

CHOCOLATE TEMPERING

200KG PER HOUR CHOCOLATE TEMPERING MACHINE M 1400

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

The chocolate tempering machine has a tank capacity of 60kg and can temper up to 200Kg of chocolate per hour.

The machine is fitted with a foot pedal which stops the flow of chocolate when pressed. 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: 60Kg of chocolate
- Production per hour: 200Kg.
- Power 6.1Kw, 3 phase
- 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

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SPECIFICATIONS

Overall Height
155mm

Overall Length
879mm

Overall Width
640mm

Material
Stainless Steel

Power
4.5Kw, 3 phase

Weight
215Kg

