

TOP

CONTINUOUS TEMPERING MACHINE

- Ideal for large workshops and small industries.
- Easily interchangeable between moulding and coating.
- Coating tunnel width of 300-400 mm.
- Tempers 60 Kg of chocolate in 14 minutes.
- It is the only model in the range compatible with the automatic mould loader.

TECNICAL DATA

Tank capacity: 60 kg.

Hourly production: 200 kg.

Power consumption: 3.5 kW – three phase, 5 poles.

Cooling system: 3000 frigories/h.

Dimensions: H 1560 mm, W 650 mm (1740 mm if equipped with R200 coating belt), D 1100 mm.



Idealised to best satisfy the needs of the medium/large workshop, it is an excellent balance between versatility of use and low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table. The machine can be equipped for moulding or coating applications with the injection plate or R200 coating machine and TUN 800 cooling tunnel.

