

COLOR EX

CONTINUOUS TEMPERING MACHINE

NEW:

SCREWPUMP REMOVABLE IN 5 MINUTES

- Compact size
- Ideal for bakers, ice cream parlours and restaurants.
- 220 V single phase connection available on request.
- Tempers 12 Kg of chocolate in 7 minutes.
- New construction concepts

TECNICAL DATA

Tank capacity: 12 kg.

Hourly production: 55 kg.

Power consumption: 1.0 kW – three phase, 5 poles.

Cooling system: 1100 frigories/h.

Dimensions: H 1460 mm, W 360 mm, D 730 mm.



SCREWPUMP REMOVABLE

Fast melting and tempering of chocolate. Compact size. Low voltage heated vibrating table. Easy cleaning of the machine thanks to the internal removable screw pump. Volumetric dispenser, pedal to control the flow of chocolate. Close circuit cooling system with countercurrent exchanger.

Modification for single phase 220V supply

