

Cod: 4833109

Countertop chocolate tempering machine 5.5 kg



Description

This machine is the innovative counter-top tempering machine, with a capacity of 5.5, ideal for pastry shops, ice cream parlours, hotels and restaurants. Compact dimensions and maintaining the same quality standard as larger chocolate tempering machines make this machine suitable for every workshop. The counter-top tempering machine guarantees constant chocolate flow and perfect crystal bonding. The strengths of the counter-top chocolate tempering machine are the touch screen technology that allows full control over chocolate processing, the stainless steel structure and auger that guarantee maximum solidity and efficiency. The tempering machine melts the chocolate inside the heated 5.5 litre vat, while cooling of the chocolate takes place in the auger using refrigerant gas. The counter-top tempering machine is equipped with an electronic pedal-operated dispenser to dose the correct amount of chocolate into the moulds, two separate motors for the tank and the screw feeder, standby mode to keep the chocolate melted overnight, screw feeder release, screw feeder reversal to empty the machine as best as possible, assisted shutdown to stop the tempering machine in the correct way and possibility to save programmes for each type of chocolate.

Dimensions

Dimensioni esterne	480x420x620 mm
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Technical data

Alimentazione	Electric
Capacità vasca	5.5 kg
Frequenza	50 Hz
Materiale	stainless steel
Peso	52 kg
Potenza Elettrica	1.1 kW
Voltaggio	230 V