

# CHOCOLATE TEMPERING

## DEPOSITING HEAD MODULE FOR TEMPERING MACHINES — M1300E

### A MODULAR ATTACHMENT FOR DOSING CHOCOLATE DIRECTLY INTO YOUR MOULD CAVITIES



The dosing head distributes the liquid chocolate into the moulds. This saves time as the user does not have to scrape the chocolate manually. Furthermore, it guarantees hygienic processing.

The standard version is equipped with two dosing plates (3 x 7 and 3 x 8 layout). A mould guidance system is installed on the vibrating table, a heated scraper and a dosing unit.

Other dosing plate layouts are available on request.

The dosing head is compatible with the following chocolate tempering machines:

### FEATURES

-  Can be fitted onto all tempering machine in our range.
-  Easy clip on and off attachment



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### SPECIFICATIONS

**Compatible with:**

M1250  
M1300  
M1400  
M1500  
M1450

**Material**

Stainless Steel

