

PLUS

CONTINUOUS TEMPERING MACHINE



- Compact size with the option of being equipped with all Selmi accessories
- Ideal for chocolateries, patisseries, bakers and ice cream parlours.
- 220 V single phase connection available on request.
- Tempers 24 Kg of chocolate in 15 minutes.
- New construction concepts resulting in lower energy consumption

TECNICAL DATA

Tank capacity: 24 kg.

Hourly production: 90 kg.

Power consumption: 1.6 kW – three phase, 5 poles.

Cooling system: 1100 frigories/h.

Dimensions: H 1450 mm, W 480 mm (1730 mm if equipped with R200 coating belt), D 970 mm.

New version with digital control panel. Versatile and cost efficient to run. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table. The machine can be equipped for coating applications with the R200 or R200 Truffle accessory and moulding via injection plate.

Modification for single phase 220V supply

