

CHOCOLATE TEMPERING

90KG PER HOUR CHOCOLATE TEMPERING MACHINE M 1300

SELF-CONTAINED STAINLESS STEEL CHOCOLATE TEMPERING MACHINE WITH ITS OWN HEATING AND COOLING SYSTEM

The chocolate tempering machine has a tank capacity of 24kg and can temper up to 90Kg of chocolate per hour.

The machine is fitted with a foot pedal which stops the flow of chocolate when presses. This makes filling moulds directly from the machine very simple.

There is a vibrating tabletop fitted over the tank where moulds can be placed to remove trapped air bubble and to assist the fill of all the mould cavities.

FEATURES

- Tank Capacity: 24Kg of chocolate
- Production per hour: 90Kg.
- Power 4.1Kw, 3 phase
- Single phase system on demand
- Standard dosing function
- Microprocessor with digital temperature display
- Pedal to dose the chocolate
- Heated vibrating table
- 2 years warranty
- Low energy consumption
- Fast melting cycle and tempering cycle
- Optimal finish and design

OPTIONAL EXTRAS

- Dosing Head for the accurate dosing directly into chocolate moulds



CHOCOLATE TEMPERING



90KG PER HOUR CHOCOLATE TEMPERING MACHINE M1300

SPECIFICATIONS

Overall Height
153mm

Overall Length
500mm

Overall Width
580mm

Material
Stainless Steel

Power
4.5Kw, 3 phase

Weight
185Kg

