

## 2.4

### CHOCOLATE TEMPERING MACHINE



- The Tempering Machine is suitable for bakeries, patisseries and small chocolate producers, turkish Delight, dragee candy and other food industrie companies.
- The tempering machine is equipped with a vibrating table and a coating wire conveyor belt.
- The double wall jacket of the reservoir with the water system regulates the heating and cooling of the chocolate, preventing burning.
- PLC Control system and control provides from Smart Touch Screen.
- Screw Pump System is completely made of stainless steel and there is no plastic.
- The vibrating pouring table is included.
- The machine is ideal for confectionery manufacturers.

MACHINE CODE	RESERVOUR CAPACITY	PRODUCTION CAPACITY	COOLING POWER	TOTAL POWER
TM30	30 L	100-200 kg/h	1.5 Bg	4.5 Kw.

Electrical Power	Main machine power 4.5 kW
VOLTAGE	400 V, 3 Phase, 50 Hz Optional 220 V, 1 Phase, 50 Hz Optional 220V, 3 Phase, 50 Hz
VIBRATION TABLE POWER	24 VAC
PLC SYSTEM	OMRON
HEATING SYSTEM	1500 W
WEIGHT	300 kg
COLOR	STAINLESS STEEL
MEASURES	WIDTH: 1150mm X LENGTH: 1600mm X HEIGHT: 1500mm
ADDITIONAL OPTIONS	WHEELS AND ADJUSTABLE FEET SYSTEM
VIBRARORY TABLE	AUTOMATIC FILLING SYSTEM