

PATENT
futura ex
35 KG TANK CAPACITY

CONTINUOUS
TEMPERING
MACHINE

PATENT
EX[®]
GENERATION



Compact size with the option of being equipped with all Selmi accessories

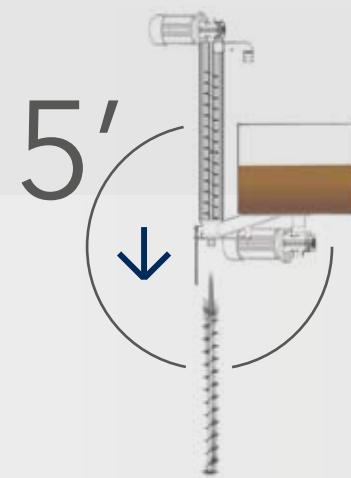
Ideal for the medium-large workshop, chocolateries and patisseries

As the machine is equipped with a semi industrial tempering system

It is especially suitable for chocolateries and pastry shop

Tempers 35 Kg of chocolate in 14/15 minutes

SCREW PUMP REMOVABLE IN 5 MINUTES



New version of the tempering machine with removable screw pump and digital control panel. This machine stands out on the 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 tempering machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa nibs and any desired product to the chocolate to add aroma. In situations where special processing is required, this machine is able to maintain the crystallisation even at considerably lower tempering temperatures than usual. Versatile with 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 200/250/300
- Possibility of removal of the screw pump to allow for quick washing of the machine interior

Technical data

Electrical specification: 400 V three phase 50 Hz
Power required: 2,5 Kw - 16 A - 5 poles
Tank capacity: 35 Kg
Hourly production rate: 170 Kg
Cooling unit: 2200 frigorie/h
Dimensions: h. 1550 mm, w. 500 mm, d. 1000 mm
inclusive of vibrating table: w. 800 mm