

# FUTURA

## CONTINUOUS TEMPERING MACHINE



- 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 fashionable cafes.
- Tempers 35 Kg of chocolate in 7 minutes.

### TECNICAL DATA

**Tank capacity:** 35 kg.

**Hourly production:** 170 kg.

**Power consumption:** 2.5 kW – three phase, 5 poles.

**Cooling system:** 2200 frigories/h.

**Dimensions:** H 1550 mm, W 500 mm (1740 mm if equipped with R200 coating belt), D 1000 mm.

In cases of special processing this machine is able to maintain the crystallisation even at noticeably lower than normal tempering temperatures. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table. The machine can be equipped for coating applications and moulding with the R200 and injection plate accessories.

