

CHOCOLATE TEMPERING



14KG WHEEL TEMPERING MACHINE – M1276

BEST VALUE TEMPERING MACHINE IN OUR RANGE FOR LOW VOLUME PRODUCTION OF TEMPERED CHOCOLATE.

The best value moulding machine in our range: The Wheelie 14 tempers the melted chocolate by adding chocolate callets to reduce the temperature.

The low investment makes this the ideal machine for professional production of a limited amount of chocolate.

FEATURES

- Tank Capacity: 14Kg of chocolate
- Digital thermostat
- Plastic wheel
- Stainless steel and food grade plastic construction



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SPECIFICATIONS

Overall Height
510mm

Overall Length
560mm

Overall Width
510mm

Material
Stainless Steel and food grade plastic

Power
230V , single phase, 500W

Weight
45Kg

