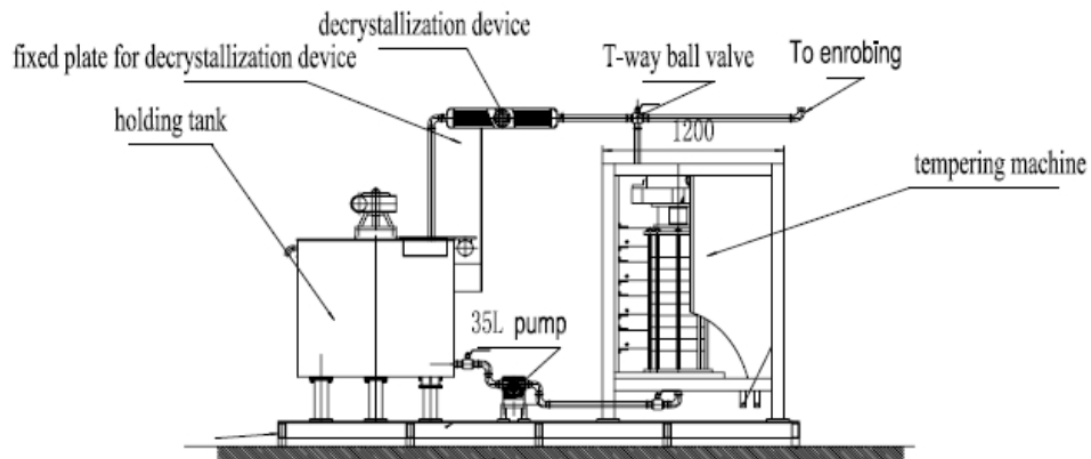


# CHOCOLATE PROCESSING EQUIPMENT

## CHOCOLATE TEMPERING MACHINE-TM01-250KG & TM02-500KG

Multi zone disk type continuous automatic chocolate tempering machine with an output of up to 250kg or 500kg of tempered chocolate per hour.

Capacity	TM01-250kg P/h	TM02-500kg P/h
Rotation spindle speed	21 rpm	21 rpm
Main motor	2.2 kW	3kW
Heating	13.5 kW	13.5 kW
Heating zone control	PT100	PT100
Dimensions LxWxH-mm's	950x850x1600	1200x1000x1800
Weight	650kg	950kg



### OPTIONS

- Water Chiller Unit
- Chocolate Pump
- De-Temper Unit

# TEMPERING MACHINE FLOW DIAGRAM

