

CENTO

CONTINUOUS TEMPERING MACHINE

Ideal for large workshop and small industries • Easily interchangeable between moulding and coating • Temper 100 kg of chocolate in 15 minutes • Direct competitor in hourly production with extremely higher machines

The tempering CENTO model resembles versions TOP EX and FUTURA EX preserving the innovative features of these but significantly enhancing the level of production thanks to the 100 kg tank that will allow for coating in tunnels of widths of up to 600 mm. Screw pump not removable.

Option to modify to three phase 220 V - 50/60 Hz • Heated vibrating table: 220 V 24 V • Accessories: R200/R200L/R250, chocolate injection plate, truffle coating belt, Tun 300/400, Tun 800, Mould loader 175, Moulding line 275, Automatic truffle

TECHNICAL DATA

Electrical specification: 400 V three phase 50 Hz
Power required: 4,5 Kw - 16 A - 5 poles
Tank capacity: 100 Kg
Hourly production rate: 300 Kg
Cooling unit: 4800 frigorie/h
Dimensions: h. 1600 mm, w. 770 mm, d. 1100 mm
inclusive of vibrating table: w. 1160 mm

