



Professional chocolate tempering machine
Fast melting and tempering of chocolate.
Low voltage heated vibrating table.
Easy cleaning of the machine.

Volumetric dispenser, pedal to control the flow of chocolate.
Close circuit cooling system with countercurrent exchanger.

Mechanical characteristics

Overall dimensions [mm] (LxWxH) 380x850x1470
Empty weight [kg] 135
Material in contact with food inox AISI 304 L
Gaskets PTFE
Tank capacity [kg] 12
No. of pivoting wheel 4

Cooling system characteristics

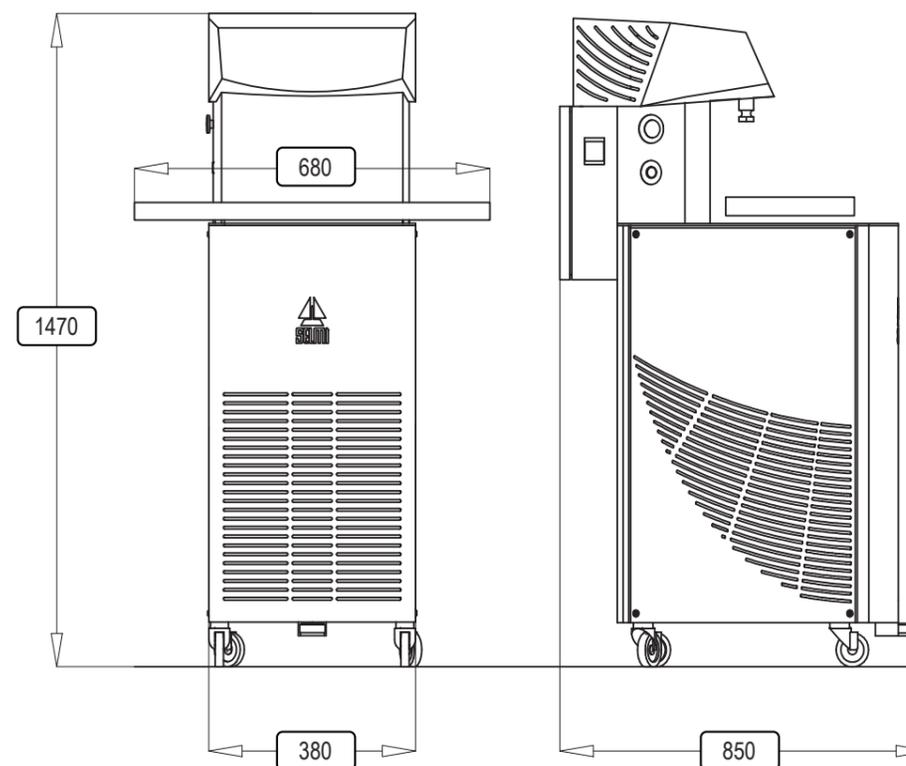
Cooling group [Fr/h] 900
Refrigerant gas R452A
Refrigerant gas quantity [g] 500
Coolant [l] 1,7
70% water, 30% phosphate-free glycol

Electrical characteristics

Total installed power [kW] 1
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 1:50
Maximum mixer revolutions [rpm] 27,6
Hourly production [kg/h] 55



* 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.