

# CHOCOLATE PROCESSING EQUIPMENT

## CHOCOLATE TEMPERING 10


**FOR THE TEMPERING OF CHOCOLATE UP TO A CAPACITY OF 15KG WITH AND OUTPUT OF 10KG PER HOUR**

This equipment has a nominal tempering capacity of 10 kg/h of chocolate to precrystallize the fat (cacao butter) contained in the chocolate, forming stable crystals of type  $\beta$  and  $\beta'$  which provokes the acceleration of the total crystallization of the product, increasing visible its brightness and shelf life and avoiding the formation of fat bloom and sugar bloom in the final product.

The equipment consists of a jacketed recipient with capacity for 5 kg of mass, internal lateral scrapers and a snail type tempering system on the inferior part of the recipient. In this model of Temperer cooling is provided via the refrigeration unit, fixed internally to the machine. The temperature control (of the mass) is realized by means of thermal sensors type PT-100, monitored through a temperature controller type PID.

220/240v single phase 50hz.

### FEATURES

-  10 kg/h
-  5kg internal capacity

### OPTIONS

-  Vibration Tray



# CHOCOLATE TEMPERING 10

## SPECIFICATIONS

**Overall Height**  
638mm

**Overall Width**  
555mm

**Overall Length**  
465mm

**Material**  
Cast Steel, Painted

**Capacity**  
5Kg

**Uses**  
The tempering of chocolate

**Weight**  
50Kg

**Power**  
220/240v single phase 50hz

2.17KW power consumption



# CHOCOLATE PROCESSING EQUIPMENT

## CHOCOLATE TEMPERING 30



### FOR THE TEMPERING OF CHOCOLATE UP TO A CAPACITY OF 15KG WITH AND OUTPUT OF 30KG PER HOUR

This equipment has a nominal tempering capacity of 30 kg/h of chocolate to precrystallize the fat (cacao butter) contained in the chocolate, forming stable crystals of type  $\beta$  and  $\beta'$  which provokes the acceleration of the total crystallization of the product, increasing visible its brightness and shelf life and avoiding the formation of fat bloom and sugar bloom in the final product.

The equipment consists of a jacketed recipient with capacity for 15 kg of mass, internal lateral scrappers and a snail type tempering system on the inferior part of the recipient. In this model of Temperer cooling is provided via the refrigeration unit, fixed internally to the machine. The temperature control (of the mass) is realized by means of thermal sensors type PT-100, monitored through a temperature controller type PID.

Power supply 380/440v 3 phase 50hz - 220/240v single phase 50hz.

### FEATURES

-  30 kg/h
-  15kg internal capacity

### OPTIONS

-  Vibration Tray



# CHOCOLATE TEMPERING 30

## SPECIFICATIONS

**Overall Height**  
830mm

**Overall Width**  
675mm

**Overall Length**  
615mm

**Material**  
Cast Steel, Painted

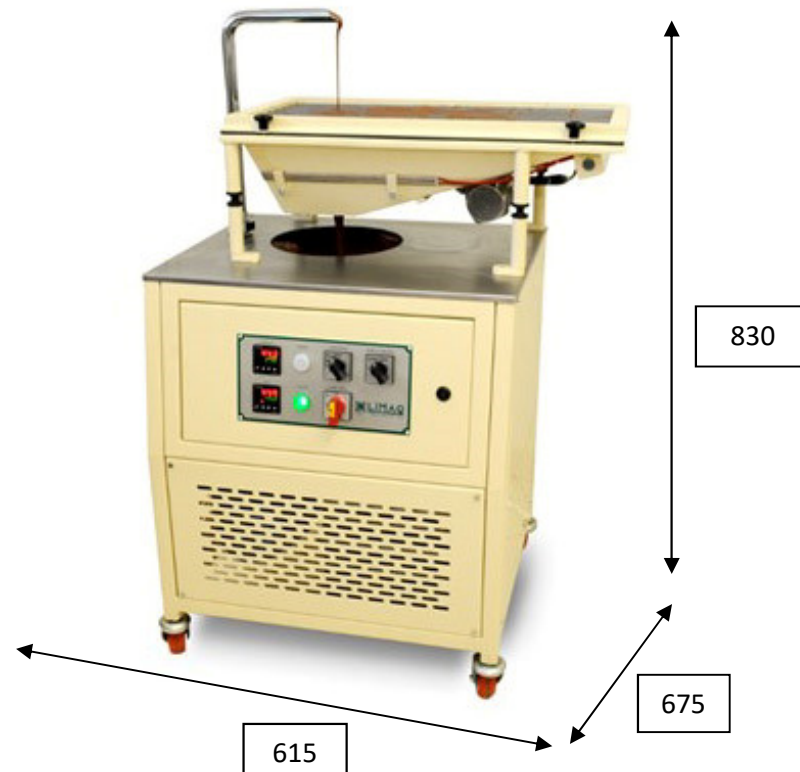
**Capacity**  
10Kg

**Uses**  
The tempering of chocolate

**Weight**  
135Kg

**Power**  
380/440v 3 phase 50 hz -  
220/240v single phase 50hz

2.6KW power consumption



Measurements are in millimetres



# CHOCOLATE PROCESSING EQUIPMENT

## CHOCOLATE TEMPERING 150/200

**FOR THE TEMPERING OF CHOCOLATE UP TO A CAPACITY OF 25KG WITH AN OUTPUT OF 150-200 KG PER HOUR**

This equipment has a nominal tempering capacity of 150/200 kg/h of chocolate to pre-crystallize the fat (cacao butter) contained in the chocolate, forming stable crystals of type  $\beta$  and  $\beta'$  which provokes the acceleration of the total crystallization of the product, increasing visible its brightness and shelf life and avoiding the formation of fat bloom and sugar bloom in the final product. The equipment consists of a jacketed recipient with capacity for 25 kg of mass, internal lateral scrapers and a snail type tempering system on the inferior part of the recipient. In the other container and doubly jacketed where water circulates and the organic refrigerant gas responsible for cooling the product, this gas comes from a refrigerating unit internally coupled to the machine, in this cylinder and mounted a thread that has the purpose of transporting the mass through the container while the organic refrigerant gas is injected thus occurring the chocolate tempering process, is also threaded and responsible for the homogenization of the mass, and the temperature control (of the mass) is carried out through thermal sensors type PT-100 monitored through temperature controller type PID.

### FEATURES

- 150-200 kg/h
- 25kg internal capacity

### OPTIONS

- Vibration Tray



# CHOCOLATE TEMPERING 150/200

## SPECIFICATIONS

**Overall Height**  
800mm

**Overall Width**  
600mm

**Overall Length**  
1500mm

**Material**  
Cast Steel, Painted

**Capacity**  
25Kg

**Uses**  
The tempering of chocolate

**Weight**  
270Kg

**Power**  
220v / 60Hz

5KW power consumption



Measurements are in millimetres