



1.4 | INDUSTRIAL TEMPERING MACHINE



- In the tempering process of the industrial tempering Machine, the first stage of tempering is provided by heating the chocolate dough at 40-50 °C in the first stage and putting the chocolate in a certain mass.
- After heating the chocolate mass, for a certain time the temperature of the mass drops to 27-30 °C, which gives the chocolate the desired consistency.
- At the last stage, the tempered consistency of the chocolate mass is heated by 1-2 °C and prepares for pouring into molds.
- The plates with Cold and Hot water available in the machine help to bring the chocolate mass to the required temperature.
- The installed chocolate pump periodically checks the viscosity and tempering readiness of the chocolate mass.
- Tempering is provided by heat treatment of the chocolate mass in 4 different compartments.
- Temperature control and flow rate are controlled by PLC and smart screen, and according to the chemical properties of the chocolate controls the tempering level of the chocolate mass.
- Industrial Chocolate Tempering Machine is suitable for Industrial Chocolate Production Facilities, Medium Sized Chocolate Food Manufacturing Facilities, Boutique Businesses, Pişmaniye, Turkish Delight Workshops and Patisseries.

Electrical Power	22 Kw- 40 Kw
Voltage	400 V , 3 Phase, 50 Hertz;
Control Panel Voltage	24 VDC
PLC System	OMRON
Heating System	15 Kw - 30 Kw PLC Controoled system
WEIGHT	1000 KG - 1700 KG
MEASURES	WIDTH: 1100 - 1400 mm X LENGTH: 1100 - 1500 mm X HEIGHT: 2200 mm
ADDITIONAL OPTIONS	WHEELS OR ADJUSTABLE FEET

MACHINE CODE	PRODUCTION CAPACITY	TOTAL POWER
ITM 200	200 kg/h	22 kW
ITM 500	500 kg/h	25 kW
ITM 1000	1000 kg/h	37 kW