

Cod: 1124

## Chocolate Tempering Machine Tank capacity 12 Kg



### Description

Automatic tempering machine with continuous cycle, from melting with bain-marie system to tempering with cooling by refrigeration compressor. The tank, which has a capacity of 12 kg, is equipped with a mixer that keeps the chocolate fluid and homogeneous. The machine is equipped with a timer for auto switch-on, chocolate flow regulation, flow stop pedal, programmable dosing unit and heated vibrating table, useful accessories in the production of pralines, Easter eggs and hollow subjects.

### Dimensions

Dimensioni esterne	520x610x1520 mm
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**Technical data**

Capacità vasca	12 kg
Frequenza	50 Hz
Peso	135 kg
Potenza Elettrica	1.9 kW
Voltaggio	400 V