

® PATENT
top ex
60 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE

PATENT
EX[®]
GENERATION



Ideal for large workshops
and small industries

Easily interchangeable between
moulding and coating

Tempers 60 Kg of chocolate
in 14 minutes

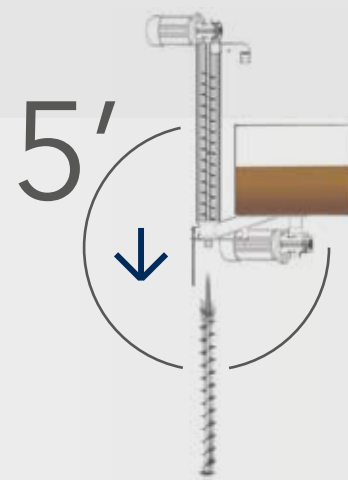
It is the only model in the range
compatible with the Mould loader 175
and Moulding line 275

Direct competitor in hourly production
with extremely higher capacity
machine

New version of the tempering machine with removable screw pump and digital control panel. This machine stands out on the continuous tempering machines market due to its new patented system which allows for the removal of the tempering screw pump in a few minutes. The advantages of this new machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa nibs, candied fruit and any desired product to the chocolate to add aroma. This tempering machine was designed to best meet the needs of the medium to large workshop and is an excellent union of versatility and low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table.

- Option to modify to three phase 220 V - 50/60 Hz
- Heated vibrating table: 220 V 24 V
- Accessories: RS200/RS200L/RS250, chocolate injection plate, truffle coating belt, Tun 300/400, Tun 200/250, Mould loader 175, Moulding line 275, Automatic truffle
- Possibility of removal of the screw pump to allow for quick washing of the machine interior

SCREW PUMP REMOVABLE IN 5 MINUTES



Technical data
Electrical specification: 400 V three phase 50 Hz
Power required: 3,5 Kw - 16 A - 5 poles
Tank capacity: 60 Kg
Hourly production rate: 200 Kg
Cooling unit: 3000 frigorie/h
Dimensions: h. 1560 mm, w. 650 mm, d. 1100 mm inclusive of vibrating table: w. 1060 mm
D. with RS200: w. 1740 mm