



Chocolate and spreadable cream dispensing, melting and dosing machine.

Macchia Temperante is one of the best selling machines in the range as it appeals to the more innovative workshops on the market, offering the opportunity to the end users of preparing in full sight of clients specialities based on chocolate such as marocchinos, shot glasses of chocolate and gianduja, decorations and variegation of ice-cream, hot chocolate, etc.

Equipped with a refrigeration unit, it is capable of tempering chocolate with an hourly production of 35 kg.

It is equipped with a flow control pedal and volumetric dispenser to regulate the quantity of product offered to clients.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 390x740x1400
Empty weight	[kg] 60
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
Tank capacity	[kg]10
N° swivelling wheels	4

Cooling system characteristics

Refrigerant gas	R452A
Refrigerant gas quantity	[g] 240

Electrical characteristics

Total installed power	[kW] 1
Supply voltage	[VAC] 400 / 200
Number of phases	1* / 3
Frequency	[Hz] 50 / 60
Enclosure degree of protection	IP65
Connection: industrial plug	16A - 5 poli

Requires connection to running water [l/h] 40

