

Cod: 4833026

## Countertop chocolate tempering machine 11 kg



### Description

This machine is an innovative counter-top tempering machine with a capacity of 11 kg, ideal for pastry shops, ice cream parlours, hotels and restaurants. Its compact dimensions and the fact that it maintains 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 11 kg heated tank, while the cooling of the chocolate takes place in the auger by means of 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	550x500x720 mm
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### **Technical data**

Capacità vasca	11 kg
Peso	63 kg
Potenza Elettrica	1.75 kW
Voltaggio	230 V