

color ex® PATENT

CONTINUOUS TEMPERING MACHINE
SCREWPUMP REMOVABLE IN 5 MINUTES

**Compact size • Ideal for bakers, ice cream parlours and restaurants
Tempers 12 Kg of chocolate in 8 minutes • New construction concepts
resulting in lower energy consumption**

Fast melting and tempering of chocolate. Low voltage heated vibrating table.
Easy cleaning of the machine thanks to the internal removable screw pump.
The advantages of this machine are innumerable, primarily the possibility
to insert chopped hazelnuts, cocoa nibs and any product to the chocolate
to add aroma. Volumetric dispenser, pedal to control the flow of chocolate.
Close circuit cooling system with countercurrent exchanger.

Option to modify to single phase 220V • Option to modify to three-phase
220 V - 50/60 Hz • Possibility of removal of the screw pump to allow for quick
washing of the machine interior • Heated vibrating table 220 V 24 V

TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz
Power required: 1 Kw - 16 A - 5 poles
Tank capacity: 12 Kg
Hourly production rate: 55 Kg
Cooling unit: 900 frigorie/h
Dimensions: h. 1470 mm, w. 380 mm, d. 740 mm
inclusive of vibrating table: w. 670 mm

