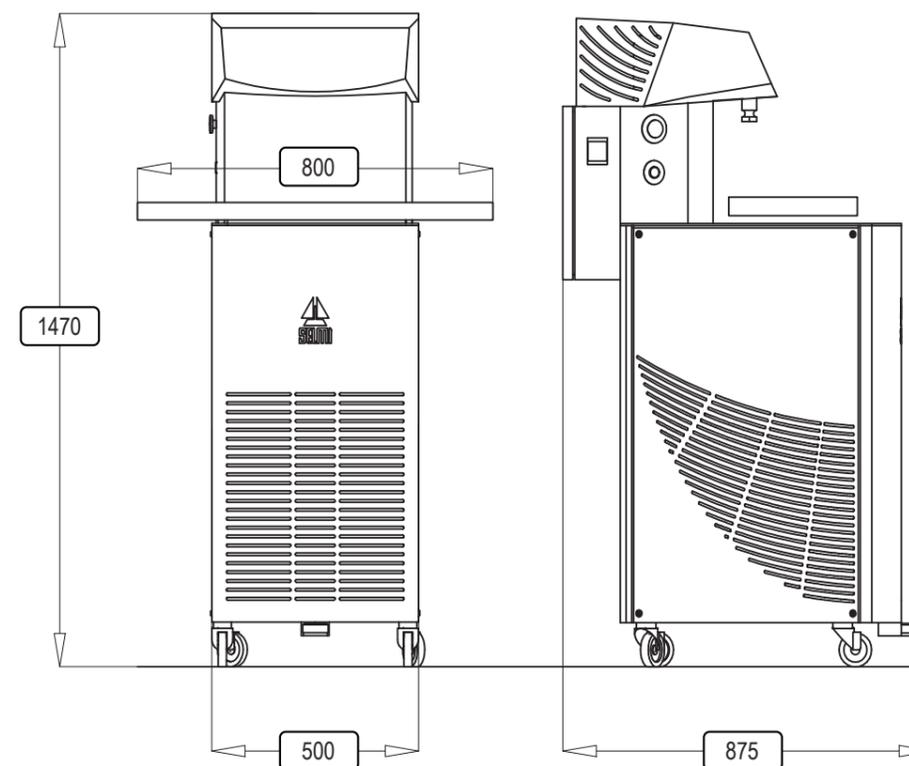
Cooling group	[Fr/h] 1100
Refrigerant gas	R452A
Refrigerant gas quantity	[g] 410
Coolant	[l] 2,5
70% water, 30% phosphate-free glycol	

**Electrical characteristics**

Total installed power	[kW] 1,6
Supply voltage	[VAC] 400 / 220
Number of phases	1* / 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	1:60
Maximum mixer revolutions	[rpm] 23
Hourly production	[kg/h] 90



\* 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.