

TOP

EX[®] PATENT

CONTINUOUS TEMPERING MACHINE

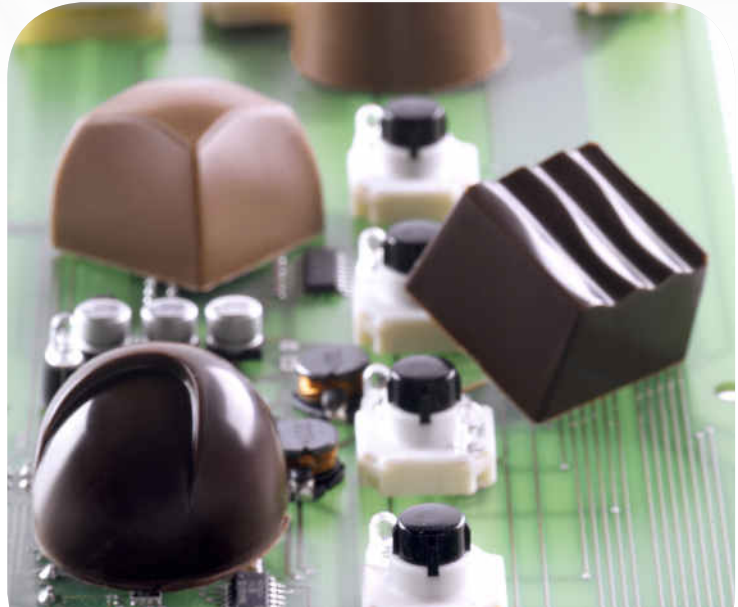
SCREWPUMP REMOVABLE IN 5 MINUTES



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- ▶ Ideal for large workshops and small industries.
- ▶ Easily interchangeable between moulding and coating.
- ▶ Tempers 60 Kg of chocolate in 14 minutes.
- ▶ It is the only model in the range compatible with the Mould loader and Moulding line 275.
- ▶ Direct competitor in hourly production with extremely higher machine



New version of the tempering machine with removable screw pump and digital control panel. This machine stands out on the continuous tempering machines market due to its new patented system which allows for the removal of the tempering screw pump in a few minutes. The advantages of this new machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa nibs, candied fruit and any desired product to the chocolate to add aroma. This tempering machine was designed to best meet the needs of the medium to large workshop and is an excellent union of versatility and low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table.

Option to modify to three phase 220 V - 50/60 Hz

Heated vibrating table: 220 V 24 V

Accessories: R200/R200L/R250, chocolate injection plate, truffle coating belt, Tun 300/400, Tun 800, Mould loader 175, Moulding line 275, Automatic truffle

Possibility of removal of the auger to allow for quick washing of the machine interior

Technical data

Electrical specification: 400 V three phase - 50 Hz

Power required: 3,5 Kw - 16 A - 5 poles

Tank capacity: 60 Kg.

Hourly production rate: 200 Kg.

Cooling unit: 3000 frigorie/h.

Dimensions: h. 1560, w. 650, p. 1100 mm.
inclusive of vibrating table:
w. 1060 mm.

D. with R200: w. 1740 mm

